

Brdr. Price

WELCOME TO BRDR. PRICE ROSENBORGGADE



LUNCH MENU

Served from 12.00-3.30pm

2-COURSES

DKK 250

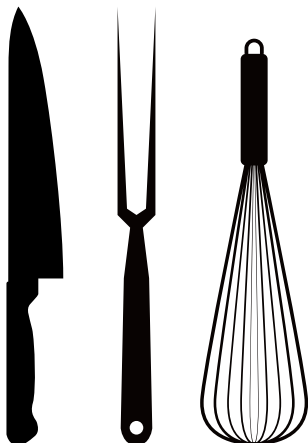
Ask your waiter.

Please note that the menu cannot be combined with other discounts or bonus agreements.

TODAY'S DISH FROM THE BOARD

Served from 12.00-3.30pm

Please check the board or ask your waiter.



LIGHT DISHES

Served from 12.00-3.30pm

STEAK SANDWICH DKK 135

Medium-rare steak from Danish free-range cattle from Kildegaarden. With onion relish, arugula, cornichons and oyster mayonnaise blended with fresh oysters.

If this makes you nervous, you can ask for it with mustard mayonnaise.

CAESAR SALAD DKK 135

Crisp cos lettuce, freshly grated parmesan cheese and our own special dressing. With roasted chicken breast.

CROQUE MONSIEUR / MADAME

DKK 115 / DKK 125

A French bistro classic - warm, toasted sandwich with lightly-smoked ham, emmentaler cheese and dijon mustard.

Add a fried egg on top and it turns into a "Croque Madame".

PAN BAGNAT DKK 125

Homemade sourdough bun stuffed with tuna, tomatoes, artichokes, radishes, peppers, hard boiled eggs, spring onions, basil, olives and mesclun salad.

Now we are back in southern France with this specialty from Nice. In our opinion, one of the world's best sandwiches. Can almost only be eaten with your fingers!

THREE FROM THE BOARD

DKK 100

For lunch and evening

- 2 fresh oysters & a glass of champagne
 - Price's ham & a draught beer
 - Today's dessert & coffee/tea
-



SNACKS

OLIVES & SALTED ALMONDS DKK 50

CHICKEN CHIPS WITH CREAMY MUSHROOM DIP DKK 65

Our kitchen has taken chicken, tapioca and spices, and conjured up something wonderful. Crisp, crunchy chips with a habit forming dip.

VEGETABLE CHIPS DKK 55

Our Head Chef has created a vegetarian version of our popular chicken chips. We serve our chips with sauce tartare.

PRICE'S HAM DKK 75

Delicate cured ham, made from pigs that have lived a happy life. *Try it!*

ALL FOUR SNACKS DKK 125

Olives and salted almonds, Price's ham, vegetable- and chicken chips.

CAVIAR TASTING

WE SERVE THREE VARIETIES OF CAVIAR FROM "ROGN": DKK 795

- 15g Baerii
- 15g White Sturgeon
- 15g Oscietre

Served with warm blinis, crème fraîche and finely chopped red onion. *Ideal for sharing (2-4 persons).*

OYSTERS

DUTCH OYSTERS

6 PCS. DKK 175/12 PCS. DKK 275

These oysters have a perfectly balanced salty flavour. They are served with lemon and red wine vinegar with finely minced shallots.

TOUR DES HUITRES DKK 200

Join the tour and taste 2 French, 2 Dutch and 2 Danish oysters. Served with lemon, red wine vinegar and finely minced shallots.

APÉRITIF & CHAMPAGNE

SPARKLING WINE DKK 75

N.V. Rocca Dei Forti, Spumante Organic, Veneto

CHAMPAGNE DKK 95

N.V. Carte Blanche, Benard Remy, Champagne

PRICE'S GT DKK 95

Copenhagen Distillery Organic Bay Leaf Gin og Indian Tonic lime

APÉRITIF DKK 85

Ask your waiter.

LIGHT DISHES / STARTERS

CARPACCIO DKK 135

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

CURED COD WITH DILL AND FENNEL DKK 135

Served with pickled and fresh radishes, green pesto and lettuce.

GREEN PEA GAZPACHO DKK 125

Cold soup with green peas, semi-dried tomatoes, cucumber and smoked cream cheese.

ORGANIC BURRATA DKK 145

Served on toasted sourdough bread and topped with slices of tomato and butter sautéed mushrooms of the season and parsley pesto.

Burrata is an Italian fresh cheese closely related to mozzarella, but with a creamy interior.

STIRRED TARTARE A LA MINUTE
SMALL DKK 125 / LARGE DKK 175

Made with Danish free-range cattle from Kildegaarden. Mixed with egg yolk, capers, coarsegrain mustard, cornichons, horseradish and herbs.

We do not start preparing our tartare until you order it. We recommend ordering this with French fries.

- With Baerii Caviar **+DKK 95**

PRICE'S MAN STEAK

450-500 GRAMS STEAK

DKK 395

Large steak on bone from dry aged Danish beef cattle from Kildegaarden. With red wine sauce and bearnaise.

A serious "Man Steak" to meat-lovers, who just can't get their steak big enough!

Limited quantities - It may occur that we have sold out.

BURGER MADE WITH SPANISH BLACK FOOT PIG DKK 195

The patty is made of 100% Bellotta black Iberian pig meat and is served in a brioche bun with onion relish, slices of semi-dried beef tomato and chipotle dressing. There is also a side serving of our crispy French fries.

The free-range pigs live off acorns and grass which results in an extraordinarily flavourful dark meat.



SIDE ORDERS

THE HOUSE GREEN SALAD DKK 25

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

SMALL POTATOES DKK 35

Turned in plenty of butter and parsley.

THE SEASON'S VEGETABLES WITH HERBS DKK 45

Varies according to what is on offer. Ask your waiter.

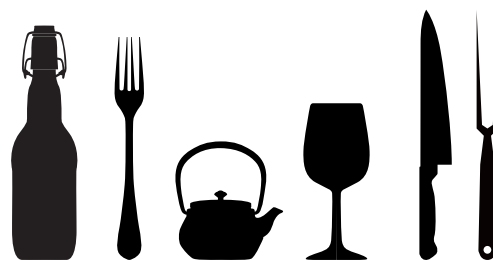
FRENCH FRIES DKK 50

We fry ours in peanut oil.

BEARNAISE MAYO / TARTARE DKK 25

MUSHROOM CREAM / DIJONNAISE CHIPOTLE

Great with French fries.



MAIN COURSES

We recommend ordering a side order with your main course.

OX FRITES DKK 225

Tender strips of beef from Kildegaarden served with pepper sauce, French fries and bearnaise mayo.

WHOLE LEMON SOLE DKK 275

An entire fish on one plate. Served with browned butter, fresh herbs and small potatoes.

STEAK FROM DANISH CATTLE DKK 275

Our 250g sirloin steaks from Danish cattle from Kildegaarden have been specially selected and dry-aged for a minimum of 30 days. Served with red wine sauce and bearnaise sauce.

We recommend ordering this with French fries.

PEPPER STEAK (250G) DKK 275

Cuts of beef fillet from Danish cattle from Kildegaarden. Dry-aged for a minimum of 30 days. Served with a sauce made from black pepper, beef stock, crème fraiche, dijon mustard and cognac.

We recommend ordering this with French fries.

SPANISH BLACK FOOT PIG DKK 245

Served with a strong gravy of smoked marrow, parsley, tarragon and shallots.

We recommend ordering this with French fries.

Black foot pig is not cooked for as long as regular Danish pork, but is served medium rare just like good beef.

TODAY'S GRILLED VEGETABLES PRICE OF THE DAY

Four types of grilled summer vegetables. Served with vinaigrette, fresh herbs and melted lightly smoked Scamorza cheese.



PRICE'S SUMMER MENU

*Served Monday to Sunday for
lunch and evening*

Main course:

RIB EYE FROM KILDEGAARDEN

Served with our seasonal salad, crispy French fries and bearnaise mayo.

Dessert:

EXTRA COLD BUTTERMILK SOUP

You could call it a linguistic pleonasm-but in this case it is simply a creamy buttermilk soup ice cream. Served with fresh berries, ice-cold strawberry soup and crispy oatmeal. *Deliciously!*

DKK 295

For parties of 9 persons – or more. Please note that Price's summer menu cannot be combined with other discounts or bonus agreements.



CHEESE & DESSERTS

THREE TYPES OF CHEESE **DKK 95**

European cheeses.
Served with toasted rye bread.

SELECTION OF COMTE CHEESE **DKK 95**

Natural, fried and like crispy chips.
Served with almond compote.

RHUBARB TRIFLE **DKK 85**

Crushed macaroons with Marsala wine, rhubarb compote and vanilla and crème chantilly.

PROFITEROLES **DKK 95**

A dessert classic. Served with vanilla ice cream and chocolate sauce. Our chocolate sauce is made from Valrhona chocolate.

EXTRA COLD BUTTERMILK SOUP **DKK 85**

You could call it a linguistic pleonasm-but in this case it is simply a creamy buttermilk soup ice cream. Served with fresh berries, ice-cold strawberry soup and crispy oatmeal. *Deliciously!*

PETIT FOURS **DKK 65**

3 pieces of homemade petit fours.

BOOK YOUR NEXT EVENT AT BRDR. PRICE ROSENBORGGADE

At Brdr. Price it's easy to invite your guests – both for private parties and business arrangements ...

GROUPS MENU **DKK 1095**

2-COURSE MENU **DKK 385**

3-COURSE MENU **DKK 475**

For parties of 10 persons – or more. Prices are per person.

For more information please ask your waiter.

Information about the content of allergenic ingredients in our dishes can be obtained from your waiter. All dishes are available in children's portions. Commercial cards issued within or outside of EU/EØS and private cards issued outside EU/EØS will be charged a fee which you can see on your receipt. The fee rate varies depending on the type of card and the country of origin. All transactions on American Express cards are surcharged.

SWEET WINE FOR YOUR DESSERT

2013	Late Bottled Vintage, Port, Quinta de Sta. Eufêmia	DKK	85
N.V.	Pineau des Charentes, Château de Montifaud, Cognac	DKK	100
N.V.	Pedro Ximenez, Maestro Sierra, Andalusien	DKK	110
2017	Riesling, Auslese, Brauneberger Juffer, Sonnenuhr, Fritz Haag	DKK	125
2017	Sauternes, Les Charmes de Rieussec, Château Rieussec, Bordeaux	DKK	155

COFFEE & TEA

COFFEE, PER PERSON	DKK	40
AMERICANO	DKK	35
ESPRESSO, SINGLE / DOUBLE	DKK	20/35
LATTE	DKK	40
CAFÉ AU LAIT OR CAPPUCCINO	DKK	35
CORTADO	DKK	30
MACCHIATO	DKK	25
A.C. PERCHS' TEA, PER PERSON	DKK	40
Darjeeling, Quince, Earl Grey, Green Eco and White Symphony.		

CHOICE OF COFFEE & AVEC DKK 125

Choice of avec:

Laphroaig, 10 years, single malt, Islay
Auchentoshan, 12 years, single malt, Lowland
Highland Park, Full Volume, single malt, Orkney
Rum Plantation 20th Anniversary, N.V. Barbados
Rum Malteco, 20 anos, Panama
Le P re Jules, 10 ans, Normandie
Christian Droin, N.V. Blanche de Normandie
Pierre Ferrand, Renegade Barrels, eau de vie de vin, Cognac
Limoncello, La Strega

DRINK OF THE SEASON	DKK	85
<i>Please ask your waiter.</i>		
PRICES'S GT	DKK	95
Copenhagen Distillery Organic Bay Leaf Gin and Indian Tonic Lime.		
ORANGE GT	DKK	95
Copenhagen Distillery Organic Orange Gin, Indian Tonic and orange.		
NORDIC PALOMA	DKK	95
Copenhagen Distillery Dill/Anise Organic Aquavit, Three Cents grapesoda and lime.		
PINK AT	DKK	95
Copenhagen Distillery Mulberry Rosé Organic Aquavit and Indian Tonic.		