

# 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. Bon appétit!

## ALL DAY

### SNACKS 45,-

Choose between olives or nuts

### BUN 65,-

Choose between

Cheese & black currant jam

Homemade Nutella

### DUCK RILLETTE 75,-

Mustard, pickles & bread

### SCONE 45,-

Sour cream & black currant jam

### BUTTER COOKIE 35,-

Anis & hibiscus

## FROM 10:30-16:30

### VEGAN TRIFLI 55,-

Apple compote, crumble & vanilla

### LEMONPIE 55,-

Mazarin, citrus & meringue

### CHOCOLATE CAKE 55,-

Chocolate mousse & caramel

### RHUBARB CAKE 55,-

Cardamom, rhubarb & cheesecake cream

## LUNCH 11:30-15:00

### TASTE OF PALMYRA 95,-

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

Add grilled bread 25,-

### THE GREEN OASIS 135,-

Salad of romaine, pea shoots, broccolini, fresh peas w. pea puree, capers, almond flakes & sesame

Add grilled bread 25,-

Add feta 25,-

### CARL'S GREAT LOVE 155,-

Rillette of smoked salmon on rye with marinated fennel, citrus & herbs

Add hand peeled shrimps 40,-

### FRENCH AFFAIR 165,-

Tatar of Danish organic beef on rye with truffle egg, tarragon & grated cheese

### FOR KIDS UNDER 12 YEARS 95,-

Chicken meatballs, greens, creme fraiche, fresh fruit & apple juice

### THURSDAY EVENING 195,-

17:00-19:30

Comfort food with seasonally greens.

# DRINKS

## SPARKLING WINE

Champagne, Brut Cuvee Selection Figuat & Fils	525,-
Cava Brut Reserva, Penedès Albet I Noya	75 / 375,-

## WHITE WINE

Riesling, Rheinhessen Weingut Johann Schnell	75 / 375,-
Chablis, Bourgogne Domaine Christophe Camu	90 / 500,-

## ROSÉ WINE

Tavel Rosé, Rhône Chateau Trinquevedel	75 / 375,-
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## RED WINE

Chianti, Toscana Mormoraia	75 / 375,-
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## COCKTAILS

Gin & Tonic	90,-
Citrus drink	90,-
Raspberry/hibiscus drink	90,-
Campari Spritz	90,-

## BEER

OASE Glyptotek's Beer (45 cl)	70,-
Jacobsen Yakima (45 cl)	70,-
Jacobsen Brown Ale (45 cl)	70,-
Brooklyn Alcohol-free (33 cl)	50,-

## SOFT DRINKS

Ramlösa still	25,-
Ramlösa sparkling	30,-
Ice water glass	15,-
Ice water jug	35,-
Citrus lemonade	45,-
Raspberry/hibiscus lemonade	45,-
Apple juice from Æblerov	35,-
Sugar free ice tea with mint	45,-

## HOT BEVERAGES

Filter coffee	35,-
Refill	15,-
Espresso	30,-
Americano	35,-
Cortado	40,-
Cappuccino	45,-
Flat white	45,-
Latte	45,-
Ice latte	50,-
Chai latte	45,-
Selection of tea	40,-

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.