

TIVOLI BRASSERIE AUTUMN BUFFET

Daily from 5.00pm – 9.30pm in the period of October 13th – October 21nd 2023

Served in Tivoli Brasserie on the 2nd floor

COLD DISHES

Each day 3 of the following dishes will be served

Salads ~ celery ~ apples ~ goat cheese ~ wheat kernels (1,7,9)

Endive ~ mustard vinaigrette ~ pickled lingonberries ~ chestnuts (8,10,12)

Rilette of hot smoked salmon ~ daikon ~ water cress ~ rye bread croutons (1,3,4,7,10,12)

Hand-peeled shrimps ~ dill mayonnaise ~ cress ~ fennel (2,3,10,12)

Blinis ~ trout roe ~ sour cream ~ dill (1,3,4,7)

Crispy salads ~ toasted sunflower kernels ~ savory dressing ~ bacon ~ picked herbs (7,12)

Red cabbage ~ pickled and salted pumpkin (12)

Bulgur ~ semi-dried tomatoes ~ sweet chili ~ coriander (1)

Organic buns ~ rye bread ~ organic butter (1,7,8)

WARM DISHES

Baked cod ~ celeriac purée ~ herb crust (1,4,7,9,10,12)

Fried cauliflower ~ smoked almonds ~ cress ~ brown butter (7,8,12)

Creamy potato gratin (7)

CARVING

Each day 2 of following meat types will be served.

Poached turkey breast ~ Tenderloin of free range pork ~ Veal culotte ~ Beef fillet

LIVE COOKING STATION WITH PASTA

Create your own Linguini dish.

Mushrooms ~ onion ~ peppers ~ cherry tomatoes ~ snow peas ~ spring onions ~ rocket leaves

Pasta sauces

Pesto (7,8) ~ Arrabbiata sauce ~ parmesan/garlic sauce (7)

CHEESE

3 Danish cheeses ~ gooseberry compote ~ crispbread (1,3,7)

DESSERTS

Each day 3 of the following desserts will be served

Plum trifle ~ mascarpone (1,7,8)

Vanilla panna cotta ~ pear compote (1,3)

Mazarin ~ apple ~ cinnamon ~ whipped vanilla cream (1,3,7,8)

Tosca tart (1,3,7,8)

Chocolate fondant with berry compote (7,12)

Tiramisu (1,3,7,8)

FOR THE KIDS

Build your own burger. Beef patty ~ tomato ~ salad ~ cucumber ~ ketchup ~ mayo (1,3,9)

Fish and chips ~ Tartar sauce (1,3,4,7)

Chicken drums (1,3,7)

Lasagne (1,3,7)

French fries

Crudités

Ice cream and sorbet with a multitude of toppings and sauces (1,3,7,8)

PRICES

Adults from 12 years - DKK 285,-

Children from 3-11years - DKK 125,-















Children 0-2 years - Free

ALLERGENS

Allergens are specified by the individual dish

RESERVATIONS

Make a reservation on www.tivolibrasserie.dk or call us at +45 32 68 42 63

						
1. Gluten Gluten	2. Krebsdyr Crustaceans	3. Æg Eggs	4. Fisk Fish	5. Jordnødder Peanuts	6. Soja Soy	7. Mælk Milk
						
8. Nødder Nuts	9. Selleri Celery	10. Sennep Mustard	11. Sesamfrø Sesam Seeds	12. Svovldioxid Sulphite	13. Lupin Lupin	14. Bløddyr Molluscs