

FIGARO

GROUP MENUS - 2024

18 June - 26 August

Our group menus are offered for both lunch and dinner for groups of a minimum of 9 people when ordering the same menu.

We will of course take into account guests with special diets or allergies when booking in advance.

Children under 12 are welcome to order from our children's menu on the day of the event.

Contact us at info@figaro-tivoli.dk for a reservation.

WELCOME

COCKTAIL & SNACKS

seasonal cocktail, olives, almonds and chips with sour cream

125 DKK pr. person

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CHAMPAGNE & SNACKS

A glass of champagne, seafood canapé, tapioca chips with lemon mayonnaise, one oyster

225 DKK pr. person

LUNCH

Served "Family Style" with sourdough bread, rye bread and butter

1. SERVING

Curried Herring

egg, capers, red onion, dill

Skagen Salad

hand-peeled North Sea shrimps, mayonnaise, dill, toasted sourdough bread

Hen Salad

asparagus, mustard, herbs, crispy chicken skin

Salmon Tartare

citrus marinated, fresh herbs, trout roe

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2. SERVING

Butter-fried fish fillet

remoulade, lemon

Tartlets

with chicken and asparagus

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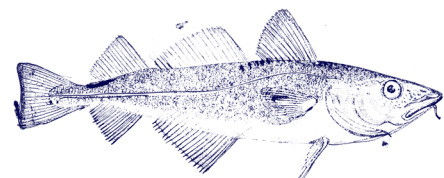
DESSERT

Blackberry Panna Cotta

blackberry coulis, crystallized white chocolate

395 DKK PERSON

(Incl. entrance to Tivoli: 525 DKK pr. person)



COMPOSE YOUR OWN MENU

Choose from the courses below.

The same menu must be selected by the entire group.

2 course menu: 345 DKK per person

(Incl. entrance to Tivoli: 475 DKK pr. person)

3 course menu: 425 DKK per person

(Incl. entrance to Tivoli: 555 DKK pr. person)

STARTERS

Salmon Tartare

citrus marinated, fresh herbs, trout roe, sourdough bread

Bacalao

cod fish, olive oil, lemon, toasted sourdough bread

Vitello Tonnato

thinly sliced veal, tuna cream, capers

Tomato Salad (V)

tomatoes, buffalo mozzarella, croutons, olive oil

Asparagus Toast (V)

asparagus, toasted sourdough bread

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MAINS

Grilled Chicken Thigh

cauliflower puree, seasonal vegetables, small potatoes, hen sauce

Tagliolini al Pesto Genovese

pasta with basil pesto and green beans

Baked Salmon (+25 DKK)

asparagus, small potatoes, blanquette sauce

Tagliata di Manzo (+45 DKK)

Bavette steak, rocket, parmesan, balsamic glaze, cherry tomatoes

Grilled Celeriac (V)

celeriac cooked on the grill with side dishes

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DESSERT

Pavlova

crispy meringue, seasonal berries, lime mascarpone cream

Sundae

vanilla ice cream, hazelnuts, salted caramel sauce

Blackberry Panna Cotta

blackberry coulis, crystallized white chocolate

Vegan Chocolate Mousse

dark chocolate, nut crumble

ADD ONS FOR THE MENUS

WINE MENU

We serve three glasses of wine, that matches the selected menu incl. filtered sparkling or still water

350 DKK pr. person

UPGRADED WINE MENU

500 DKK pr. person

Additional wine from the wine list calculated after usage

BEER, WINE & WATER DURING DINNER

(2 hours)

Royal organic Pilsner and Classic, white and red wine, sodas and still or sparkling water

350 DKK pr. person

Under 18 years old: 50%

Add an extra hour
+150 DKK pr. person

COFFEE & SWEET

Filter coffee/tea ad libitum and a piece of Summerbird chocolate

60 DKK pr. person

CONTACT US

FIGARO

TIVOLI, VESTERBROGADE 3, 1630 KØBENHAVN V

info@figaro-tivoli.dk

+45 53 63 03 50

Important Information

When ordering entrance tickets to Tivoli, the tickets will be sent per email as a pdf file the day before the event.

The tickets can either be printed or scanned directly from a smart phone, if everyone arrives together.

We reserve the right to make changes to the menu and prices if circumstances require it.

Cancellation Conditions

Cancellation by the company can be made up to 4 weeks before the event without a cancellation fee.

Reduction of more than 50% of the original number of guests can be made up to 14 days before the event without cancellation fee.

Changes/cancellations that do not meet the above conditions will be charged at full price.