

Evening at Olivia Brasserie

How does it work?

1 main course DKK 249,- + optional supplement.

We offer 1, 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

Smoked Eel *(supplement to menu price kr. 19,-)*
with pumpkin cream & pickled mustard seeds

Mushroom Toast with Autumn Mushrooms (V)
with chanterelles, beech mushrooms & champignons

Escargots de Bourgogne
vineyard snails in citrus-garlic butter

Beef Tartare with Calvados and Blackberries
mixed with coarse mustard, pickled blackberries & smoked mayo

Classic Main Courses

The Black Pot
slow-braised stew inspired by French country cuisine, served
with mashed potatoes

Boeuf Bearnaise *(supplement to menu price DKK 55,-)*
Danish veal ribeye, side salad, homemade warm béarnaise sauce
and French fries

Coq au Riesling
French stew with bacon, mushrooms, white wine, cream &
garlic. Served with potatoes.

Fried Cod with Creamy Cauliflower
(supplement to menu price kr. 25,-)
with roasted oyster mushrooms, parsley, garlic, browned butter
& fried capers

Chestnut Risotto (V)
with chestnuts, truffle cream & apple

Desserts & Cheese

Gâteau Marcel
served with homemade orange sorbet

Crème brûlée
served with homemade strawberry sorbet

Cheese board
three cheeses with crispbread & tomato marmalade

Red Wine-Poached Pear
with orange sorbet & chopped pistachios

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,
marinated beef tomatoes, homemade pickles, glazed 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
organic 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 vanilla ice cream

1 course kr. 109,-

2 courses kr. 129,-

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