

TODAY'S DISH FROM THE BOARD

Please check the board or ask your waiter.

LUNCH MENU

2-COURSES DKK 275

Ask your waiter.

Please note that the menu cannot be combined with other discounts or bonus agreements.

LUNCH DISHES

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 mustard mayonnaise instead.

CAESAR SALAD DKK 145

Crisp cos lettuce, freshly grated parmesan cheese and our own special dressing. With roasted chicken breast.

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

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

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

We recommend a side order of french fries.

- With Baerii Caviar +dkk 125

OX FRITES DKK 245

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

CARPACCIO DKK 150

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

CROQUE MONSIEUR / MADAME DKK 115 / DKK 135

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".

CREAM OF MUSHROOM SOUP DKK 125

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

RIMMED COD DKK 155

Served with bisque mayo, fried capers, pickled cucumbers and crisp salad leaves.

SMOKED TROUT FILLET DKK 145 MARINATED WITH JUNIPER BERRIES AND LEMON THYME

Served on toasted sourdough bread with burnt lemon, parsley and capers.

CATCH OF THE DAY TODAY'S PRICE

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

And sauce Maltaise.

BURGER MADE WITH DKK 225 SPANISH BLACK FOOT PIG

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.



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.

VEGETABLE CHIPS DKK 65

Our Head Chef has created a vegetarian version of our popular chicken chips. We serve our chips with sauce tartare.

PRICE'S HAM DKK 95

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

ALL FOUR SNACKS DKK 125

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

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.

COCKTAIL OF THE SEASON DKK 105

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.

TOUR DES HUITRES DKK 225

Join the tour and taste 2 French, 2 Dutch and 2 Danish oysters. Served with lemon, red wine vinegar and finely minced shallots.

CAVIAR TASTING

WE SERVE THREE VARIETIES OF CAVIAR FROM "ROGN": DKK 895

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

Served with warm blinis, crème fraiche and finely chopped red onion.

Ideal for sharing (2-4 persons).



THREE FROM THE BOARD

DKK 125

Choose between:

- 1 fresh oyster & a glass of champagne
 - Price's ham & a draught beer
 - Today's dessert & coffee/tea
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LIGHT DISHES / STARTERS

CARPACCIO DKK 150

Just like at Harry's Bar in Venice. Waferthin slices of beef from Danish cattle from Kildegaarden. Served with herb mayonnaise.

CREAM OF MUSHROOM SOUP DKK 125

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

RIMMED COD DKK 155

Served with bisque mayo, fried capers, pickled cucumbers and crisp salad leaves.

SMOKED TROUT FILLET DKK 145

MARINATED WITH JUNIPER BERRIES AND LEMON THYME

Served on toasted sourdough bread with burnt lemon, parsley and capers.

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

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

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We recommend a side order of french fries.

- With Baerii Caviar +dkk 125

SIDE ORDERS

THE HOUSE GREEN SALAD DKK 25

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

THE SEASON'S VEGETABLES WITH HERBS DKK 45

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

SMALL POTATOES DKK 35

Turned in plenty of butter.

BRDR. PRICE'S FRENCH FRIES DKK 55

BEARNAISE MAYO / TARTARE MUSHROOM CREAM / DIJONNAISE CHIPOTLE DKK 25

Great with french fries.



PRICE'S AUTUMN MENU

Served Monday-Saturday for lunch and evening.

Main course:

BOEUF SAUTÉ STROGANOFF

Served with our crispy french fries.

Dessert:

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.

DKK 375

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For parties of 8 persons – or more. Please note that Price's spring menu cannot be combined with other discounts or bonus agreements.



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

PRICE'S GENTLEMAN STEAK

400 GRAMS STEAK **DKK 475**

Large steak on bone from dry aged Danish beef cattle from Kildegaarden. With red wine sauce and bearnaise.

We recommend a side order of french fries.

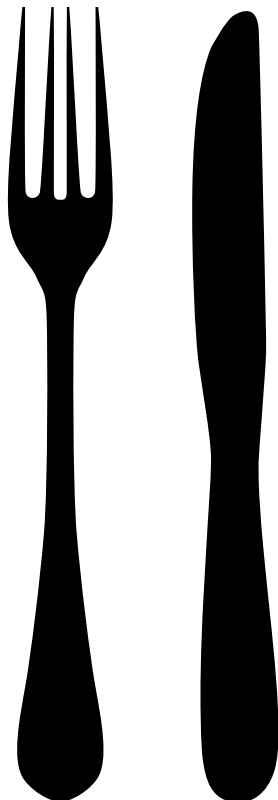
A serious "Gentleman Steak" to meat-lovers, who just can't get their steak big enough!

BURGER MADE WITH SPANISH BLACK FOOT PIG

DKK 225

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The free-range pigs live off acorns and grass which results in an extraordinarily flavourful dark meat.



MAIN COURSES

We recommend a side order with your main course.

OX FRITES **DKK 245**

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

CATCH OF THE DAY

TODAY'S PRICE

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

And sauce Maltaise.

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.

PEPPER STEAK (250G) **DKK 295**

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 a side order of french fries.

SPANISH BLACK FOOT PIG **DKK 275**

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

We recommend a side order of french fries.

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

SMALL BRAISED "PORK KNUCKLE" **KR. 235**

Served with a purée of haricot beans flavoured with browned butter and roasted Brussels sprouts.

AUTUMN VOL-AU-VENTS **KR. 175**

Our large home-made puff pastry vol-au-vents filled with lots of vegetables in a light velouté sauce.

A black silhouette of a shallow, wide dish or plate, possibly for serving the autumn vol-au-vents.

CHEESE & DESSERTS

THREE TYPES OF CHEESE DKK 125

European cheeses. With toasted rye bread.

PANNA COTTA WITH APPLE AND SALTED CARAMEL DKK 95

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.

WARM BRIOCHE DKK 125

WITH CHOCOLATE AND PRALINÉ

Served with vanilla ice cream and orange syrup.

MOUSSE AU CITRON DKK 110

This recipe is from one of our favourite restaurants in the South of France.

Refreshingly tart and wonderfully foamy!

"RÅDHUSPANDEKAGER" DKK 115

Pancakes. Most people have heard of them, fewer have tasted them.

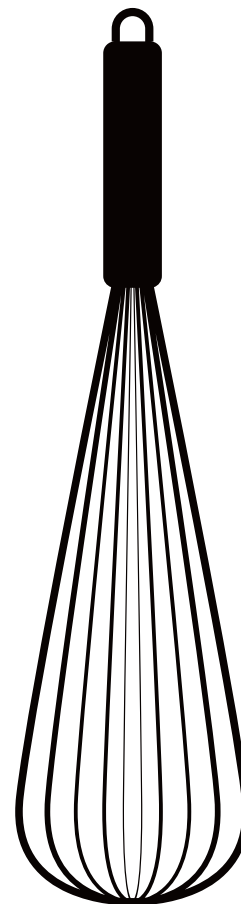
Here is our version!



SOMETHING SWEET WITH YOUR COFFEE

PETIT FOURS DKK 65

3 pieces of homemade petit fours.



BOOK YOUR NEXT EVENT AT BRDR. PRICE

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

GROUPS MENU	FROM DKK 1295
3-COURSE MENU	FROM DKK 495
2-COURSE MENU	FROM DKK 395

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

For more information please ask 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.