

TIVOLI
.....
BRASSERIE

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SNACKS

Deep fried wheat chips with sour cream and onions	45,-
"Skagen ham" with onion purée and toasted brioche	65,-
Smoked almonds	45,-
Rosemary-marinated olives	45,-

COLD DISHES

Charcuterie <i>Wild boar salami, small French sausages, pâté, pickled mustard seeds and olives (1,3,7,10,12)</i>	129,-
Caesar salad with anchovy mayo, croutons and parmesan (1,3,4,7,8,10,12)	105,-
Chèvre salad with lamb's salad, honey vinaigrette, roasted almonds and goat cheese crouton (1,3,7,8,12)	105,-
<i>Extras for the salads</i>	
Lemon marinated chicken	+ 35,-
Hot smoked salmon (4)	+ 35,-

SERVED 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.

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HOT DISHES

Pasta alla Norma with aubergine and salted ricotta **179,-**

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

The burger is also available in a vegetarian version with a breaded beetroot patty.

Extras for the burger

Bacon **+ 10,-**

Smoked cheddar **+ 10,-**

DESSERTS

Panna cotta with pickled berries and crystalized honey **99,-**

Selection of French cheeses with gooseberry, balsamic-glazed nuts and toasted bread (1,7,8,12) **99,-**

ORDER ON

+45 32 68 42 62
or from the
room phone



ALLERGENS?

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

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BØRNMENU

Børnemenuen er forbeholdt vores yngre gæster

Burger. Briochebolle, 110 g oksekød, ost, bacon, salat, tomat, drueagurk og pommes frites **89,-**

Børnepasta. Pasta i vores hjemmelavede tomatsauce og parmesan *(Kan laves vegetarisk)* **89,-**

Fish & Chips. Paneret torsk, grøntsagsstænger og pommes frites **89,-**

Kyllingespyd. Grøntsagsstænger og pommes frites **89,-**

Pandekager. Med bær, vanilje og chokoladesauce *(1,3,7,8)* **35,-**

KID'S MENU

The children's menu is exclusively for our younger guests

Burger. Brioche bun, 110 g beef patty, cheese, bacon, salad, tomato, pickled cucumber and French fries **89,-**

Kids pasta. Pasta in our homemade tomato sauce with parmesan *(Vegetarian option available)* **89,-**

Fish & Chips. Battered cod, vegetable sticks and French fries **89,-**

Chicken skewer. Vegetable sticks and French fries **89,-**

Pancakes. With berries, vanilla and chocolate sauce *(1,3,7,8)* **35,-**

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DRINKS

Le Tribute G&T <i>Le Tribute Gin & Indian Tonic</i>	135,-
Orange Gin <i>Copenhagen Distillery Orange Gin & Indian Tonic</i>	125,-
Frozen Strawberry Daiquiri <i>Rum, strawberry and lime</i>	125,-
Frozen Pina Colada <i>Rum, coconut purée, lime, pineapple and cream</i>	125,-
Mojito <i>Rum, brown sugar, lime, mint, soda</i>	120,-
Turpas <i>Vodka, lime juice, ginger beer, Angostura</i>	115,-

NON ALCOHOLIC MOCKTAIL

Mandarin Mojito Mocktail <i>Mandarin puré, mint, lime juice, ginger ale</i>	85,-
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BEER & SOFT DRINKS

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

TIVOLI BRASSERIE

SCAN
to see our
winelist



WINE

Sparkling

Proverbio, Prosecco Extra Dry - Organic & Vegan **529,-**

White

Famille Hugel - Riesling - Classic (37,5 cl) **349,-**

3 Wooly Sheep, Sauvignon **499,-**

Rosé

Château de Fesles, Rosé d'Anjou - La Chapelle - Organic **429,-**

Red

Maison Louis Rouge Jadot, Beaujolais-Village **349,-**

Combe Aux Jacques (37,5 cl)

3 Wooly Sheep, Pinot Noir **549,-**

SNACKS

Popcorn (100 g) **50,-**

Torres Chips - Sea Salt (50 g) **25,-**

Haribo Slik / Mixed Candy **35,-**

M&M's Peanuts **25,-**

TIVOLI BRASSERIE

ALLERGENER

Oversigt over stoffer som kan forårsage allergier og intolerans

1. Glutenholdige kornprodukter og produkter på basis af glutenholdige produkter
2. Krebssdyr og produkter på basis af krebsdyr
3. Æg og produkter på basis af æg
4. Fisk og produkter på basis af fisk
5. Jordnødder og produkter på basis af jordnødder
6. Soja og produkter på basis af soja
7. Mælk og produkter på basis af mælk (herunder laktose)
8. Nødder og produkter på basis af nødder
9. Selleri og produkter på basis af selleri
10. Sennep og produkter på basis af sennep
11. Sesamfrø og produkter på basis af sesamfrø
12. Svovldioxid og sulfitter
13. Lupin og produkter på basis af lupin
14. Bløddyr og produkter på basis af bløddyr

Tivoli Hotel & Congress Center gør et stort arbejde med at identificere ingredienser, der kan forårsage allergiske reaktioner for gæster med fødevarerallergi. Vi gør alt for at instruere vores personale om alvoren af fødevarerallergi.

Desuden kan vi altid oplyse om de almindelige forekomne allergener ved henvendelse til personalet. Der er dog altid en risiko for krydskontaminering.

Der er også mulighed for, at producenter af de kommercielle fødevarer vi bruger, ændrer varedeklarationen til enhver tid uden varsel og gæster med mulig fødevarerallergi skal være opmærksomme på denne risiko.

Tivoli Hotel & Congress Center påtager sig intet ansvar for eventuelle allergiske reaktioner forårsaget af mad, som er spist på eller medbragt til Tivoli Hotel & Congress Center.

Gæster med fødevarerallergi opfordres til at kontakte personalet, som vil gøre alt for at hjælpe.

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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.

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