

GROUPS MENU - CHRISTMAS

For parties of 9 persons - or more.
All menus must be booked online at info.tivoli@brdr-price.dk. Please note that parties of more than 9 people must order the same menu. For more information about vegetarian and vegan dishes please contact us at info.tivoli@brdr-price.dk.

CHRISTMAS LUNCH IN THREE SERVINGS DKK 325

*Served for lunch from 12:00-3:30pm
Monday to Sunday.*

1. serving

- Marinated herring
- Curried herring with egg
- Cold-smoked Icelandic salmon with scrambled egg

2. serving

- 'Rullepølse' homemade Danish pork meat roll with onions and aspic
- Warm liver paté with grilled mushrooms and pickled beetroot
- Danish Christmas sausage
- Duck leg confit with homemade red cabbage

3. serving

- Risalamande with homemade cherry sauce

Served with to types of bread, organic butter and flavoured lard.

CHRISTMAS MENU DKK 395

COLD-SMOKED ICELANDIC SALMON

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

DUCK LEG CONFIT

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

RISALAMANDE WITH CHERRY SAUCE

PRICE'S GROUPS MENU PER PERSON DKK 1095

Incl. unlimited mineral water.

APERITIF & SNACK

3-COURSE MENU

Choose your menu from our groups courses.
Choose 1 starter, 1 main course and 1 dessert.

UNLIMITED WINE MENU

During the dinner.

COFFEE & HOMEMADE PETIT FOUR

3-COURSE MENU PER PERSON DKK 475

3-COURSE MENU

Choose your menu from our groups courses.
Choose a starter, a main course and a dessert.

Wine menu (3 glasses) dkk 245

2-COURSE MENU PER PERSON DKK 385

2-COURSE MENU

Choose your menu from our groups courses.
Choose a starter and a main course or a main course and a dessert.

Wine menu (2 glasses) dkk 195

Wine menu (3 glasses) dkk 245

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

SNACKS

OLIVES & SALTED ALMONDS DKK 50

CHICKEN CHIPS W. MUSHROOM DIP DKK 75

Our kitchen has taken chicken, tapioca and spices, and conjured up something wonderful. Crisp, crunchy chips with a habit forming dip.

PRICE'S HAM DKK 75

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

ALL FOUR SNACKS DKK 125



STARTERS

COLD-SMOKED ICELANDIC SALMON

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

CARPACCIO

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

CRAB SALAD

Blended with shore crab mayo, dill and lemon. Served with salad leaves and fried capers.

ADAM'S SALAD WITH CONFIT DE CANARD

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



MAIN COURSES

BRDR. PRICE'S NEW YEAR COD

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

POTATO MILLE FEUILLE (*Vegetarian*)

With a variety of mushrooms, North Sea cheese and foamy mushroom sauce.

STEAK FROM DANISH CATTLE
FROM KILDEGAARDEN

Served with French fries, red wine sauce and bearnaise.

CHEESE AND DESSERTS

THREE TYPES OF CHEESE

European cheeses. Served with toasted rye bread.

GRANDMOTHER'S APPLE DESSERT

Apples, macaroons, dry sherry and whipped cream. *Grandma knew what tasted good!*

RISALAMANDE

With homemade cherry sauce.

PRICE'S ICE CREAM DESSERT

Vanilla ice cream, burned white chocolate, freeze-dried blueberries, chocolate tuile and warm chocolate sauce.

SOMETHING SWEET
WITH THE COFFEE

DKK 65

3 pcs. of homemade petit fours.



DISHES FOR THE KIDS

MAIN COURSE AND DESSERT

DKK 150

Choose between:

FRIED FILLET OF PLAICE

DKK 105

With remoulade.

STEAK FROM DANISH CATTLE

DKK 125

Medium-rare steak served with sauce bearnaise.

All our dishes for the kids comes with raw vegetable snacks and choice of potatoes.

Choose between: French fries or potatoes.

ICE CREAM

DKK 65

Served with chocolate sauce.

