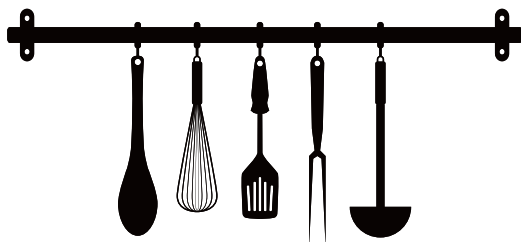


Brdr. Price

CAFE • RESTAURANT • BAR



GROUPS MENU

Brdr. Price Tivoli

For parties of 9 people or more - an identical menu must be preordered. Both lunch and evening.

Naturally, we take into account if there are vegetarians or allergens among guests in the party.

Information about allergenic ingredients in our dishes can be obtained from:
info.tivoli@brdr-price.dk

3-COURSE MENU

PER PERSON FROM DKK 495

Choose a starter, a main course and a dessert.
- 3 glasses of wine DKK 325

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



PRICE'S GROUPS MENU

APERITIF & SNACK

CHOOSE 3 DISHES FROM THE MENU
1 starter, 1 main course and 1 dessert.

UNLIMITED WINE MENU

During the dinner.

UNLIMITED MINERAL WATER

COFFEE & PETIT FOUR

With wine menu classic from DKK 1295 per person
With wine menu superiore from DKK 1445 per person
With wine menu exclusive from DKK 1595 per person

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.

PRICES HAM **DKK 95**
Delicate cured ham. *Try it!*

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.

STARTERS

CARPACCIO

Just like at Harry's Bar in Venice.

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

FRISÉE AUX LARDONS

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

COLD-SMOKED SALMON

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

PATÉ DE CAMPAGNE

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

MAIN COURSES

STEAK FROM DANISH CATTLE

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

+ DKK 125

THE FISH OF THE DAY

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

+ DKK 95

PAPPARDELLE WITH MUSHROOMS

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

OX FRITES

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

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.

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

BEARNAISEMAYO KR. 25

Great with french fries.

MUSHROOM CREAM KR. 25

CHIPOTLE MAYO KR. 25

Nice and spicy.

KETCHUP KR. 25

Great with french fries.

DESSERTS

PRICES' LEMON DREAM

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

A thin brownie, chocolate ganache and a chocolate glaze. Served with a blackcurrant sorbet.

RHUBARB TRIFLE

Crushed macaroons with Marsala and a rhubarb compote with vanilla and crème chantilly.

PETIT FOURS

3 pieces of homemade petit fours.

+ DKK 65

