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## GROUPS MENU BRDR. PRICE AALBORG

*For parties of 11 or more*

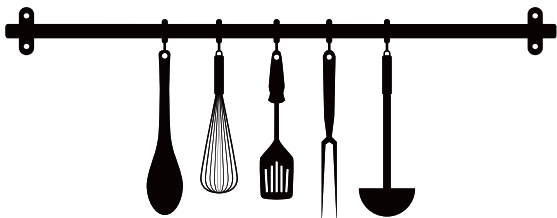
For parties from 11 persons an identical menu must be preordered.

All menus must be preordered at:  
[info.aalborg@brdr-price.dk](mailto:info.aalborg@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.aalborg@brdr-price.dk](mailto:info.aalborg@brdr-price.dk).

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## 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*

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## 3-COURSE MENU PER PERSON FROM DKK 495

Choose a starter, a main course and a dessert.

- 3 glasses of wine dkk 325

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## 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

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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.*

## SNACKS

**OLIVES & SALTED ALMONDS** DKK 60

**CHICKEN CHIPS WITH CREAMY MUSHROOM DIP** DKK 65

Crisp, crunchy chips with a habit forming dip.

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## STARTERS

### CARPACCIO

Wafer-thin 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.

### PRE-COOKED SHRIMP WITH DILL MAYONNAISE

Hand-peeled, pre-cooked shrimps served on white bread with a slice of lemon. Accompanied by a home-blended mayonnaise with plenty of freshly chopped dill.

### ADAM'S SALAD WITH CONFIT DE CANARD

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

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## SIDE ORDERS

**THE HOUSE GREEN SALAD** DKK 25

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

**SMALL POTATOES** DKK 35

*With plenty of butter and parsley.*

**BRDR. PRICE'S FRENCH FRIES** DKK 55

**DIPS PER PCS.** DKK 25

*Choose between:*

Aioli - Dijonnaise - Bearnaise mayo - Chipotle mayo - Ketchup.

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## MAIN COURSES

### OX FRITES

Tender strips of beef from Kildegaarden. Served with tarragon sauce, french fries, bearnaise mayo and green salad.

### CATCH OF THE DAY (+DKK 95)

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

### STUFFED RED PEPPER

We stuff them with mixed vegetables, wild rice and croutons. Served with a powerfully flavoured tomato sauce and rocket.

*We dare you to say vegetarian food is boring!*

### STEAK FROM DANISH CATTLE (+DKK 95)

Our 250g steak from Danish cattle from Kildegaarden. Served with french fries, green salad and bearnaise.

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## DESSERTS

### THREE TYPES OF CHEESE

European cheeses with toasted rye bread.

### PROFITEROLES WITH VANILLA ICE CREAM AND HOT CHOCOLATE SAUCE

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.

### CRÉME BRÛLÉE

With lashings of vanilla. Served with marinated citrus salad.

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## SOMETHING SWEET WITH YOUR COFFEE

**PETIT FOURS** DKK 65

3 pieces of homemade petit fours.

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