



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 end of August 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:

Ice-cold soup of green peas and fresh mint

Main course – choice of:

Fish: Pan-fried fillet of halibut served with ratatouille with chervil and tapenade

Bird: Pan-fried quail breast with gastrique sauce, trumpet mushrooms, apricot, corn, rosemary and spring onion

Dessert:

Vacherin glacé, a classic French frozen dessert with crisp meringue, fresh strawberries, raspberry coulis and yoghurt ice cream

Price: 629 DKK

Popular add-ons:

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

Or

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

3 European cheeses with garnish for 99 DKK per guest.

Rosé Rosé Bistro

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