

SNACKS

NOCELLARA OLIVES	45,-
SMOKED AND SALTED ALMONDS	45,-
SOURDOUGH BREAD With whipped butter.	35,-
IBERICO HAM	95,-
GILLARDEAU OYSTERS per piece	45,-
Choice of:	
• Au naturel.	
• Preserved apples and dill oil.	
• "Bloody Mary".	
SCAMPI FRITTI 2 pcs.	50,-
& cold Madagascar pepper sauce.	
GOUGÈRES 2 pcs.	85,-
Crispy choux pastry with truffle cream and Iberico ham.	

STARTERS

PICKLED SALMON	175,-
House speciality since 1975. <i>Carved tableside.</i>	
Served with a mustard/dill dressing and a caraway roll.	
KALIX LÖJROM	225,-
Approx. 30 g. Small delicate roe from the fish Siklöja. Served with blinis, crème fraîche, herbs, and grilled lemon.	
HOISIN-MARINATED TUNA	175,-
With avocado, kimchee, crisp lettuces, and sesame/yuzu/wasabi vinaigrette.	
Also available as a vegetarian option with variations of avocado.	
BEEF TARTARE	175,-
With cognac, egg yolk, mustard, cornichons, and capers. Topped with tarragon cream, pickled mustard seeds, and potato crisps.	
WHITE ASPARAGUS (V)	195,-
Served with hollandaise, grilled lemon, and herb salad.	

FROM THE GRILL

TENDERLOIN OF BEEF ~ 200G	350,-
Grainfed.	
A HEREFORD BEEFSTOUW BEEF ROAST ~ 250 G	299,-
Slow-roasted and charcoal-grilled, sliced beef cuvette.	
RIBEYE ~ 300G	425,-
Grainfed South American beef.	
GROUND STEAK ~ 225G	245,-
Ground beef. Served with caramelized onions, pickled beets, and horseradish.	
A HEREFORD BEEFSTOUW BURGER	275,-
Wagyu beef, hot honey bacon, Cheddar, pickles, tomato, house burger sauce.	
PREMIUM PORTERHOUSE ~ 800G	825,-
Finnish heifer from Freygaard. Charcoal-grilled and ideal for 2 people.	
RUMP OF LAMB ~ 400G	499,-
Charcoal-grilled and served with herb sauce. Ideal for 2 people.	
FRIED COD	295,-
On a creamy Champagne sauce with a roe and herb filling.	
GRILLED CELERIAC (V)	195,-
With hazelnut cream, toasted hazelnuts, and herb vinaigrette.	

SIDES

FRENCH FRIES	45,-
Crispy and delicious.	
BAKED POTATO	39,-
With garlic butter.	
SALAD	55,-
Mixed crisp spring lettuces, with walnut/herb-vinaigrette.	
GRILLED GREEN ASPARAGUS AND BROCCOLINI	69,-
With browned butter and Parmesan.	
ROASTED JERUSALEM ARTICHOKES	69,-
With Jerusalem artichoke cream and herb vinaigrette with wholegrain mustard.	
SAUCES each	45,-
Béarnaise sauce.	
Peppercorn sauce.	
Red-wine sauce.	
SEASONED BUTTER	30,-



TIVOLI MENU

HOISIN-MARINATED TUNA

With avocado, kimchee, crisp lettuces, and sesame/yuzu/wasabi vinaigrette.

STEAK BÉARNAISE

Grilled sirloin steak with a salad, French fries, and béarnaise sauce.

CHOCOLATE TART

Dark chocolate cremeux, salted caramel, sorbet, marinated berries, and crystallised hazelnuts.

3 COURSES 595,-

STARTER & MAIN COURSE 525,-

WINE PAIRING 295,-

3 glasses of wine.



WELCOME TO TIVOLI

HEREFORD 75

Tanqueray Dry Gin, Cava, Elderflower & Lemon

SNACK

Crispy croustade with creamy salmon rilette and fresh dill.

PER PERSON 149,-



A HEREFORD BEEFSTOUW

TIVOLI