

BRDR. PRICE'S CHRISTMAS PLATE DKK 295

- Curried herring with egg
- Cold-smoked salmon with scrambled egg
- 'Rullepølse' - Homemade danish pork meat roll with aspic and onions
- Warm liver pâté with grilled mushrooms and bacon
- Christmas 'medister' - ring sausage
- Duck leg confit with homemade red cabbage

Served with two types of bread, organic butter and spiced fat.



BRDR. PRICE'S CHRISTMAS MENU DKK 475

COLD-SMOKED SALMON

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

DUCK LEG CONFIT

Served with homemade red cabbage, duck sauce and white potatoes.

RISALAMANDE

Danish rice pudding with homemade cherry sauce.

Additon of cheese +DKK 75

3 glasses of wine +DKK 325

CHRISTMAS LUNCH IN THREE SERVINGS DKK 395

First serving

- Marinated herring
- Curried herring with egg
- Cold-smoked salmon with scrambled egg

Second serving

- 'Rullepølse' homemade danish pork meat roll with aspic and onions
- Warm liver pâté with grilled mushrooms and bacon
- Christmas 'medister' ring sausage
- Duck leg confit with homemade red cabbage

Third serving

Risalamande. Danish rice pudding with homemade cherry sauce

Served with two types of bread, organic butter and spiced fat.

Additon of cheese +DKK 75

AQUAVITE TASTING FROM COPENHAGEN DISTILLERY

2 X 3 CL. ORGANIC AQUAVITE DKK 135
Customized the menu.

3 X 3 CL. ORGANIC AQUAVITE DKK 195
Customized the menu.



LUNCH DISHES

*Certain dishes are lighter than others.
Ask your waiter to keep you full and happy.*

JERUSALEM ARTICHOKE BISQUE DKK 135

Roasted jerusalem artichokes bisque with crispy croutons and lots of chives.

ADAM'S SALAD WITH CONFIT DE CANARD DKK 155

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

CARPACCIO DKK 150

Wafer-thin slices of beef from Danish cattle from Kildegaarden. Served with herb mayonnaise.

COLD-SMOKED SALMON DKK 155

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

BEEF TARTARE A LA MINUTE SMALL DKK 125 / LARGE DKK 195

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

We recommend a side order of french fries.

PRICES STJERNESKUD DKK 245

A fried and steamed fillet of fish, hand-smoked salmon and sea-boiled shrimps. Served on bread with a homemade dressing and crispy lettuce.

BRDR. PRICE'S ROAST PORK SANDWICH DKK 145

Tender roast pork loin from good Gourmet pigs with plenty of crispy crackling served in a sesame bun with homemade red cabbage, cucumber salad and dijonnaise.

OUR CHICKEN AND ASPARAGUS TART DKK 165

Naturally, we prepare our puff pastry with butter.

DUCK LEG CONFIT DKK 265

Served with homemade red cabbage, duck sauce and white potatoes.

PRICE'S BURGER DKK 160

With bacon, fresh tomatoes, lettuce, onion, pickles, mustard, ketchup and our very own burger mayo. Served with French fries.
- With cheese +kr. 15

STEAK FRITES DKK 275

A bistro classic. Medium-rare filet of beef steak from Danish Kildegaarden cattle. Served with our famous, crispy fries, red wine sauce and bearnaise mayo.

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.

THE SEASON'S VEGETABLES DKK 45

Sauteed in butter with fresh herbs.

BRDR. PRICE'S FRENCH FRIES DKK 55

BEARNAISE MAYO / DIJONNAISE MUSHROOM CREAM / KETCHUP DKK 25

Great with french fries.



FANCY A DESSERT?

There is always room for dessert! Ask your waiter for our special dessert menu – and make a choice from our wide selection.

SNACKS

SPICY PUFFED PORK RINDS DKK 45

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

OLIVES & SALTED ALMONDS DKK 60

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.

PRICE'S HAM DKK 95

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



APÉRITIF & CHAMPAGNE

SPARKLING WINE DKK 85

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

CHAMPAGNE DKK 115

N.V. Carte Blanche, Benard Remy

PRICE'S ORANGE GT DKK 115

Copenhagen Distillery Organic Gin, Indian Tonic and orange.

WELCOME DRINK DKK 110

Ask your waiter.

OYSTERS

DUTCH OYSTERS 6 PCS. DKK 195

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



CAVIAR

15G BAERII CAVIAR FRA "ROGN" DKK 295

Baerii Caviar is full and creamy, with a distinctly salty flavour and depth to its taste. We serve it with blinis, finely chopped red onion and creme fraiche.



PRICE'S KIDS MENU

3-COURSE KIDS MENU

SNACK, MAIN COURSE AND DESSERT DKK 175
Choice of drink.

SNACKS

CHICKEN CHIPS WITH DIP DKK 35
SALTED ALMONDS DKK 25
VEGETABLE STICKS WITH PESTO DKK 25

MAIN COURSE

CHICKEN FILLET DKK 85
Chicken fillet served with french fries and ketchup.

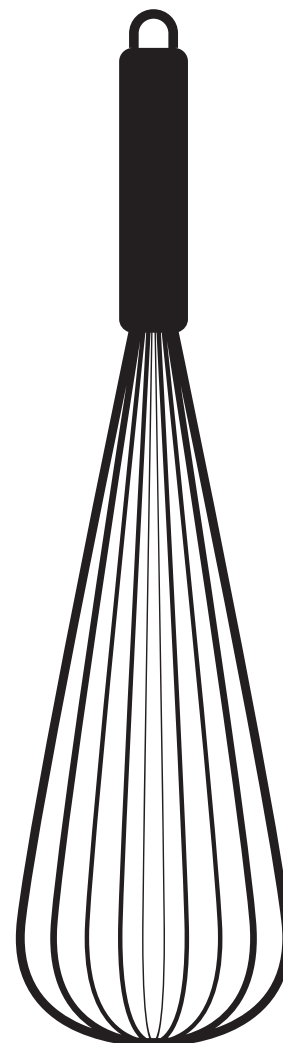
FISH FILLET DKK 95
Fried fish served with french fries and tartare sauce.

HAMBURGER DKK 95
Burger bun with beef. Tomato, lettuce and cucumber is served separately. Served with french fries and ketchup.
- With bacon or cheese +dkk 15

PAPPARDELLE BOLOGNESE DKK 75
Pappardelle with our own ràgu alla bolognese and grated parmesan on top.

DESSERTS

PRICE'S SUNDAE WITH TOPPINGS DKK 45
· Strawberry with white chocolate
· Dark chocolate sauce with hazelnut croquette
· Salted caramel sauce with hazelnut croquette



Information about the content of allergenic ingredients in our dishes can be obtained from your waiter. 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.



LIGHT DISHES / STARTERS

JERUSALEM ARTICHOKE BISQUE DKK 135

Roasted jerusalem artichokes bisque with crispy croutons and lots of chives.

ADAM'S SALAD WITH CONFIT DE CANARD DKK 155

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

CARPACCIO DKK 150

Wafer-thin slices of beef from Danish cattle from Kildegaarden. Served with herb mayonnaise.

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BEEF TARTARE A LA MINUTE
SMALL DKK 125 / LARGE DKK 195

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

We recommend a side order of french fries.

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.

THE SEASON'S VEGETABLES DKK 45

Sauteed in butter with fresh herbs.

BRDR. PRICE'S FRENCH FRIES DKK 55**BEARNAISE MAYO / DIJONNAISE MUSHROOM CREAM / KETCHUP** DKK 25

Great with french fries.

MAIN COURSES

We recommend a side order with your main course.

BRDR. PRICE'S NEW YEAR'S COD
TODAY'S PRICE

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

PEPPER STEAK (250G) DKK 295

Cuts of beef fillet from Danish cattle from Kildegaarden. Served with a sauce made from black pepper, beef stock, crème fraiche, dijon mustard and cognac.

We recommend a side order of french fries.

DUCK LEG CONFIT DKK 265

Served with homemade red cabbage, duck sauce and white potatoes."

POTATO MILLEFEUILLE DKK 195

With a variety of mushrooms, Vesterhav cheese and frothy mushroom sauce.

- Addition of white fish **+DKK 95**

STEAK FROM DANISH CATTLE DKK 325

Cuts of beef fillet from Danish cattle from Kildegaarden. Served with red wine sauce and bearnaise.

We recommend a side order of french fries.

PRICE'S BURGER DKK 180

With bacon, fresh tomatoes, lettuce, onion, pickles, mustard, ketchup and our very own burger mayo. Served with French fries.

- With cheese **+kr. 15**





PRICE'S CHRISTMAS MENU

*Served all days
for lunch and evening.*

Starter:

COLD-SMOKED SALMON

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

Main course:

DUCK LEG CONFIT

Served with homemade red cabbage, duck sauce and white potatoes.

Dessert:

RISALAMANDE

Danish rice pudding with homemade cherry sauce.

*Additon of cheese +DKK 75
3 glasses of wine +DKK 325*

DKK 475

*Please note that Price's menu is for parties of up to 8 people.
It cannot be combined with other discounts or
bonus agreements.*



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CHEESE & DESSERTS

Served for lunch and evening.

BRIE DE MEAUX DKK 95

With nutty marmalade and buttered rye bread toast.

RISALAMANDE DKK 95

Danish rice pudding with homemade cherry sauce.

**GRANDMOTHER'S
APPLE DESSERT** DKK 95

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

Grandma knew what tasted good!

BRDR. PRICE'S DKK 105

ICE CREAM DESSERT

Vanilla ice cream, burnt white chocolate, freeze-dried blueberry, chocolate tuille and hot chocolate sauce.



SOMETHING SWEET WITH YOUR COFFEE

PETIT FOURS DKK 65

3 pieces of homemade petit fours.

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