

# ROSÉ ROSÉ

BAR & BISTRO

## Banquet Menus for Lunch

Groups of 9 people or more must choose a menu for the entire party before arrival.

### Lunch suggestion 1

Served on plates as two servings:

1. **Egg and shrimp:** Soft-boiled eggs with hand-peeled shrimp served on rye bread with mayonnaise, dill, and lemon.
2. **Chicken salad:** Confit chicken tossed in a creamy dressing served on toasted rye bread with pickled beech mushrooms, cornichons, pepper bacon, and cress.

Price per person: 269 DKK.

### Lunch suggestion 2

Served on plates as two servings:

1. **Egg and shrimp:** Soft-boiled eggs with hand-peeled shrimp served on rye bread with mayonnaise, dill, and lemon.
2. **Parisian steak:** Pan-fried beef patty from Grambogård served on toasted toast with egg yolk, pickles, beetroot, red onion, capers, and horseradish (If preordered also available with vegetarian patty).

Price per person: 299 DKK.

### Lunch suggestion 3

Served on plates as three servings. The portions are adjusted in size so that they are not three full-sized open sandwiches.

1. **Breaded fish fillet:** Breaded and butter-fried fish fillet served on rye bread with pickled cucumber, remoulade, and lemon.
2. **Avocado:** Toasted rye bread with avocado, smiling egg, slow-roasted tomatoes, toasted sesame, and herbs.
3. **Chicken salad:** Confit chicken tossed in a creamy dressing served on toasted rye bread with pickled beech mushrooms, cornichons, pepper bacon, and cress.

Price per person: 329 DKK.