

SNACKS

Pork cracklings with chive dust	45,-
Thin slices of Skagen ham with toasted brioche and onion compote (1,3,7)	65,-
Smoked almonds (8)	45,-
Rosemary-marinated olives (12)	45,-
COLD DISHES	
Charcuterie Wild boar salami, small French sausages, pâté, pickled mustard seeds and olives (1,3,7,10,12)	129,-
Caesar salad with anchovy mayo, croutons and parmesan (1,3,4,7,8,10,12)	105,-
Salad chèvre with lamb's leaf lettuce, honey vinaigrette, roasted almonds and crouton with goat's cheese (1,3,7,8,12)	105,-
Extras for the salads Lemon marinated chicken Hot smoked salmon (4)	+ 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.

HOT DISHES

Pasta alla Norma with eggplant and salted ricotta (1,3,7)

179,Beef burger in an organic bun from Meyers Bakery,
with frillice lettuce, mayo, tomato, red onion and gherkin.
Served with French fries. (1,3,7,12)

The burger is also available as a vegetarian option
with a breaded beetroot patty

Extras for the burger
Bacon
Smoked cheddar (7)

DESSERTS

Spiced cake with orange mousse, kumquat and marigold (1)

Selection of French cheeses with gooseberry compote,
balsamic-glazed nuts and toasted bread (1,7,8,12)

ORDER ON

+ 10,-

+ 10,-

+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. **TIVOLI BRASSERIE** BØRNE **MENU** KID'S **MENU**

BØRNEMENU

Børnemenuen er forbeholdt vores yngre gæster	
Burger. briochebolle, 110 g oksekød, ost, bacon, salat, tomat, drueagurk, pommes frites (1,3,7)	89,-
Børnepasta. Pasta i vores hjemmelavede tomatsauce og parmesan (1,3,7)	89,-
Fish & Chips. Paneret torsk, grøntsagsstænger og pommes frites (1,3,4,7)	89,-
Kyllingespyd. Grøntsagsstænger og pommes frites	89,-
Pandekager med bær, vaniljecréme og chokoladesauce (1,3,7)	65,-

KID'S MENU

The children's menu is exclusively for our younger guests	
Burger. Brioche bun, 110 g beef patty, cheese, bacon, lettuce, tomato, pickle, French fries (1,3,7)	89,-
Kids pasta. Pasta in our homemade tomato sauce with parmesan (1,3,7)	89,-
Fish & Chips. Battered cod, vegetable sticks and French fries (1,3,4,7)	89,-
Chicken skewers. Vegetable sticks and French fries	89,-
Pancakes with berries, vanilla créme and chocolate sauce (1,3,7)	65,-

DRINKS

Le Tribute G&T Le Tribute Gin & Indian Tonic	135,-
Orange Gin Copenhagen Distillery Orange Gin & Indian Tonic	125,-
Frozen Strawberry Daiquiri Rum, strawberry and lime	125,-
Frozen Pina Colada Rum, coconut purée, lime, pineapple and cream	125,-
Mojito Rum, brown sugar, lime, mint, soda	120,-
Turpas Vodka, lime juice, ginger beer, Angostura	115,-
NON ALCOHOLIC MOCKTAIL	
Mandarin Mojito Mocktail Mandarin puré, mint, lime juice, ginger ale	85,-
BEER & SOFT DRINKS	
Soft Drinks (33 cl)	35,-
Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Ramlösa Still & Sparkling	
Fanta, Sprite,	40,-



WINE

Sparkling Proverbio, Prosecco Extra Dry - Organic & Vegan	529,-
White Famille Hugel - Riesling - Classic (37,5 cl) 3 Wooly Sheep, Sauvignon	349,- 549,-
Rosé Château de Fesles, Rosé d'Anjou - La Chapelle - Organic	429,-
Red Maison Louis Rouge Jadot, Beaujolais-Village Combe Aux Jacques (37,5 cl)	349,-
3 Wooly Sheep, Pinot Noir	589,-

SNACKS

Popcorn <i>(100 g)</i>	50,-
Torres Chips - Sea Salt (50 g)	25,-
Haribo Slik / Mixed Candy	35,-
M&M's Peanuts	25,-

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.

