



HARLEKIN NEW YEAR 2025

(For adults only)

Tivoli Hotel invites you to celebrate New Year's Eve with a delicious **5-course menu**, served with a spectacular view of the city of Copenhagen.

Please note that some tables offer **limited views**, and a few do **not have direct views** of the city.

At 6:00 PM, we will be showing **His Majesty King Frederik's** New Year's speech, accompanied by sparkling wine and snacks.

At 6:30 PM, we welcome you to **Tivoli View Restaurant** on the 11th floor of the City Tower. After dinner, you are welcome to continue the celebration in **Tivoli Bar & Lounge** on the 2nd floor of the Harbour Tower. *(Please note: There will be no live music or dancing.)*

Tivoli Bar & Lounge is open until 1:00 AM.



RESERVATION & PAYMENT

Seats for this event are **only available in connection with room reservations** at Tivoli Hotel & Congress Center.

Please contact our booking department, who will be happy to assist with your reservation and provide information about our great offers on rooms in various categories.

All reservations must be prepaid.

Phone: +45 32 68 42 10

Mail: tivolihotel@arp-hansen.dk

TERMS & CONDITIONS

Free cancellation is possible until **November 30, 2025**, by phone or email. Cancellations from **December 1 to December 20, 2025**, will be charged for the Harlekin New Year's menu.

After **December 20, 2025**, full payment will be required for the **entire booking**, including accommodation.

If you have any questions regarding the event, feel free to contact us at tivolihotel@arp-hansen.dk



The following is included:

Welcome drink and appetiser ~ 5 course New Year's menu ~ Wine menu ~
Coffee/tea ~ Avec ~ Petit fours ~ Champagne & traditional Danish marzipan cake

Special menus can be arranged upon request to accommodate dietary requirements.





WELCOME DRINK & SNACKS

From 6:00 PM – 6:30 PM

Live broadcast of **The King's New Year's Speech** at 6:00 PM

Sparkling wine & snacks

5-COURSE NEW YEAR'S MENU

6:30 PM at Tivoli View Restaurant, 11th floor

Aperitif

Codorníu Cava Brut – Ecologica, Spain, Catalonia

MENU

North Sea cod with mussels, apple, caviar and chives ^(4,7,14)

Henri Bourgeois Le Grand Bourgeois, France, Loire

Cured scallops with Jerusalem artichoke, fermented garlic, kale and hazelnut ^(7,8,14)

Au Bon Climat Chardonnay, USA, California, Santa Barbara County

Venison with beetroot, blackberries, truffle, pommes Anna and sage sauce ^(7,9)

Kelleris Vingaard "Utopia", Rondo, North Sealand, Krogerup, Denmark

Comté with toasted Macadamias, port wine syrup and home-baked rye bread ^(1,7,8)

Warre's Otima 10-Year Tawny, Portugal, Douro

Dark chocolate panna cotta with vanilla sponge and pear ^(1,3,7)

Nik Weis Riesling "Goldtröpfchen" Black Label Auslese, Germany, Mosel



Coffee & Tea ~ Petit fours

Cognac & Liqueur

Midnight Toast

Sparkling wine & traditional Danish marzipan cake ^(3,8)

Maison Albert Sounit Caprice - Blanc de Blancs Demi-Sec - France, Bourgogne, Côte Chalonnaise

Allergens are numbered in brackets

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

