

PRE-DINNER

HOUSE COCKTAIL / GIN ROSE 95
Njord's "Mild Wildness Gin", rosehip & elderflower.

SNACKS

SALTED ALMONDS 30
OLIVES 30
CANTAL HAM 40
CROQUETTE OF BEEF SHORTRIBS / a piece 25
SOURDOUGH BREAD WITH BUTTER 40
POTATO CRISPS
With sour cream. 40
CAVIAR 10 g
Blinis, whipped crème fraîche & chives 450

APOLLO MENU

JERUSALEM ARTICHOKE SOUP (V)
With roasted Jerusalem artichokes – pickled
apples – chives oil & Jerusalem artichoke crisps.
Add fried scallops + 35

GRILLED CHICKEN FROM ROKKEDAHL
Roasted carrots with tarragon –
chicken jus with shallots & chervil.

BOUNTY DESSERT
Coconut ice cream – toasted coconut – salted
caramel & chocolate sauce.

2 COURSES 195

3 COURSES 245

SHARING MENU

8 dishes in 3 servings
SHARING STYLE 295

(Must be chosen by the entire table)

STARTERS

JERUSALEM ARTICHOKE SOUP (V) 90
With roasted Jerusalem artichokes – pickled
apples – chives oil & Jerusalem artichoke crisps.
Add fried scallops + 35

PRAWN COCKTAIL 110
Hand-peeled prawns, romaine lettuce,
grilled lemon & Apollo's cocktail sauce.

GRILLED TUNA 115
Lime crème – prawn crackers – bitter greens –
wasabi & yuzu vinaigrette.

HAND-CUT BEEF TARTARE 95
Mixed with egg yolk – cognac –
herbs – mushroom mayo – pickled king trumpet
mushrooms – potato crisps.

OYSTERS / per piece 40
Apple vinaigrette – Tabasco.

MAINS FROM THE GRILL

RIBEYE, ca. 275 g 295
BEEF TENDERLOIN, ca. 175 g 295
VEAL CUVETTE, ca. 200 g 195
Carve the meat yourself.
With French fries, a green salad & pepper sauce.

OTHER MAINS

GRILLED SAVOY CABBAGE (V) 175
Smoked celeriac purée – celeriac fondant –
miso sauce, pickled currants & thyme oil.

HAND-CUT BEEF TARTARE 195
Mixed with egg yolk – cognac – herbs –
mushroom mayo – pickled king trumpet
mushrooms – potato crisps.
French fries – Béarnaise sauce.

PAN-SEARED HALIBUT 250
Grilled kale – pickled pearl onions –
browned butter with toasted hazelnuts
& herbs.

GRILLED CHICKEN FROM ROKKEDAHL 215
Roasted carrots with tarragon –
chicken jus with shallots & chervil.

SIDES & SAUCE

FRENCH FRIES 45
TRUFFLE FRIES 55
APOLLO'S CREAMED POTATOES 45
WINTER GREENS -
WITH PARMESAN CREAM & HERBS 45
A GREEN SALAD 40

3 SIDES 120

SEASONED BUTTER 25
SAUCE BÉARNAISE 35
PEPPER SAUCE 35

DESSERTS

BOUNTY 75
Coconut ice cream – toasted coconut –
salted caramel & chocolate sauce.

BANANA SPLIT 95
Banana – chocolate & almonds.

BACI DI DAMA 85
Hazelnut – chocolate & praline.

COMTÉ AGED 36 MONTHS 115
With crispbread & jam.

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

Alle priser er inklusive moms & betjening. Byttepenge i DKK. Kreditkortgebyr: Firmakort udstedt både inden for eller uden for EU/EØS,
samt private betalingskort udstedt uden for EU/EØS, bliver pålagt et gebyr. For American Express gælder, at alle transaktioner bliver pålagt et gebyr. 01/2025



A HEREFORD BEEFSTOUW

www.ahb.dk/tivoli

ENGLISH