

ROSÉ ROSÉ

BAR & BISTRO

Banquet Menus for Lunch

Groups of 9 or more people must choose a common menu for the entire group prior to arrival. Until the next change of season on November 17th 2026 we suggest the following lunch group menu at Rosé Rosé Bistro.

In the Bistro Classics Menu 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.

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

Lunch menu with Danish open sandwiches

Served on plates as two servings:

Salmon: Salmon marinated with citrus and a blend of peppers, served with crème fraîche and pickled cucumber on toasted rye bread

Chicken: Confit chicken tossed in a creamy dressing served on toasted rye bread with pickled beech mushrooms, cornichons, pepper bacon, and cress

Price. 299 DKK

Lunch menu with bistro dishes

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

Main course – choose of:

Fish: Pan-fried halibut with small new potatoes and classic meunière sauce of browned butter, lemon, capers, shallots and parsley

Beef: Danish-style hash made with ribeye, potatoes, caramelized onions, and béarnaise sauce

Dessert: En kugle af dagens is.

Price:

Everyone receives a starter and one of the two main courses: DKK 459

Everyone receives one of the two main courses and a dessert: DKK 379

Everyone receives three courses: DKK 559

Rosé Rosé Bistro

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