

Evening at Olivia Brasserie

How does it work?

1 main course DKK 249,- + optional supplement.

We offer 2, 3 or 4 courses.

If you want 2 courses, choose starter – main course or main course – dessert.

Create your own menu with one or more starters or desserts if you want 4 courses.

Starters

Poached Green Asparagus *(supplement to menu price kr. 19,-)*
with seared scallop and chorizo

Gazpacho
with toasted spiced croutons and green herb oil

Escargots de Bourgogne
vineyard snails in citrus-garlic butter

Beef Tartare
mixed with capers, cornichons, pickled pearl onions, truffle mayonnaise, and Parmesan crisps

Classic Main Courses

The Black Pot
slow-braised stew inspired by French country cuisine, served with mashed potatoes — *see the board inside for today's variety*

Boeuf Bourguignonne *(supplement to menu price DKK 55,-)*
Danish veal ribeye, served with grilled corn, homemade béarnaise sauce and French fries

Chicken Suprême
with chicken jus, served with a warm summer salad of bacon, romaine lettuce, and red cabbage

Pan-fried Plaice *(supplement to menu price kr. 25,-)*
with parsley potatoes and browned butter sauce

Grilled Pointed Cabbage (V)
with pea purée, smoked almonds, and cherry tomatoes

Desserts & Cheese

Gâteau Marcel
served with homemade apricot sorbet

Crème brûlée
served with homemade strawberry sorbet

Cheese board
three cheeses with crispbread, pickles & tomato-marmelade

Strawberries with Cream
a Danish classic with fresh strawberries served with double cream

Tiramisu Trifle *(supplement to the menu: DKK 19)*
with tonka beans and crunchy crumble pieces

Prices

Monday – Saturday

(Sundays we offer Family Sharing)

2 courses	329,-
3 courses	369,-
4 courses	399,-

Wine & Cocktails

See drinks menu

We also offer a wine or alcohol-free juice pairing – your waiter will be happy to tell you more

Everyday Favorites

Olivia's Burger *(can also be ordered with chicken or vegan patty)*
Danish beef, bacon, mayonnaise, lettuce, Monterey Jack, tomatoes, pickles and onions.
Served with French fries and aioliKr. 199,-

Caesar Salad
grilled chicken, bacon, romaine, pickled red onion, Grana Padano, croutons and Caesar dressing.....Kr. 199,-

Moules Frites
mussels steamed in white wine with herbs & garlic, served with French fries & aioli.....Kr. 199,-

For children (up to and including 11 years)

Main courses

Breaded and fried plaice fillet, with French fries & remoulade

Olivia's burger – Danish beef or grilled chicken fillet, bacon, French fries & ketchup

3 crispy chicken pieces, French fries & ketchup

Dessert: Pancake with ice cream

1 course kr. 109,-

2 courses kr. 129,-

Tlf. 66 17 87 44 - www.olivia-brasserie.dk