

TIVOLI
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BRASSERIE

TIVOLI BRASSERIE

SNACKS

Arancini with mushrooms, fermented garlic cream and mushroom dust	45,-
Carrot tapioca chips with chive mayo	45,-
Thin slices of Skagen ham with toasted brioche and onion compote	65,-
Smoked almonds	45,-
Rosemary-marinated olives	45,-
Deep-fried oysters with sauce verde and sorrel	2 pcs. 80,- 4 pcs. 150,-

STARTERS

Freshly baked bread and butter are served with all starters

Charcuterie <i>Wild boar salami, small French sausages, pâté, pickled mustard seeds and olives</i>	129,-
Salmon tartare with cucumber, Brussel sprouts, dill and horseradish cream (<i>Baerii-kaviar +65 kr.</i>)	129,-
Chicken terrine with tarragon cream, carrot and mustard herb	129,-
Ravioli with pumpkin, cumin, sage and roasted hazelnuts	129,-
"Moules marinières" - white wine-steamed mussels with cream, garlic and herbs	139,-
Salad niçoise with grilled tuna, deep-fried potato and olives	129,-

BRASSERIE MENU - 429,-

Salmon tartare with cucumber, Brussel sprouts, dill and horseradish cream (<i>Baerii-kaviar +65 kr.</i>)
Skin-fried welfare chicken with parsley root, crispy chicken skin and salvie sauce
Chocolate cake with meringue, caramel mousse and pickled pear

SERVED FROM

5:00 pm - 9:30 pm

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MAIN COURSES

250 g Danish ribeye with sauce bordelaise and variation of onions	319,-
Pork schnitzel with parsnip compote, rosemary sauce and confit mushrooms	279,-
Skin-fried welfare chicken with parsley root, crispy chicken skin and salvie sauce	289,-
Fried redfish with baby cabbage, creamy cauliflower and chive oil	279,-
Cassoulet of lentils and beans with mushrooms, Jerusalem artichoke and cress	239,-
Pasta girolle with veal cheek ragout, Parmesan and basil	259,-

SIDES

Pommes gratin	45,-
Pommes frites	40,-
Parmesan fries	55,-
Cassoulet of lentils and beans with mushrooms	45,-
Green salad with balsamico vinaigrette	35,-
Sautéed mushrooms with garlic	45,-
Home-baked bread with whipped organic butter	35,-

DESSERTS

Rum marinated pineapple with vanilla cream, pineapple sorbet and hazelnut tuille	110,-
Chocolate cake with meringue, caramel mousse and pickled pear	99,-
Deep fried camembert with blackcurrant compote and toasted 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. Brioch 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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