

TIVOLI
.....
BRASSERIE

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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,-

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.

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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 maringue, 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.

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BØRNMENU

*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, vaniljecrème 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 crème and chocolate sauce (1,3,7,8)	65,-

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DRINKS

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

NON ALCOHOLIC MOCKTAIL

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

Soft Drinks (33 cl) <i>Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Ramlösa Still & Sparkling</i>	35,-
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)

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,-

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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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