

TIVOLI
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BRASSERIE

TIVOLI BRASSERIE

SNACKS

Arancini with tomato and salted lemon mayo	45,-
Carrot tapioka chips with chive mayo <i>Vegan</i>	45,-
Thin slices of "Skagen ham" on toasted brioche with onion compote	65,-
Smoked almonds	45,-
Rosemary marinated olives	45,-
Deep fried oysters with sauce verde	2 pcs. 80,- 4 pcs. 150,-

STARTERS

Freshly baked bread and butter are served with all starters

Charcuterie <i>Danish salami, small french sausages, pate, pickled mustard seeds & olives</i>	129,-
Tomato consommé with small tomatoes, celery, vinaigrette of black garlic and kernels	119,-
Cured scallop with dill mayo, cucumber, green apple, radish and mussel foam	129,-
White asparagus with hand peeled prawns, cress and asparagus beurre blanc	159,-
"Moules marinières" - white wine-steamed mussels with cream, garlic and herbs	139,-
Salad niçoise with fried potato, olives and grilled tuna	129,-

BRASSERIE MENU - 429,-

Tomato consommé with small tomatoes, celery, vinaigrette of black garlic and kernels

Skin fried welfare chicken with peas, currant, lardo and reduced chicken stock

Fresh strawberries tossed in olive oil, served with vanilla ice cream and creme anglaise with lemon verbena

SERVED FROM

5:00 pm - 9:30 pm

TIVOLI BRASSERIE

MAIN COURSES

250 g Danish striploin with new carrots, baked tomatoes and sauce bearnaise	319,-
Schnitzel of pork with green tomato/gooseberry compote, grilled onion and sauce blanquette with smoked cheese	279,-
Skin fried welfare chicken with peas, currant, lardo and reduced chicken stock	279,-
Crouton fried hake with green asparagus, fennel and fish fumet with salted lemon	279,-
Caramelized onion tart with shallots, goat cheese, spinach and split buttermilk sauce	239,-
Pasta girolle with veal cheek ragout with parmesan and basil	259,-

SIDES

Small potatoes with herbs	55,-
Pommes frites	55,-
Parmesan fries	65,-
Grilled green asparagus topped with herbs	65,-
Green salad with balsamico vinaigrette	45,-
Fried mushrooms with garlic	45,-
Home baked bread with whipped organic butter	35,-

DESSERTS

Rhubarb tart with lime, salted caramel and whipped sour cream	99,-
Fresh strawberries tossed in olive oil, vanilla ice cream and crème anglaise with lemon verbena	99,-
Deep fried camembert with black currant compote and fried brioche	99,-

ALLERGENS?

Ask your waiter for more information

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	89,-
Børnepasta. Pasta i vores hjemmelavede tomatsauce og parmesan	89,-
Fish & Chips. Paneret torsk, grøntsagsstænger og pommes frites	89,-
Paneret kylling. Grøntsagsstænger og pommes frites	89,-
Kugleis. Vælg mellem vanilje, jordbær og chokolade. Pris pr. kugle	35,-

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	89,-
Kids pasta. Pasta in our homemade tomato sauce with parmesan	89,-
Fish & Chips. Battered cod, vegetable sticks and pommes frites	89,-
Breaded chicken. Vegetable sticks and pommes frites	89,-
Ice cream scoop. Choose between vanilla, strawberry or chocolate. Price per scoop	35,-

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