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

Duck Rillettes with Armagnac
Creamy duck rillettes flavoured with Armagnac

French Onion Soup (V)
Rich onion soup topped with melted Gruyère cheese and toasted sourdough

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

Duck Breast
Pan-seared duck breast with warm red cabbage salad, butter-fried potatoes and rich duck jus

Pan-fried Cod
(supplement to menu price kr. 25,-)
fried cod with cauliflower and beurre viennoise with butter, capers, walnuts, thyme and crispy panko

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

Risalamande – Danish Rice Pudding
Traditional Danish rice pudding served with warm cherry sauce

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 aioli .....Kr. 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,-

HR-Design 28 35 01 60

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