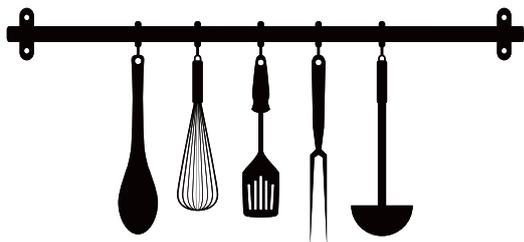


Brdr. Price

CAFE • RESTAURANT • BAR



LUNCH DISHES

Certain dishes are for the light hunger. Ask your waiter so you can become satisfied and happy.

STEAK SANDWICH DKK 155

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

Not a fan of oysters? Try our estragon mayo instead.

CROQUE MONSIEUR / MADAME

DKK 115 / DKK135

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".

CARPACCIO DKK 150

Like at Harry's Bar in Venice

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

FRESHLY PEELED SHRIMPS DKK 145

Hand-peeled shrimps served on white bread with a slice of lemon and dill mayonnaise with freshly-chopped dill.

OUR LARGE PATTY SHELL DKK 165

Filled with creamy chicken in asparagus.

Made of puff pastry - with plenty of butter, of course.

BURGER WITH BLACK IBERIAN PIG MEAT DKK 225

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.

Served with our crispy french fries.

You can also order the burger with beef.

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

Made with Danish free-range cattle from Kildegaarden.

Stirred with egg yolk, capers, horseradish, mustard, cornichons and herbs.

We do not start preparing our tartare until you order it.

We recommend a side order of french fries.

SALAD WITH WARM GOAT'S CHEESE DKK 135

Crispy salad leaves, creamy goat's cheese and hot garlic oil.

PATÉ DE CAMPAGNE DKK 135

Served with dijon mustard, pickled pearl onions, estragon mayonnaise and toasted bread.

FRISÉE AUX LARDONS DKK 135

A classic French bistro salad with frisé, poached egg, bacon, crispy croutons and a sprinkle of chives.

COLD-SMOKED SALMON DKK 155

Served with radishes, cucumber, wild garlic and crispy bread tuilles, as well as a light mustard dressing.

THE FISH OF THE DAY (ASK YOUR WAITER)

Daily price

We serve the fish pan-fried with browned butter, herbs and white potatoes.

LUNCH PLATE DKK 250

- Shrimps with dill mayo
- Cold-smoked salmon
- Stirred tartare
- 2 types of charcuterie
- Chesse and garniture

Served with our home-baked sourdough bread and butter.

SNACKS

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.

PANISSE FRITTERS DKK 55
Is a specialty from southeastern France made from chickpeas. We serve ours with pepper mayo. *Try it!*

CHARCUTERIE BOARD DKK 155
Price's ham, paté de campagne, Bellota chorizo and a specially chosen piece of cheese. Served with cornichons and mustard.

BLACK IBERICO PIG DKK 250
100 g of Jamon Iberico cebo. The meat is juicy and tender, the color is deep red - with a wonderful taste and aroma.

SMOKED TROUT FILLET MARINATED WITH JUNIPER BERRIES AND LEMON THYME DKK 145
Served on toasted sourdough bread with a burnt lemon, parsley and capers.

PRICE'S 3-COURSE TIVOLI MENU

Served all days in the evening

1. COLD-SMOKED SALMON / 2. WHOLE ROASTED QUAIL STUFFED WITH MUSHROOMS / 3. RHUBARB TRIFLE

DKK 475

For parties of up to 8 persons: Please note that Price's 3-course Tivoli menu cannot be combined with other discounts or bonus agreements.

OYSTERS

DUTCH OYSTERS
3 PCS. DKK 125 / 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

BAERII CAVIAR
15 G DKK 295 / 30 G DKK 495

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.

LIGHT DISHES / STARTERS

CARPACCIO DKK 150

Just like at Harry's Bar in Venice.

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

FRESHLY PEELED SHRIMPS DKK 145

Hand-peeled shrimps served on white bread with a slice of lemon and dill mayonnaise with freshly-chopped dill.

PATÉ DE CAMPAGNE DKK 135

Served with dijon mustard, pickled pearl onions, estragon mayonnasie and toasted bread.

COLD-SMOKED SALMON DKK 155

Served with radishes, cucumber, wild garlic and crispy bread tuilles, as well as a light mustard dressing.

SALAD WITH WARM GOAT'S CHEESE DKK 135

Crispy salad leaves, creamy goat's cheese and hot garlic oil.

SIGNATURE DISHES

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

Made with Danish free-range cattle from Kildegaarden.

Stirred with egg yolk, capers, horse-radish, mustard, cornichons and herbs.

We do not start preparing our tartare until you order it. We recommend a side order of french fries.

OUR LARGE PATTY SHELL DKK 165

Filled with creamy chicken in asparagus.

Made of puff pastry with butter.

BURGER WITH BLACK IBERIAN PIG MEAT DKK 225

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

Served with our crispy french fries.

You can also order the burger with beef.

PUFF PASTRY FLATFISH - DAILY PRICE

Today's flatfish baked in puff pastry with julienne of leeks and carrot.

Served with saffron beurre blanc.

MAIN COURSES

We recommend a side order with your main course.

STEAK FROM DANISH CATTLE DKK 325

Our 250 g steak from Danish cattle from Kildegaarden. Served with red wine sauce and bearnaise sauce.

PEPPER STEAK DKK 295

250 g cuts of beef fillet from Danish cattle from Kildegaarden. Served with a sauce made from black pepper, beef stock, creme fraiche, dijon mustard and cognac.

THE FISH OF THE DAY (ASK YOUR WAITER)

Daily price

We serve the fish pan-fried with browned butter, herbs and white potatoes.

SPANISH IBERICO PIG DKK 275

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

We recommend a side order of french fries.

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

PAPPARDELLE WITH MUSHROOMS DKK 175

Pappardelle pasta served with seasonal pickled mushrooms, freshly grated parmesan and a parmesan crumble.

STUFFED QUAIL DKK 275

Served with a celery puree, pickled beech mushroom, estragon glaze and crispy chips made of blue potatoes.

SIDE ORDERS

THE HOUSE GREEN SALAD DKK 25

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

SEASONAL VEGETABLES WITH HERBS DKK 45

Ask your waiter!

SMALL POTATOES DKK 35

With plenty of butter and parsley.

BRDR. PRICE FRENCH FRIES DKK 55

BEARNAISE MAYO / KETCHUP / MUSHROOM CREAM / CHIPOTLE MAYO DKK 25

Great with french fries.

CAESAR SALAD DKK 55

Crispy romaine salad, croutons, Parmesan flakes and our caesar dressing.



CHEESE & DESSERTS

THREE TYPES OF CHEESE DKK 125
European cheeses with toasted rye bread.

PRICE'S LEMON DREAM DKK 95
Our famous lemon meringue pie has been given a small twist in the kitchen, but has kept its crisp shortcrust pastry, fresh lemon cream and meringue.

GATEAU FRAICHEUR DKK 125
A thin brownie, chocolate ganache and a chocolate glaze.
Served with a blackcurrant sorbet.

BRDR PRICE'S SOFTICE DKK 95
With amarena cherry and a crumble of dark chocolate.

RHUBARB TRIFLE DKK 95
Crushed macaroons with Marsala and a rhubarb compote with vanilla and crème chantilly.

PETIT FOURS DKK 65
3 pieces of homemade petit fours.

BOOK YOUR NEXT EVENT AT BRDR. PRICE TIVOLI

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

2-COURSE MENU FROM DKK 395
3-COURSE MENU FROM DKK 495
PRICE'S GROUPS MENU FROM DKK 1295

For parties of 9 persons – or more. Prices are per person.

For more information go to
www.brdr-price.dk

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

PRICE'S KIDS MENU

3-COURSE KIDS MENU

SNACK / MAIN COURSE / DESSERT
DKK 185

Choice of drink.

SNACKS

CHICKEN CHIPS WITH DIP DKK 25

SALTED ALMONDS DKK 25

**VEGETABLE STICKS
WITH HUMMUS** DKK 25

MAIN COURSES

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

HAMBURGER DKK 85
Build it yourself burger.
Burger bun with beef. Tomato, lettuce and cucumber is served separately.
Served with french fries and ketchup.
- With bacon or cheese + DKK 10

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

FISH FILLET WITH FRIES DKK 95
Served with our homemade remoulade or ketchup.

DESSERT

**PRICE'S SUNDAES
WITH TOPPINGS** DKK 45

- Strawberries with white chocolate.
- Dark chocolate sauce with hazelnut brittle.
- Salted caramel sauce with hazelnut brittle.