

APOLLO MENU

3 COURSES 445,-

GRILLED TUNA

Lime cream – prawn crisps – bitter salads – wasabi & yuzu vinaigrette.

WHOLE GRILLED BEEF TENDERLOIN

Grilled beef tenderloin with spring vegetables – French fries & pepper sauce.

BOUNTY DESSERT

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

SHARING MENU

8 DISHES IN 3 COURSES 425,-

Sharing style

(Must be chosen by the entire table)

FIRST COURSE

Beef croquette.

Sourdough bread with whipped butter.

Potato crisps with crème fraîche.

Beef tartare with pickled mushrooms.

Prawn cocktail with Apollo's cocktail sauce.

SECOND COURSE

Slices of veal cuvette. Grilled savoy cabbage with miso sauce – French fries – pepper sauce.

THIRD COURSE

Chocolate tart with black currant & sorbet.

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 295

Blinis, whipped crème fraîche & chives

STARTERS

JERUSALEM ARTICHOKE SOUP (V) 90

With baked Jerusalem artichokes – pickled apples – chive oil & Jerusalem artichoke crisps.

Add fried scallops + 35

PRAWN COCKTAIL 110

Hand-peeled shrimp, cos lettuce – grilled lemon & Apollo's cocktail sauce.

GRILLED TUNA 115

Lime cream – prawn crisps – bitter salads – wasabi & yuzu vinaigrette.

BEEF TARTARE 95

Mixed with egg yolk – Cognac – herbs – mushroom mayo – pickled king trumpet mushrooms – potato crisps.

OYSTERS / a piece 40

Apple vinaigrette – Tabasco.

MAINS FROM THE GRILL

RIBEYE, approx. 275 g 295

BEEF TENDERLOIN, approx. 175 g 295

VEAL CUVETTE, approx. 200 g 195

Carve the meat yourself.

With French fries, a green salad & pepper sauce.

TOMAHAWK, approx. 1000 g

Cooking time, approx. 30 mins.

(Ideal for for sharing) Per. tomahawk 995

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 roasted 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

SPRING VEGETABLES 45

with parmesan cream & herbs

A GREEN SALAD 40

3 SIDES 120

SEASONED BUTTER 25

SAUCE BÉARNAISE 35

PEPPER SAUCE 35

DESSERTS

BOUNTY 85

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

CHOCOLATE TART 95

Chocolate – black currant – sorbet.

BACI DI DAMA 85

Hazelnut – chocolate & praline.

COMTÉ AGED 36 MONTHS 115

With crispbread & jam.

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

All prices include VAT & service. Change given in DKK. Credit card fee: Corporate cards issued both within or outside the EU/EEA, and private payment cards issued outside the EU/EEA, will incur a fee. For American Express, a fee applies to all transactions. 03/2025.



A HEREFORD BEEFSTOUW

www.ahb.dk/tivoli

ENGLISH