

## CHRISTMAS GROUPS MENU BRDR. PRICE TIVOLI

*For parties of 9 or more*

For parties from 9 persons an identical menu needs to be preordered.

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

We naturally 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.tivoli@brdr-price.dk](mailto:info.tivoli@brdr-price.dk).

We reserve the right to change prices caused by socio-economic influences beyond our control.



## 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.

*Served for lunch.*

## 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, made from pigs that have lived a happy life. *Try it!*

ALL SNACKS DKK 125  
Olives and salted almonds, Price's ham and chicken chips.

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## 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
- Confit duck leg with homemade red cabbage

### Third serving

- 'Ris a la mande' danish rice pudding with homemade cherry sauce

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

*Additon of cheese +DKK 75*

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## 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.

## 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.

### 'RIS A LA MANDE'

Danish rice pudding with homemade cherry sauce.

*Additon of cheese +DKK 75*

*3 glasses of wine +DKK 325*



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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

*Served for evening.*

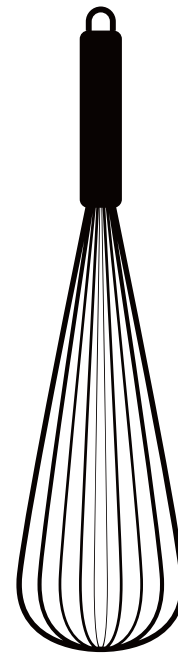
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## 2-COURSE MENU PER PERSON FROM DKK 395

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

- 2 glasses of wine DKK 225

*Served for evening.*



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## PRICE'S GROUPS MENU FROM DKK 1295

### 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

Incl. mineral water ad libitum

*With wine menu classic DKK 1295*

*With wine menu exclusive DKK 1445*

*With wine menu superiore DKK 1595*

*Served for evening.*

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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.*



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## STARTERS

### ADAM'S SALAD WITH CONFIT DE CANARD

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

### COLD-SMOKED SALMON

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

### CARPACCIO

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

### JERUSALEM ARTICHOKE BISQUE

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

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## MAIN COURSES

### DUCK LEG CONFIT

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

### BRDR. PRICE'S NEW YEAR'S COD (+DKK 95)

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

### STEAK FROM DANISH CATTLE 250G (+DKK 95)

Cut from Danish cattle from Kildegaarden. Served with redwine sauce, bearnaise and French fries.

### POTATO MILLEFEUILLE

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

## DESSERTS

### 'RIS A LA MANDE'

Danish rice pudding with homemade cherry sauce.

### BRDR. PRICE'S ICEDESSERT

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

### GRANDMOTHER'S APPLE DESSERT

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

*Grandma knew what tasted good!*



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## CHEESE

### A SELECTION OF CHEESE (3 PCS.) DKK 125

Ask the waiter for the selection.

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## SOMETHING SWEET

### PETIT FOURS 3 PCS.

DKK 65

