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## GROUPS MENU

*For parties of 9 or more*

### Brdr. Price Rosenborggade

For parties from 9 an identical menu must be preordered.

All menus must be preordered at:  
[info.rosenborggade@brdr-price.dk](mailto:info.rosenborggade@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.rosenborggade@brdr-price.dk](mailto:info.rosenborggade@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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## 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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## 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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*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

### CARPACCIO

Wafertin 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.

### RIMMED COD

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

### SMOKED TROUT FILLET MARINATED WITH JUNIPER BERRIES AND LEMON THYME

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

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## MAIN COURSES

### OX FRITES

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

### AUTUMN VOL-AU-VENTS

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

### 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 Maitaise.

### 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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## CHEESE

### THREE TYPES OF CHEESE

DKK 125

European cheeses.

Served with toasted rye bread.

## SNACKS

OLIVES & SALTED ALMONDS DKK 60

CHICKEN CHIPS WITH CREAMY MUSHROOM DIP DKK 65

VEGETABLE CHIPS DKK 65  
We serve our chips with sauce tartare.

PRICE'S HAM DKK 95

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## DESSERTS

### MOUSSE AU CITRON

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

*Refreshingly tart and wonderfully foamy!*

### 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.

### WARM BRIOCHE WITH CHOCOLATE AND PRALINÉ

Served with vanilla ice cream and orange syrup.

### "RÅDHUSPANDEKAGER" - PANCAKES

Most people have heard of them, fewer have tasted them. *Here is our version!*

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## SOMETHING SWEET WITH YOUR COFFEE

PETIT FOURS DKK 65

3 pieces of homemade petit fours.

