

# Groups menu

## BRDR. PRICE ROSENBORGGADE

*For parties of 10 persons – or more.*

*Due to the current situation please note that changes in the menu may occur.*

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### PRICE'S GROUPS MENU PER PERSON DKK 1095

*Incl. unlimited mineral water.*

#### APERITIF & SNACK

#### CHOOSE 3 DISHES FROM THE MENU

1 starter, 1 main course and 1 dessert.

#### UNLIMITED WINE MENU

During the dinner.

#### COFFEE & HOMEMADE PETIT FOUR

### 2-COURSE MENU PER PERSON DKK 385

Choose a starter and a main course or a main course and a dessert. Incl. a side order for the main course.

- 2 glasses of wine DKK 175

### 3-COURSE MENU PER PERSON DKK 475

Choose a starter, a main course and a dessert. Incl. a side order for the main course.

- 3 glasses of wine DKK 245

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### 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!*

### STARTERS

#### CARPACCIO

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

#### SOUPE DE POISSON

The classic fish soup from the South of France is served with a piece of steamed fish, rouille, crunchy croutons and grated emmentaler cheese. Can be ordered as a starter or a main course.

#### ORGANIC BURRATA

Served on toasted sourdough bread and topped with slices of tomato and butter sautéed chanterelle mushrooms and parsley pesto. *Burrata is an Italian fresh cheese closely related to mozzarella, but with a creamy interior.*

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### MAIN COURSES

#### SAUMON A L'OSEILLE

*A tribute to the Troisgros brothers and their famous signature dish from 1962. A thin escalope of salmon fillet served on a creamy sauce with wood sorrel. In our version served with fresh salmon roe and steamed potatoes a part.*

#### SALT-BAKED CELERY

Slices of salt-baked and roasted celery served on a base of soft polenta mixed with olive oil and plenty of parmesan cheese. Served with a fresh salad with celery, apple, chervil and shallots.

#### STEAKS FROM DANISH CATTLE

Our 250g sirloin steaks from Danish cattle from Kildegaarden. Served with French fries and bearnaise sauce.

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*Information about the content of allergenic ingredients in our dishes can be obtained from [info@brdr-price.dk](mailto:info@brdr-price.dk). Please note that groups of 15 people or more have to order the same menu. All menus must be pre-ordered at [info@brdr-price.dk](mailto:info@brdr-price.dk).*

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### SIDE ORDERS

**FRENCH FRIES**  
**SMALL DKK 45 / LARGE DKK 75**

*We fry ours in peanut oil.*

**BERNAISE MAYO / TARTARE**      **DKK 25**  
**MUSHROOM CREAM / DIJONNAISE**  
**CHIPOTLE**

*Great with French fries.*

**SMALL POTATOES**      **DKK 35**

*Turned in plenty of butter and parsley.*

**THE HOUSE GREEN SALAD**  
**SMALL DKK 30 / LARGE DKK 55**

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

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### CHEESE

**THREE TYPES OF CHEESE**      **DKK 95**

European cheeses.

Served with toasted rye bread.

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### DESSERTS

**RUM BRAISED PINEAPPLE**

Served with crispy baked crumble, cremant sorbet and white chocolate tuile.

**PROFITEROLES**

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

**PANNA COTTA WITH APPLE**  
**AND SALTED CARAMEL**

On a base of salted caramel, layers of panna cotta, fresh apple coulis and lots of vanilla is topped off with crispy almond crumble and served in a glass.

### COFFEE

**SOMETHING SWEET**      **DKK 55**  
**WITH YOUR COFFEE**

Coffee with a piece of homemade petit four.

**PETIT FOURS**      **DKK 55**

Our homemade petit fours (3 pcs.)

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*Commercial cards issued within or outside of EU/EOS and private cards issued outside EU/EOS 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.*

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