

BREAKFAST BUFFET - TIVOLI BRASSERIE

BAKERY

Organic bread ^(1,3,6,7,8) ~ Organic rye bread ^(1,3,6,7,8) ~ Toast bread ^(1,3,6,7,8) ~ Crisp bread ⁽¹⁾
Danish pastry & Croissants ^(1,3,6,7,8)

SPREADS

Nutella ^(5,6,7,8) ~ Peanut butter ^(5,8,11)
Strawberry jam ⁽¹²⁾ ~ Blackcurrant jam ⁽¹²⁾ ~ Orange marmelade ⁽¹²⁾

NUTS ~ SEEDS ~ CEREALS ~ DRIED FRUIT ~ BERRIES

Honey-roasted sunflower seeds ⁽¹⁾ ~ Pumpkin seeds ~ Rye crunch ^(1,3,7,8) ~ Almonds ⁽⁸⁾
Strawberries ⁽¹²⁾ ~ Melon ⁽¹²⁾ ~ Sultanas ⁽¹²⁾ ~ Cranberries ⁽¹²⁾
Oatmeal ⁽¹⁾ ~ Cornflakes ⁽¹⁾ ~ Coco Pops ⁽¹⁾ ~ Havrefras ⁽¹⁾ ~ Müsli ^(1,8) ~ Granola ^(1,8)
Cane sugar ~ Honey

FROM THE OCEAN

Rillete of hot-smoked salmon ⁽⁴⁾
Marinated herring with onions and capers ^(4,12)

FROM THE BUTCHER

Honey roast ham ~ Turkey Chorizo ~ Beef salami ~ Spiced pork roll ~ Warm liver paté ^(3,7,8,10)

FROM THE DAIRY

Strawberry yoghurt ⁽⁷⁾ ~ Pear and Banana yoghurt ⁽⁷⁾ ~ Natural yoghurt ⁽⁷⁾
Organic butter ⁽⁷⁾
Cream cheese ⁽⁷⁾
Cheese board with European cheese ⁽⁷⁾
Gouda ⁽⁷⁾
Pickled nuts ^(8,12) ~ Cornichons ⁽¹²⁾ ~ Sun dried tomatoes ⁽¹²⁾ ~
Pickled red onions ⁽¹²⁾ ~ 2 x pesto ^(7,8)

FROM THE GARDEN

Bean salad with baby spinach and quinoa
Slaw with Skyr ⁽⁷⁾ ~ Dried cranberries ~ Hazelnuts ⁽⁸⁾
Selection of fresh fruit
Sliced fruit
Sun dried tomatoes ⁽¹²⁾ ~ Pickled red onions ⁽¹²⁾ ~ Cherry tomatoes ~ Olives
Oil and vinegar ⁽¹²⁾
Nuts ⁽⁸⁾ ~ Croutons ^(1,3,7)

HOT FOOD

Bacon
Omelette ⁽³⁾
Baked beans
Brunch sausages from free range pork and beef ⁽⁶⁾
Soft-boiled eggs ⁽³⁾
Pancakes ^(1,3,7)
Selection of syrups
Sauces
Chili sauce ^(1,2,3,4,5,6,7,8,11) ~ Tabasco ⁽¹²⁾ ~ Ketchup ⁽⁹⁾ ~ HP Sauce ⁽¹⁾
Worcestershire Sauce ^(1,4) ~ Selection of mustards ⁽¹⁰⁾

SPECIALS

Gluten free bread (vegan)
Lactose free milk and yoghurt ⁽⁷⁾
Almond milk ⁽⁸⁾
Oat milk ⁽¹⁾
Soya milk ⁽⁶⁾
Allergy friendly cereals:
Cornflakes, Chocolate stars, Fruit muesli, Oats
Diet jam ~ Diet margarine ⁽⁷⁾
Vegan cheese
Veggie tots
Grilled tomatoes

COLD DRINKS

Apple juice ~ Orange juice ~ Ice water

HOT DRINKS

Coffee ~ Tea ~ Cocoa

PRICE

Adults ~ DKK 195,-
Children ~ DKK 105,-

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 guests 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 enjoyed at or brought to Tivoli Hotel & Congress Center.

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