

GROUPS MENU

For parties of 10 or more

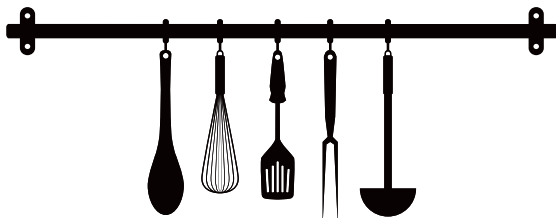
Brdr. Price Lyngby

For parties from 10 an identical menu must be preordered.

All menus must be preordered at:
info.lyngby@brdr-price.dk.

Naturally, we take into account if there are vegetarians or allergens among guests in the party.

Information about the content of allergenic ingredients in our dishes can be obtained from info.lyngby@brdr-price.dk.



PRICE'S GROUPS MENU PER PERSON FROM DKK 1295

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

With wine menu classic DKK 1295

With wine menu exclusive DKK 1445

With wine menu superiore DKK 1595

3-COURSE MENU PER PERSON FROM DKK 495

Choose a starter, a main course and a dessert.

- 3 glasses of wine dkk 325

2-COURSE MENU PER PERSON FROM DKK 395

Choose a starter and a main course
or a main course and a dessert.

- 2 glasses of wine dkk 225



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.

SNACKS

OLIVES & SALTED ALMONDS DKK 60

CHICKEN CHIPS WITH CREAMY MUSHROOM DIP DKK 65

Crisp, crunchy chips with a habit forming dip.

PRICE'S HAM DKK 95

Delicate cured ham. *Try it!*

ALLE FIRE SNACKS DKK 125

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

STARTERS

CARPACCIO

Waferthin slices of beef from Danish cattle from Kildegaarden. With herb mayonnaise.

CREAM OF MUSHROOM SOUP

Served with grilled mushrooms, crispy croutons and finely chopped leeks.

SALMON SALAD

Fresh, smoked salmon blended with lemon mayonnaise. Served with crispy lettuce, salmon roe and fried capers.

MAIN COURSES

OX FRITES

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

CATCH OF THE DAY (+DKK 95)

Served with sauteed spinach, carrots and small white potatoes tossed in plenty of butter and parsley. And sauce Maltaise.

JAMES' LEEK STRUDEL

Leeks and morels in a creamy sauce, wrapped and baked in pastry.

STEAK FROM DANISH CATTLE (+DKK 95)

250g steak from Danish cattle from Kildegaarden. With red wine sauce and bearnaise.



DESSERTS

CRÉME BRÛLÉE

With lashings of vanilla.
Served with fruits of the season.

PROFITEROLES WITH VANILLA ICE CREAM AND HOT CHOCOLATE SAUCE

A dessert classic!
Our chocolate sauce is made with Valrhona chocolate.

PANNA COTTA WITH APPLE AND SALTED CARAMEL

Soft salted caramel at the bottom of the glass, panna cotta with lots of vanilla, a fresh apple coulis and finally topped with a crispy almond crumble.



SOMETHING SWEET WITH YOUR COFFEE

PETIT FOURS

3 pieces of homemade petit fours.

DKK 65