

Since 1971

Shirts and steaks may not seem to have much in common. Yet in 1971, shirt manufacturer Aage Damgaard and his wife Bitten opened the first A Hereford Beefstouw in Herning – Denmark's first steakhouse. In 1975, A Hereford Beefstouw came to Tivoli, and in 1990 the couple opened Bryggeriet Apollo, Denmark's first microbrewery.

QUALITY IS KEY

We serve charcoal-grilled beef of the highest quality alongside classics such as gravadlax, carved at the table, accompanied by a wine list featuring carefully selected wines imported directly by us.

The restaurant can accommodate up to 400 guests and offers a range of unique spaces – from atmospheric terraces overlooking Tivoli to intimate private dining rooms and larger spaces suitable for everything from private dinners to large events.

From first-class steaks and delicious vegetable dishes to the beautiful and distinctive interior, we strive for the highest quality in every aspect of the dining experience.



Let's Take It From Here

Tell us how many guests you are expecting and what you are planning – and we will find the right setting and create the menu with you.

We look forward to welcoming you.

CONTACT

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Event Menus

Please order no later than three days before arrival.
Prices and dishes are subject to change.
All prices are per person.

A Hereford Beefstouw Menu

699,-

SOURDOUGH BREAD
With whipped butter.

HOISIN TUNA
Avocado, kimchi, sesame, and wasabi & yuzu vinaigrette.

GRILLED BEEF TENBERLOIN
Green salad, French fries, béarnaise sauce, and peppercorn sauce.

MRS. DAMGAARD'S APPLE CAKE
With Kastberg's vanilla ice cream.

Classic Menu

599,-

MARINATED SALMON
Mustard and dill sauce and a sourdough roll with whipped butter.

ROAST BEEF
Green salad, French fries, and béarnaise sauce.

MRS. DAMGAARD'S APPLE CAKE
With Kastberg's vanilla ice cream.

Snacks

Start with a selection of 3 snacks
+ 50,- (Available with both menus).

Subject to change.



Seven Rooms – One Address

Whether you are 30 people for a company lunch or 125 for a celebration, we have the perfect setting. Here is a quick overview of our seven spaces. Capacities are for seated events. For meetings with U-shaped or classroom-style seating, capacities are lower.



TIVOLI
50 guests



BALCONY
50 guests



TIVOLI TERRACE
50 guests



OLD RESTAURANT
55 guests



APOLLO
125 guests



BEER CELLAR
90 guests



VESTERBROGADE TERRACE
30 guests

The Apollo Brewery

DENMARK'S OLDEST MICROBREWERY

At the heart of the restaurant are the copper brewing kettles. We have been brewing beer here since 1990, and our own beers are still served fresh from the taps today. Events and meetings can be rounded off with a tour of the brewery and a tasting of our own beers.



Meeting Packages

Professional meeting facilities with a culinary touch – great food, excellent refreshments and all the practical equipment you need.

All packages are available for a minimum of 10 people. All prices are per person.

8.00 AM – 5.00 PM

Full Day

999,-

BREAKFAST
Fresh bread rolls, rye bread and croissant. Cheese, ham, jam, butter, and a small yoghurt. Juice, coffee and water.

LUNCH
Roast beef, salad, French fries, and béarnaise sauce. Includes one soft drink, lemonade or beer.

3.30 pm
Pastries and snacks.

8.00 AM – 1.00 PM

Morning

750,-

BREAKFAST
Fresh bread rolls, rye bread and croissant. Cheese, ham, jam, butter, and a small yoghurt. Juice, coffee and water.

LUNCH
Roast beef, salad, French fries, and béarnaise sauce. Includes one soft drink, lemonade or beer.

12.00 PM – 5.00 PM

Afternoon

750,-

LUNCH
Roast beef, salad, French fries, and béarnaise sauce. Includes one soft drink, lemonade or beer.

3.30 pm
Pastries and snacks.

Included In All Meeting Packages

Fruit, coffee/tea, and water throughout the day.
AV equipment and whiteboard // Paper, notepads, and writing materials.

Optional Extras

AVAILABLE WITH ALL PACKAGES

EXTENDED BREAKFAST + 99,-
Freshly squeezed juice, barista coffee, scrambled eggs, and sausage.

TWO-COURSE LUNCH + 125,-
Marinated salmon or hoisin-marinated tuna, followed by Mrs. Damgaard's apple cake.

PETIT FOUR / AFTERNOON + 49,-

SOFT DRINKS AND LEMONADE + 199,-.
Throughout the day.

BREWERY TOUR + 199,-
Round off the afternoon with a tour and tasting at our own Apollo Brewery.

LOUNGE & LIVE JAZZ + 499,-
Round off the day in the lounge with cocktails, beer, and live jazz.



Subject to change.