

SNACKS

Rillette of duck with cornichons and grilled bread	45,-
Smoked almonds (8)	45,-
Rosemary-marinated olives (8,12)	45,-
STARTERS	
Charcuteri Fennel salami, small French sausages, pâté, pickled mustard seeds and olives	129,-
SALADS	
Caesar salad with anchovy mayo, croutons, and parmesan (1,3,4,7,8,10,12)	105,-
Salad chèvre with lamb's lettuce, honey vinaigrette, roasted almonds, and goat cheese on bread	105,-
<i>Extras for the salads</i> Lemon marinated chicken (12) Smoked saithe	+ 35,- + 35,-

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.

MAIN COURSES

Pasta Rigatoni with arrabbiata sauce, stracciatella and basil	179,-
Beef burger in an organic bun from Meyers bakery, frisée salad, mayo, tomato, red onion, and pickles. Served with pommes frites. (1,3,5,7,8,10,11,12)	179,-
The burger is also available in a vegetarian version with a breaded beetroot patty.	
<i>Extras for the burger</i> Bacon Smoked cheddar	+ 10,- + 10,-

DESSERTS

Tart with lemon curd, vanilla mousse and toasted meringue	99,-
Selection of French cheeses with olive tapenade, candied nuts and crackers (1,5,7,8,12)	99,-



ALLERGENS?

Scan QR code for Allergene references. Allergens are listed as a numerical code inbrackets.

ORDER ON

+45 32 68 42 62 or from the room phone



BØRNEMENU

Burger <i>(1,3,7,12)</i> Briochebolle, oksebøf, ost, bacon, salat, tomat, drueagurk, pommes frites	89,-
Fish & Chips <i>(1,3,4,5,7,8,10,12)</i> Paneret torsk, pommes frites, hjemmerørt remoulade	89,-
Schnitzel <i>(1,3,5,7,8)</i> Kyllingeschnitzel, grøntsagsstænger, pommes frites, hjemmerørt remoulade	89,-
Pizza <i>(1,3,5,7,8)</i> Tomatsauce, mozzarella, skinke	89,-
Pandekager <i>(1,3,5,7,8)</i> Vanilje, bær, chokoladesauce	69,-

KID'S MENU

Burger <i>(1,3,7,12)</i> Brioche bun, beef patty, cheese, bacon, lettuce, tomato, pickle, French fries	89,-
Fish & Chips <i>(1,3,4,5,7,8,10,12)</i> Battered cod, vegetable sticks, French fries, homemade remoulade	89,-
Schnitzel <i>(1,3,5,7,8)</i> Chicken schnitzel, vegetable sticks, French fries, home-made remoulade	89,-
Pizza <i>(1,3,5,7,8)</i> Tomato sauce, mozzarella, ham	89,-
Pancakes <i>(1,3,5,7,8)</i> Vanilla, berries and chocolate sauce	69,-

DRINKS

Gin Mare Gin Mare & Indian Tonic	135,-
Etsu Double Orange Gin <i>Etsu Double Orange Gin and Indian Tonic</i>	130,-
Frozen Strawberry Daiquiri <i>Rum, strawberry and lime</i>	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

BEER & SOFT DRINKS

Soft Drinks (33 cl) Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Ramlösa Still & Sparkling	35,-
Carlsberg Pilsner <i>(33 cl)</i>	40,-
Brooklyn Special Effects 0,4% <i>(33 cl)</i>	45,-

85,-



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> 3 Wooly Sheep, Pinot Noir	349,- 549,-

HOT DRINKS

Café Latte Cappuccino Americano Espresso Double Espresso Irish Coffee	Small / Large 50,- / 60,- Small / Large 50,- / 60,- 45,- 35,- 40,- 120,-
Tivoli Blended Ice Coffe	120,-
	- 1

SNACKS

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.

