

TIVOLI
.....
BRASSERIE

TIVOLI BRASSERIE

SNACKS

Carrot tapioca chips with chive mayo	45,-
Thin slices of Skagen ham with toasted brioche and onion compote (1,3,7,12)	65,-
Smoked almonds (8)	45,-
Rosemary-marinated olives (12)	45,-

COLD DISHES

Charcuterie <i>Wild boar salami, small French sausages, pâté, pickled mustard seeds and olives (1,3,7,10,12)</i>	129,-
Caesar salad with anchovy mayo, croutons, parmesan and lemon-marinated chicken (1,3,4,7,12)	139,-
Salad niçoise with grilled tuna, deep-fried potato and olives (1,4,12)	149,-

SERVED 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.

TIVOLI BRASSERIE

HOT DISHES

Pasta arrabbiata with spicy tomato sauce, stracciatella and basil (1,3,7) **179,-**

Beef burger in an organic bun from Meyers Bakery, with frillice lettuce, mayo, tomato, red onion and gherkin. Served with pommes frites. (1,3,7,12) **179,-**

The burger is also available as a vegetarian option with a breaded beetroot patty (1,3) **179,-**

Extras for the burger

Bacon **+ 10,-**
Aged Havarti (7) **+ 10,-**

DESSERTS

Chocolate cake with marinque, caramel mousse and pickled pear (1,3,7,12) **99,-**

Deep fried camembert with blackcurrant compote and toasted brioche (1,3,7,12) **99,-**

ORDER ON

+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

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KID'S
MENU



TIVOLI BRASSERIE

BØRNEMENU

Børnemenuen er forbeholdt vores yngre gæster mellem 0-12 år

Burger. briochebolle, 110 g oksekød, ost, bacon, salat, tomat, drueagurk, pommes frites (1,3,7,12)	89,-
Børnepasta. Pasta i vores hjemmelavede tomatsauce og parmesan (1,3,7)	89,-
Fish & Chips. Paneret torsk, grøntsagsstænger og pommes frites (1,3,4)	89,-
Paneret kylling. Grøntsagsstænger og pommes frites (1,3,9)	89,-
Pandekager med bær, vaniljekréme og chokoladesauce (1,3,7,8)	65,-

KID'S MENU

The kids menu is exclusively for our younger guests between 0-12 years

Burger. Brioche bun, 110 g beef patty, cheese, bacon, lettuce, tomato, pickle, pommes frites (1,3,7,12)	89,-
Kids pasta. Pasta in our homemade tomato sauce with parmesan (1,3,7)	89,-
Fish & Chips. Battered cod, vegetable sticks and pommes frites (1,3,4)	89,-
Breaded chicken. Vegetable sticks and pommes frites (1,3,9)	89,-
Pancakes with berries, vanilla créme and chocolate sauce (1,3,7,8)	65,-

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DRINKS

Le Tribute G&T	135,-
<i>Le Tribute Gin & Indian Tonic</i>	
Orange Gin	125,-
<i>Copenhagen Distillery Orange Gin & Indian Tonic</i>	
Frozen Strawberry Daiquiri	125,-
<i>Rum, strawberry and lime</i>	
Frozen Pina Colada	125,-
<i>Rum, coconut purée, lime, pineapple and cream</i>	
Mojito	120,-
<i>Rum, brown sugar, lime, mint, soda</i>	
Turpas	115,-
<i>Vodka, lime juice, ginger beer, Angostura</i>	

NON ALCOHOLIC MOCKTAIL

Mandarin Mojito Mocktail	85,-
<i>Mandarin puré, mint, lime juice, ginger ale</i>	

BEER & SOFT DRINKS

Soft Drinks (33 cl)	35,-
<i>Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Ramlösa Still & Sparkling</i>	
Carlsberg Pilsner (33 cl)	40,-
Brooklyn Special Effects 0,4% (33 cl)	55,-

TIVOLI BRASSERIE

SCAN
to see our
winelist



WINE

Sparkling

Proverbio, Prosecco Extra Dry - Organic & Vegan **529,-**

White

Famille Hugel - Riesling - Classic (37,5 cl) **349,-**

3 Wooly Sheep, Sauvignon **549,-**

Rosé

Château de Fesles, Rosé d'Anjou - La Chapelle - Organic **429,-**

Red

Maison Louis Rouge Jadot, Beaujolais-Village **349,-**

Combe Aux Jacques (37,5 cl) **349,-**

3 Wooly Sheep, Pinot Noir **589,-**

SNACKS

Popcorn (100 g) **50,-**

Torres Chips - Sea Salt (50 g) **25,-**

Haribo Slik / Mixed Candy **35,-**

M&M's Peanuts **25,-**

TIVOLI BRASSERIE

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.

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