

FROKOST

SNACKS

SALTEDE MANDLER	30 kr.
OLIVEN	30 kr.
CANTAL SKINKE	40 kr.
ØSTERS med vinaigrette / stk.	40 kr.
CROQUETTE Af okse-shortribs. / stk.	25 kr.
SURDEJSBRØD Med rørt smør.	30 kr.
KARTOFFELCHIPS Med syrlig crème fraîche.	40 kr.
CAVIAR 10 g Med blinis, pisket crème fraîche & purløg	450 kr.

SIDES

Pommes frites	45 kr.
Trøffel-fritter	55 kr.
Grøn salat	40 kr.
Bearnaise	35 kr.
Pebersauce	35 kr.
Kryddersmør	25 kr.
Dip Ketchup, remoulade, dijonnaise	15 kr.

DESSERTER

BOUNTY Kokosis – ristet kokos – saltet karamel & chokoladesauce.	75 kr.
BANANASPLIT Banan – chokolade – mandler.	95 kr.

*Har du fødevareallergier? Tag fat i din tjener,
så vi kan guide dig sikkert igennem menuen.*

FROKOST-RETTER

THAI SALAD Hjertesalat, sesam, soya, avokado, pak choy, kimchi, cashewnødder & forårsløg <i>Vælg stegt kylling eller grillet tun.</i>	145
RØRT TATAR Rørt med æggeblomme – cognac – urter – svampemayo – syltede kejslerhatte – kartoffelchips samt pommes frites	145
CHEESEBURGER Grillet okse i briochebolle lagt med Emmentaler, dijonnaise, ketchup og syltede agurker. Hertil pommes frites.	165
ÆG & REJER Marinerede rejer på surdejsbrød med æg, urter, citronmayo & bagt tomat.	135
RØDSPÆTTEFILET Friteret rødspættefilet på rugbrød med sauce remoulade, grillet citron & dild.	135
AVOCADOTOAST (V) Grillet toast med avocado-smash, smilende æg, ristede mandler & koriander samt bagt tomat.	115
FROKOSTBØF Grillet ribeye med grøn salat, pommes frites & sauce bearnaise.	275

A HEREFORD BEEFSTOUW
TIVOLI

LUNCH

SNACKS

SALTED ALMONDS	30 kr.
OLIVES	30 kr.
CANTAL HAM	40 kr.
OYSTERS with vinaigrette /a piece	40 kr.
CROQUETTE of beef-shortribs /piece	25 kr.
 SOURDOUGH BREAD With whipped butter.	30 kr.
POTATO CRISPS Med sour cream.	40 kr.
CAVIAR 10 g With blinis, whipped crème fraîche & chives	450 kr.

SIDES

French fries	45 kr.
Truffle fries	55 kr.
A green salad	40 kr.
Bearnaise sauce	35 kr.
Pepper sauce	35 kr.
Seasoned butter	25 kr.
Dip Ketchup, remoulade, dijonnaise	15 kr.

DESSERTS

BOUNTY	75 kr.
Coconut ice cream – roasted coconut – salty caramel, & chocolate sauce.	
BANANASPLIT	95 kr.
Banana - chocolate - almonds.	

*Do you have food allergies? Speak to your waiter
so we can guide you safely through the menu.*

LUNCH DISHES

THAI SALAD	145
Little gem lettuce, sesame, soy, avocado, pak choi, kimchi, cashew nuts & spring onions. <i>Choose between grilled chicken or tuna.</i>	
STEAK TARTARE	145
Mixed with egg yolk, cognac, herbs, mushroom mayo, pickled king trumpet mushrooms, potato crisps.	
CHEESEBURGER	165
Grilled beef in a brioche bun with Emmental cheese, dijonnaise, ketchup, and pickled cucumbers. Served with French fries.	
EGG & SHRIMP	135
Marinated shrimp on sourdough bread with egg, herbs, lemon mayo & roasted tomato.	
PLAICE FILLET	135
Fried plaice fillet on rye bread with remoulade sauce, grilled lemon & dill.	
AVOCADO TOAST (V)	115
Grilled toast with smashed avocado, soft-boiled egg, roasted almonds, coriander & roasted tomato.	
LUNCH STEAK	275
Grilled ribeye steak with green salad, French fries & béarnaise sauce.	

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TIVOLI