

# Brdr. Price

Menu - for lunch and evening

Lunch from 12.00-3.30pm / Evening from 4.30pm



## LUNCH MENU

*Served from 12.00-3.30pm*

### 2-COURSES DKK 250

*Ask your waiter.*

## LUNCH DISHES

*Served from 12.00-3.30pm*

### STEAK SANDWICH DKK 125

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".*

## TODAY'S DISH FROM THE BOARD

*Served from 12.00-3.30pm*

*Please check the board or ask your waiter.*

## 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!*

## LIGHT DISHES / STARTERS

### CARPACCIO DKK 135

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 DKK 135 / DKK 195

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.

### VOL-AU-VENT WITH MUSHROOMS AND SWEETBREADS DKK 145

Butter-baked puff pastry shell with mushrooms à la crème, roasted sweetbreads, watercress salad and a sprinkling of hazelnut flakes.

- With freshly grated truffle **TODAY'S PRICE**

### ORGANIC BURRATA DKK 145

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.*

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

Made with Danish free-range cattle from Kildegaarden. Mixed with egg yolk, capers, coarse-grain 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**

## 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.

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## CAVIAR TASTING

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

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

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

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## THREE FROM THE BOARD DKK 100

*Choose between:*

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



### PRICE'S EVENING MENU

*Sunday-Thursday:*

2 COURSES DKK 295  
3 COURSES DKK 345

*Friday and Saturday:*

3 COURSES DKK 395  
4 COURSES DKK 450

Choose from the following dishes:

Carpaccio

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Saumon a l'oseille

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Boeuf sauté Stroganoff

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Profiteroles with vanilla ice cream  
and warm chocolate sauce

*Price's evening menu cannot be combined with  
other discounts or bonus agreements.*

## MAIN COURSES

OX FRITES DKK 195

Tender strips of beef from Kildegaarden served with French fries and a salad.

*Now with the famous sauce from restaurant l'Entrecôte in Paris.*

BOEUF SAUTÉ STROGANOFF DKK 235

Just like our father made it with fillet of beef, paprika, dry-cured bacon, onions, mushrooms and plenty of cream. Served with French fries.

SAUMON A L'OSEILLE DKK 250

*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.

STEAKS 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.*

SALT-BAKED CELERY DKK 165

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.

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*Information about the content of allergenic ingredients in our dishes can be obtained from your waiter. All dishes are available in children's portions.*

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## PRICE'S MAN STEAK

### 450-500 GRAMS STEAK DKK 395

Large steak on bone from dry aged Danish beef cattle from Kildegaard. 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.

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## 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.*

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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.

### THE SEASON'S VEGETABLES DKK 45 WITH HERBS

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

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*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.*

## 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.

### RUM BRAISED PINEAPPLE DKK 115

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

### PROFITEROLES DKK 95

*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 DKK 85

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.

### PETIT FOURS DKK 65

3 pieces of homemade petit fours.

### SOMETHING SWEET WITH YOUR COFFEE DKK 60

Coffee with a piece of homemade petit four.

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