

BAR MENU

(Served daily from Noon - 9.30pm)

* COLD DISHES *

Tapas snack $_{(1,3,4,7)}$ Bresaola ~ chicken tapioka ~ mushroom mayonnaise ~ artichoke tapenade ~ olives DKK 85,-

 $Caesar\ salad\ _{(1,3,4,7)}$ $Cos\ lettuce \sim Caesar\ dressing \sim croutons \sim parmesan\ _{(Vegetarian)}$ $DKK\ 85,\!-$

 $\label{eq:Quinea salad (12)} Quinea salad \ \ _{(12)}$ Cabbage ~ pickled onions ~ Edamame beans ~ Romanesco cabbage ~ pumpkin seeds ~ honey vinaigrette \ \ _{(Vegan)} DKK 85,-

Toppings for salads

Hot smoked salmon (4) Lightly smoked chicken DKK 30,-

* HOT DISHES *

Pizza Prosciutto (1,3,7,8)

Stone-oven pizza with tomato sauce \sim mozzarella \sim Prosciutto cotto \sim arugula \sim pesto \sim parmesan DKK 125,-

Pizza vegetarian (1,3,7)

Stone-oven pizza with tomato sauce \sim mascarpone \sim squash \sim semi-dried tomatoes \sim truffle oil $_{(Vegetarian)}$ DKK 125,-

 $Tagliatelle~al~funghi~_{(7)~(Vegetarian)}$ $Tagliatelle~\sim~fried~mushrooms~\sim~parmesan~cream~sauce$ DKK~135, -

 $Pulled \ duck \ sandwich \ {}_{(1,3,6,7,12)} \\ Baguette \sim pulled \ duck \sim tarragon \ mayonnaise \sim pickled \ pumpkin \sim cos \ lettuce \sim puffed \ potatoes \sim fries \ DKK \ 145,-$

Tivoli burger $_{(1,3,6,7,10)}$ 220 gram beef patty on a brioche bun \sim rose hips ketchup \sim cos lettuce \sim onions \sim pickled cucumber \sim West Sea cheese \sim bacon. Served with fries DKK 165,-

* SWEET ENDINGS & CHEESE *

Apple compote \sim toasted panko with hot spices \sim dark chocolate \sim vanilla créme $_{(1,7,8)}$ DKK 85, -

 $Gateau\ Marcel\ _{(1,3,5,7,8,12)}$ White chocolate cream \sim blackcurrant \sim crystallized chocolate DKK 85, -

Organic Unika cheese ~ salted almonds ~ abricot compote ~ oat crackers (1,3,7,8) DKK 95,-





ALLERGENS

List of substances that can cause allergies and intolerances

- 1. Cereals containing gluten and products based on gluten.
 - 2. Crustaceans and products based on crustaceans.
 - 3. Eggs and products based on eggs.
 - 4. Fish and products based on fish.
 - 5. Peanuts and products based on peanuts.
 - 6. Soy and products based on soy.
- 7. Milk and products based on milk. (Including lactose)
 - 8. Nuts and products based on nuts.
 - 9. Celery and products based on celery.
 - 10. Mustard and products based on mustard.
- 11. Sesame seeds and products based on sesame seeds.
 - 12. Sulphur dioxide and sulphites.
 - 13. Lupin and products based on lupine.
 - 14. Molluscs and products based on molluscs.

Tivoli Hotel & Congress Center makes a great effort of identifying ingredients that can cause allergic reactions for guests with food allergies. We make every effort to instruct our personnel about the seriousness of food allergies.

Furthermore, we can always provide information on the general occurring allergens by contacting the staff. There is always a risk of cross contamination.

There is also the possibility that manufacturers of the commercial food we use, change product labels at any time without notice, and guests with possible food allergies need to be aware of this risk.

Tivoli Hotel & Congress Centre assumes no responsibility for any allergic reactions caused by food that is enjoyed at, or brought to Tivoli Hotel & Congress Center.

Guests with food allergies are encouraged to contact our staff who will do everything to assist.