

MENU

ENGLISH

CHEF'S NOTE

You are about to order from a menu filled with high quality produce from local suppliers.

The food is handmade, the coffee is home roasted and it's all created with care.

Please order at the bar. Take care and keep distance.

We recommend touchless payment or credit card.

Bon appétit!

ALL DAY

BREAD 65,-

Cheese and black currant jam

CROISSANT 35,-

Buttery croissant

SCONE 40,-

Sour cream and black currant jam

SALTY SNACKS 40,-

Marinated olives and spiced nuts

VEGAN TRIFLI 55,-

Plum, crumble and Christmas spices

CHOCOLATE CAKE 55,-

Chocolate ganache, blackberry and dulce

LEMON PIE 55,-

Poppy seeds, lemon curd and meringue

PAIN D'EPICES 55,-

Honey cake with butter creme

COOKIE 35,-

Peanuts and chocolate

LUNCH 11:30-15:00

Thursday evening 17:00-19:30

SOUP 85,-

Spiced pumpkin soup with tomatoes and coconut, sour cream, curry oil and bread

SALAD 120,-

Baked beetroot, cabbage, goat cheese, apple mustard, walnuts and bread

CURED HERRING 135,-

Egg, rich sour cream, pickled daikon, capers and rye bread

BUTTERY CROISSANT 140,-

Thick cut ham, melted Gryère, water cress and heart salad

SMOKED SALMON 150,-

Savoury custard, horseradish, fennel and rye bread

DUCK CONFIT 165,-

Marinated red cabbage, pickled prunes and onions, chestnut creme and gastrique

FOR KIDS 65,-

Toast with ham, cheese and greens

Please contact us for information about allergens and ingredients.

Payment with company card will be charged a fee.

Danish cards 0,75 % and foreigner cards 1,50 % of the total amount.

Get 10 % discount on food and drinks, with a membership card at Glyptoteket.

DRINKS

BEER

Tuborg RÅ Organic Pilsner (45 cl)	50,-
Carlsberg 1883 (45 cl)	55,-
Jacobsen Brown Ale (45 cl)	65,-
Brooklyn Alcohol-free (33 cl)	45,-

SPARKLING WINE

Champagne, Brut Cuvee Selection Figuat & Fils	475,-
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Spumante Brut, Piemonte Azienda Patrizi	60 / 300,-
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WHITE WINE

Riesling, Rheinhessen Johann & Hans	60 / 300,-
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Bourgogne Blanc Domaine Dubois	80 / 400,-
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ROSÉ WINE

Nebbiolo "Il Mimo", Piemonte Antichi Vigneti di Cantalupo	60 / 300,-
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RED WINE

Chianti, Toscana Fattoria di Piazzano	60 / 300,-
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COCKTAILS

Gin & Tonic	85,-
Citrus Drink	85,-
Campari Spritz	85,-

Christmas

Snaps from Copenhagen Distillery Dill & Anis	35,-
Gløgg	65,-
Irish Coffee	85,-

SOFT DRINKS

Ramlösa still	25,-
Ramlösa sparkling	30,-
Tap water	7,-
Grilled citrus lemonade	40,-
Raspberry/hibiscus lemonade	40,-
Apple juice from Æblerov	35,-

HOT BEVERAGES

Filter coffee	35,-
Refill	15,-
Espresso	30,-
Americano	35,-
Cortado	40,-
Cappuccino	40,-
Flat white	40,-
Latte	45,-
Ice latte	45,-

Chai latte	45,-
Hot chocolate	45,-
Selection of tea	40,-

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