

TIVOLI
.....
BRASSERIE

TIVOLI BRASSERIE

SNACKS

Flæskesvær med purløgsdust	45,-
Tynde skiver Skagen-skinke med ristet brioche og løgkompot (1,3,7,12)	65,-
Røgede mandler (8)	45,-
Rosmarinmarinerede oliven (12)	45,-

KOLDE RETTER

Charcuterie <i>Salami af vildsvin, små franske pølser, landpâté, syltede sennepskorn og oliven (1,3,7,10,12)</i>	129,-
Cæsarsalat med ansjosmayo, croutoner og parmesan (1,3,4,7,8,10,12)	105,-
Salat chèvre med feldsalat, honningvinaigrette, ristede mandler og crouton med gedeost (1,3,7,8,12)	105,-
<i>Ekstra til salaterne</i>	
Citronmarineret kylling	+ 35,-
Varmrøget laks (4)	+ 35,-

SERVERES FRA kl. 12.00 - 21.30

Alle vores retter på roomservice menuen er anrettet og serveret i engangsemballage.

Alle roomservice leveringer pålægges en servicecharge på DKK 50,-

Det er muligt selv at afhente sin ordre uden servicecharge i Tivoli Bar & Lounge i Harbour Tower.

TIVOLI BRASSERIE

VARME RETTER

Pasta alla Norma med aubergine og saltet ricotta (1,3,7) **179,-**

Okseburger i en økologisk burgerbolle fra Meyers med frillicesalat, mayo, tomat, rødløg og drueagurk. Hertil serveres pommes frites. (1,3,7,12) **179,-**

Burgeren fås også vegetarisk med en paneret rødbedebøf

Ekstra til burgeren

Bacon **+ 10,-**

Røget cheddar (7) **+ 10,-**

DESSERTER

Krydderkage med appelsinmousse, kumquat og tagetes (1,3,7) **99,-**

Udvalg af franske oste med stikkelsbærkompot, balsamico-glaserede nødder og ristet brød (1,7,8,12) **99,-**

BESTIL PÅ

+45 32 68 42 62
eller fra telefonen
på værelset



ALLERGENER?

Scan QR-kode for
allergenreferencer.
Allergener er markeret
med talkode i parentes.

TIVOLI BRASSERIE



TIVOLI BRASSERIE

BØRNMENU

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 tomat sauce 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, vaniljecrème 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 crème and chocolate sauce (1,3,7) **65,-**

TIVOLI BRASSERIE

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,-
--	------

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 549,-

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 589,-

SNACKS

Popcorn (100 g) 50,-

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

Haribo Slik / Mixed Candy 35,-

M&M's Peanuts 25,-

TIVOLI BRASSERIE

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.

TIVOLI
.....
BRASSERIE