

SNACKS

Rillette of duck with pickled carrots and grilled bread (1,12)	55,-
Smoked almonds (8)	45,-
Rosemary-marinated olives	45,-
COLD DISHES	
Charcuterie Wild boar salami, small French sausages, pâté, pickled mustard seeds and olives (1,3,7,10,12)	129,-
Caesar salad with anchovy mayo, croutons, and parmesan (1,3,4,7,8,10,12)	105,-

Extras for the salads

Lemon marinated chicken	+ 35,-

Salad chèvre with lamb's lettuce, honey vinaigrette,

roasted almonds and goat cheese croutons (1,3,7,8,12)

Hot smoked salmon (4) + 35,-

105,-

SERVERED FROM Noon - 9.30 PM

All our dishes on the room service menu are prepared and served in disposable packaging.

All room service deliveries are subject to a service charge of DKK 50.

Collect your order yourself without a service charge in Tivoli Bar & Lounge in the Harbour Tower.

HOT DISHES

parmesan (Vegetarian option available) (1,3,7)	
Beef burger in an organic bun from Meyers bakery, frisée salad, mayo, tomato, red onion, and pickles. Served with pommes frites. (1,3,7,12)	179,-
The burger is also available in a vegetarian version with a breaded beetroot patty.	
Extras for the burger Bacon	+ 10,-
Smoked cheddar	+ 10 -

Pappardelle with tomato sauce, meatballs, basil and

DESSERTS

"Solbærdrøm" with chocolate, marinated	99,-
blackcurrants and meringues (1,3,6,7,8)	
Selection of French cheeses with gooseherries	99

Selection of French cheeses with gooseberries, balsamic nuts and roasted bread (1,7,8,12)

ORDER ON

179,-

+45 32 68 42 62 or from the room phone



ALLERGENS?

Scan QR code for Allergene references. Allergens are listed as a numerical code inbrackets. **TIVOLI BRASSERIE** BØRNE **MENU** KID'S **MENU**

BØRNEMENU

Børnemenuen er forbeholdt vores yngre gæster	
Burger. Briochebolle, 110 g oksekød, ost, bacon, salat, tomat, drueagurk og pommes frites (1,7,12)	89,-
Pasta kødboller. Pasta i vores hjemmelavede tomatsauce med kødboller og parmesan <i>(Kan laves vegetarisk) (1,3,7)</i>	89,-
Fish & Chips. Paneret torsk, grøntsagsstænger, pommes frites og hjemmerørt remoulade (1,3,4,9,12)	89,-
Kyllingespyd. Grøntsagsstænger, pommes frites og hjemmerørt remoulade (3,9,12)	89,-
Pandekager. Med bær, vanilje og chokoladesauce (1,3,7,8)	69,-
KID'S MENU	
The children's menu is exclusively for our younger guests	
Burger. Brioche bun, 110 g beef patty, cheese, bacon, lettuce, tomato, pickled cucumber and French fries (1,7,12)	89,-
Pasta meatballs. Pasta in our homemade tomato sauce with meatballs and parmesan (Vegetarian option available) (1,3,7)	89,-
Fish & Chips. Battered cod, vegetable sticks, French fries and homemade remoulade (1,3,4,9,12)	89,-
Chicken skewer. Vegetable sticks, French fries, and homemade remoulade (3,9,12)	89,-
Pancakes. With berries, vanilla and chocolate sauce (1,3,7,8)	69,-

DRINKS

Le Tribute G&T Le Tribute Gin & Indian Tonic	135,-
Orange Gin Copenhagen Distillery Orange Gin & Indian Tonic	120,-
Frozen Strawberry Daiquiri Rum, strawberry and lime	120,-
Frozen Pina Colada Rum, coconut purée, lime, pineapple and cream	120,-
Mojito Rum, brown sugar, lime, mint, soda	120,-
Turpas Vodka, lime juice, ginger beer, Angostura	115,-
NON ALCOHOLIC MOCKTAIL	
Strawberry Mojito Mocktail Strawberry purée, mint, lime juice og soda	85,-
BEER & SOFT DRINKS	
Soft Drinks (33 cl) Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Ramlösa Still & Sparkling	35,-
Carlsberg Pilsner (33 cl)	40,-
Brooklyn Special Effects 0,4% (33 cl)	45,-



WINE

Sparkling Proverbio, Prosecco Extra Dry - Organic & Vegan	529,-
White Famille Hugel - Riesling - Classic <i>(37,5 cl)</i> 3 Wooly Sheep, Sauvignon	349,- 499,-
Rosé Château de Fesles, Rosé d'Anjou - La Chapelle - Organic	429,-
Red Maison Louis Rouge Jadot, Beaujolais-Village Combe Aux Jacques <i>(37,5 cl)</i>	349,-
3 Wooly Sheep, Pinot Noir	549,-

SNACKS

Popcorn (100 g)	50,-
Torres Chips - Sea Salt <i>(50 g)</i>	25,-
Haribo Slik / Mixed Candy	35,-
M&M's Peanuts	25,-

ALLERGENS

List of substances that can cause allergies and intolerances

- 1. Cereals containing gluten and products based on gluten
- 2. Crustaceans and products based on crustaceans
- 3. Eggs and products based on eggs
- 4. Fish and products based on fish
- 5. Peanuts and products based on peanuts
- 6. Soy and products based on soy
- 7. Milk and products based on milk (including lactose)
- 8. Nuts and products based on nuts
- 9. Celery and products based on celery
- 10. Mustard and products based on mustard
- 11. Sesame seeds and products based on sesame seeds
- 12. Sulphur dioxide and sulphites
- 13. Lupin and products based on lupine
- 14. Molluscs and products based on molluscs

Tivoli Hotel & Congress Center makes a great effort of identifying ingredients that can cause allergic reactions for those with food allergies. We make every effort to instruct our personnel about the seriousness of food allergies.

Furthermore, we can always provide information on the general occurring allergens by contacting the staff. There is always a risk of cross contamination.

There is also the possibility that manufacturers of the commercial food we use, change product labels at any time without notice, and guests with possible food allergies need to be aware of this risk.

Tivoli Hotel & Congress Centre assumes no responsibility for any allergic reactions caused by food that is eaten at or brought to Tivoli Hotel & Congress Center.

Guests with food allergies are encouraged to contact our staff who will do everything to assist.

