

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,-

Red berries, crumble & vanilla

LEMONPIE 55,-

Mazarin, citrus & meringue

THE WATER MOTHER 55,-

White chocolate & raspberry

STRAWBERRY CAKE 55,-

Cardamom, Danish strawberries & mascarpone cream

LUNCH 11:30-15:00

MEDITERRANEAN SEA 95,-

Cold gazpacho of green bell pepper, green tomatoes & cucumber served with smoked crème cheese & parsley oil
Add grilled bread 25,-

THE GREEN OASIS 135,-

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 courgette, asparagus, citrus & herbs
Add hand peeled shrimps 40,-

OTILLIA'S SUMMER 165,-

Creme of smoked cheese, new potatoes, ham, radishes, rye crumble, ramson & green oil

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 seasonal 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

Grøn Tuborg øko (45 cl)	70,-
Jacobsen Yakima øko (45 cl)	70,-
Jacobsen Brown Ale (45 cl)	70,-
Brooklyn Alcohol-free (33 cl)	60,-

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,-
Iced 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.