

ROSÉ ROSÉ

BAR & BISTRO

Evening Group Menus

Groups of 9 or more people must choose a common menu for the entire group prior to arrival. Everyone does not need to choose the same main course, but we would like to know how many of each we need to prepare for you.

Until the next change of season start of June 2026 we suggest the following evening group menu at Rosé Rosé Bistro.

If you wish to replace a dish with something else, it is often possible. Simply contact us in advance.

Starter:

Blanched white asparagus with sauce mousseline

Main course – choice of:

Pan-fried halibut with artichokes à la barigoule, fennel, peas, spring onions and new potatoes

Or:

Roasted breast of French Label Rouge chicken with morel and king oyster mushroom sauce, served with potato purée and a small French salad

Dessert:

Vacherin glacé with meringue, strawberries, raspberry coulis and yoghurt ice cream

Price: 639 DKK

Popular add-ons:

Welcome with champagne and smoked salted almonds, 169 DKK per guest.

Welcome with three appetizers and a glass of crémant brut, 209 DKK per guest.

Add hand-peeled fjord shrimp to the white asparagus for an additional 150 DKK per guest.

3 European cheeses with garnish for 99 DKK per guest.

Rosé Rosé Bistro

Strandvejen 203 - 2900 Hellerup - mail@rosrosebistro.dk - tlf: +45 7733 2900