

CHRISTMAS GROUP MENU

LUNCH / BRDR. PRICE ROSENBORGGADE

BRDR. PRICE'S CHRISTMAS MENU

COLD-SMOKED ICELANDIC SALMON

Served with horseradish cream, marinated raw kale salad and crispy rye bread.

DUCK LEG CONFIT

Served with homemade red cabbage, duck sauce and potatoes.

'RISALAMANDE'

Danish rice pudding with homemade cherry sauce.

DKK 395

ADDITIONAL CHEESE +DKK 55

3 GLASSES OF WINE +DKK 295



CHRISTMAS LUNCH IN THREE SERVINGS

MARINATED HERRING

CURRIED HERRING WITH EGG

COLD-SMOKED ICELANDIC SALMON
WITH SCRAMBLED EGG

*

'RULLEPØLSE' HOMEMADE DANISH PORK MEAT
ROLL WITH ASPIC AND ONIONS

WARM LIVER PATE WITH GRILLED MUSHROOMS
AND BACON

DANISH CHRISTMAS SAUSAGE

DUCK LEG CONFIT WITH HOMEMADE RED CABBAGE

*

'RISALAMANDE' DANISH RICE PUDDING
WITH HOMEMADE CHERRY SAUCE

DKK 325

BRDR. PRICE'S CHRISTMAS PLATE

CURRIED HERRING WITH EGG

COLD-SMOKED ICELANDIC SALMON
WITH SCRAMBLED EGG

'RULLEPØLSE' HOMEMADE DANISH PORK MEAT
ROLL WITH ASPIC AND ONIONS

WARM LIVER PATE WITH GRILLED MUSHROOMS
AND BACON

DANISH CHRISTMAS SAUSAGE

DUCK LEG CONFIT WITH HOMEMADE RED CABBAGE

DKK 225

CHRISTMAS LUNCH IN FOUR SERVINGS

MARINATED HERRING

CURRIED HERRING WITH EGG

COLD-SMOKED ICELANDIC SALMON
WITH SCRAMBLED EGG

*

'RULLEPØLSE' HOMEMADE DANISH PORK MEAT
ROLL WITH ASPIC AND ONIONS

BRDR. PRICE'S PORK TERRIN
WITH BEETROOTS AND MUSTARD

WARM LIVER PATE WITH GRILLED MUSHROOMS
AND BACON

*

DANISH CHRISTMAS SAUSAGE

DUCK LEG CONFIT WITH HOMEMADE RED CABBAGE

TENDERLOIN WITH MUSHROOMS A LA CREME

*

MATURE CHEESE

or

EXTRA MATURE CHEESE WITH LARD,
ASPIC AND ONIONS

or

'RISALAMANDE' DANISH RICE PUDDING
WITH HOMEMADE CHERRY SAUCE

DKK 395

ADDITIONAL CHEESE OR DESSERT +DKK 55

Brdr. Price

CAFE • RESTAURANT • BAR

CHRISTMAS GROUP MENU

EVENING / BRDR. PRICE ROSENBORGGADE

CHRISTMAS LUNCH IN THREE SERVINGS

MARINATED HERRING

CURRIED HERRING WITH EGG

COLD-SMOKED ICELANDIC SALMON
WITH SCRAMBLED EGG

*

'RULLEPØLSE' HOMEMADE DANISH PORK MEAT
ROLL WITH ASPIC AND ONIONS

WARM LIVER PATE WITH GRILLED MUSHROOMS
AND BACON

DANISH CHRISTMAS SAUSAGE

DUCK LEG CONFIT WITH HOMEMADE RED CABBAGE

*

'RISALAMANDE' DANISH RICE PUDDING
WITH HOMEMADE CHERRY SAUCE

DKK 325

CHRISTMAS LUNCH IN FOUR SERVINGS

MARINATED HERRING

CURRIED HERRING WITH EGG

COLD-SMOKED ICELANDIC SALMON
WITH SCRAMBLED EGG

*

'RULLEPØLSE' HOMEMADE DANISH PORK MEAT
ROLL WITH ASPIC AND ONIONS

BRDR. PRICE'S PORK TERRING
WITH BEETROOTS AND MUSTARD

WARM LIVER PATE WITH GRILLED MUSHROOMS
AND BACON

*

DANISH CHRISTMAS SAUSAGE

DUCK LEG CONFIT WITH HOMEMADE RED CABBAGE

TENDERLOIN WITH MUSHROOM A LA CREME

*

MATURE CHEESE

or

ESTRA MATURE CHEESE WITH LARD,
ASPIC AND ONIONS

or

'RISALAMANDE' DANISH RICE PUDDING
WITH HOMEMADE CHERRY SAUCE

DKK 395

ADDITIONAL CHEESE OR DESSERT +DKK 55

BRDR. PRICE'S CHRISTMAS MENU

COLD-SMOKED ICELANDIC SALMON

Served with horseradish cream,
marinated raw kale salad and crispy rye bread.

DUCK LEG CONFIT

Served with homemade red cabbage,
duck sauce and potatoes.

'RISALAMANDE'

Danish rice pudding with homemade cherry sauce.

DKK 395

ADDITIONAL CHEESE +DKK 55
3 GLASSES OF WINE +DKK 295

SNACKS

OLIVES & ALMONDS
DKK 50

SPICY PUFFED PORK RINDS

We sprinkle them with a mix of crushed bay leaf,
cloves and salt. *It tastes like Christmas!*

DKK 45

CHICKEN CHIPS WITH CREAMY MUSHROOM DIP

Our kitchen has taken chicken, tapioca and spices
and conjured up something wonderful.

Crisp, crunchy chips with a habit forming dip.

DKK 65

PRICE'S HAM

Delicate, lightly-smoked cured ham from a pig
that has lived a good life. *Try it!*

DKK 75

SIDE ORDERS

FRENCH FRIES

Fries are a science and a passion. We fry ours in peanut oil.

DKK 50

BEARNAISE MAYO

Great with French fries!

DKK 25

BOILED POTATOES

DKK 35

THE HOUSE GREEN SALAD

Mixed, hand-picked salad leaves, shallots,
salted almonds and vinaigrette dressing.

DKK 25

Brdr. Price

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CHRISTMAS GROUP MENU

EVENING / BRDR. PRICE ROSENBORGGADE

GROUP MENU

APERITIF & SNACK

CHOOSE 3 DISHES FROM THE MENU
(1 starter, 1 main course og 1 dessert)

UNLIMITED WINE
(During the dinner)

COFFEE & HOMEMADE PETIT FOUR

DKK 1095

Incl. mineral water ad libitum

DECEMBER MENU

HOMEMADE SNACKS

CHOOSE 3 DISHES FROM THE MENU
(1 starter, 1 main course og 1 dessert)

DKK 495

ADDITIONAL CHEESE +DKK 55
3 GLASSES OF WINE +DKK 295

STARTERS

ADAM'S SALAD WITH CONFIT DE CANARD

Crunchy duck combined with the bitterness of the endive, walnuts and pomegranates.

CRAB SALAD

Blended with shore crab mayo, dill and lemon. Served with plucked salad leaves and fried capers.

COLD-SMOKED ICELANDIC SALMON

Served with horseradish cream, marinated raw kale salad and crispy rye bread.

CARPACCIO

Just like at Harry's Bar in Venice. Wafer-thin slices of beef from Danish cattle from Kildegaarden. Served with herb mayonnaise.

CHEESE

BRIE DE MEAUX

With Christmas-pickled watnuts and buttered rye bread toast.

MAIN COURSES

BRDR. PRICE'S NEW YEAR COD

With glazed beetroots and a bacon blanquette of creme fraiche, bacon butter and egg. Served with white potatoes.

THE PRICE FAMILY'S STUFFED CHRISTMAS TURKEY

White meat from the breast, dark meat from the legs, well-seasoned stuffing, turkey sauce, matchstick potatoes, cranberry compote and apple and horseradish jam. Served with potatoes.

STEAK FROM DANISH CATTLE FROM KILDEGAARDEN

Our sirloin steaks have been specially selected and dry-aged for a minimum of 30 days. Served with redwine sauce, bearnaise, French fries and a green salad.

TODAY'S VEGETARIAN DISH

Please ask our booking manager.

DESSERTS

'RISALAMANDE'

Danish rice pudding with homemade cherry sauce.

CRÈME BRÛLÉE

With lashings of vanilla. Served with "griottes"; small sweet-sour cherries.

GRANDMOTHER'S APPLE DESSERT

We pour dry sherry over this apple compote with vanilla and macaroons and top it off with whipped cream.

Grandma knew what tasted good!

CHOCOLATE

SOMETHING SWEET TO YOUR COFFEE

3 pieces of homemade chocolates.