



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 on November 17th 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:

Mesclun, baked tomatoes, green beans, artichokes, and fava beans tossed in a lemon and olive oil dressing, with pepper-marinated salmon

Main course – choice of:

Fish: Pan-fried halibut with creamy coco-beans, fennel, baked cherry tomatoes, preserved lemon, fresh basil, and black olives

Bird: Quail breast with fresh grapes, trumpet mushrooms, roasted chestnuts, pumpkin, pear, and gastrique sauce with sherry vinegar

Dessert:

Fresh peach served with rosé sorbet and peach coulis with mint

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.