

BEER & CIDER

From Tap

Royal Pilsner	Organic 4,8%	69
Royal Classic	Organic 4,8%	69
Nørrebro Brewery Stuykman Weissbier	5%	79
Nørrebro Brewery Bombay IPA	6,5%	79
Nørrebro Brewery King's County Brown Ale	5,5%	79
Nørrebro Brewery Apple Cider	4,9%	69

Bottle

Heineken 0,0%	33 cl	45
Anarkist Hazy IPA 0,5%	50 cl	85

SOFT DRINKS

Homemade Lemonade	lemon	45
Pepsi, Pepsi Max, Faxe Kondi, Orange Soda		45
Orange Juice, Apple Juice, Seasonal Juice	organic	50
Filtered Still or Sparkling Water	ad libitum pr. person	30

MOCKTAILS

Ginish & Tonic	Ginish 0,5%, tonic, lemon	100
Sparkling Rhubarb 0,0%	rhubarb, lemon, non-alcoholic bubbles	100
Blackberry Spritz	blackberry lemonade, sparkling water, mint, lime	100

COCKTAILS

Seasonal

Sparkling Rhubarb	rhubarb, lemon, cava (also available as mocktail)	115
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Spritzers

Aperol Spritz	Aperol, cava, sparkling water, orange	115
Limoncello Spritz	limoncello, cava, sparkling water, lemon	115
Hugo	elderflower, cava, sparkling water, mint, lime	115

Gin

Gin & Tonic	gin, tonic, lemon	100
Gin & Tonic Premium	Hendrick's Gin, Fentiman's Tonic, cucumber	125
Mango Smash	gin, mango, lemon - from tap	100

Rum

Dark'n'Stormy	rum, ginger beer, lime	115
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Tequila

Paloma	tequila, grape fruit soda, lime	115
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Whiskey

Irish Coffee	coffee, Tullamore Dew Irish Whiskey, whipped cream (double +30)	100
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Classics

Negroni	Hendrick's Gin, Campari, vermouth, orange	125
Bloody Mary	vodka, tomato juice	115

COFFEE & TEA

Espresso	35
Filter Coffee	45
Tea	black, green or herbal 45

Credit card transaction fees may apply to your credit card and will be charged to the bill

THE STORY BEHIND THE NAME FIGARO

Tivoli’s founder, Georg Carstensen, was an enterprising man. He is best known for being the mas-
termind behind the opening of Tivoli back in 1843, but two years prior to that he actually wrote
and published his own magazine about art, music and literature. He named this magazine Figaro.

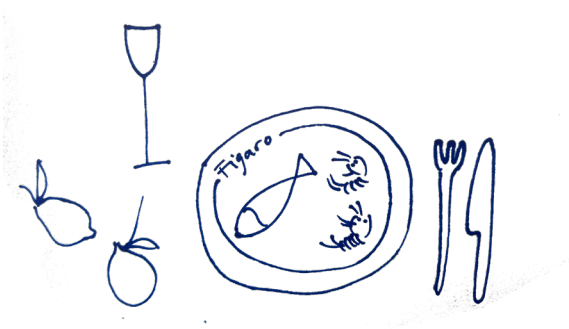
To get subscribers for his magazine, he held some big parties in King’s Garden right in the
middle of Copenhagen, and to get access to these parties, you simply had to subscribe
to the magazine Figaro - that’s how the parties became to be known as the Figaro Parties.

For such parties, Georg Carstensen naturally needed music, and in a time without Spot-
ify and the like, he went on the hunt for an orchestra. He chose Hans Christian Lumbye’s
orchestra, which had just made a name for itself at the city’s finest hotel, D’Angleterre. You
may know Hans Chrisitan Lumbye from his very famous composition The Champagne Galop.

The parties and the collaboration between Carstensen and Lumbye were such a great success
that when Carstensen founded Tivoli in the middle of Copenhagen two years later, he had no doubt
that Lumbye would be the right choice to be the director of music in the new amusement park.

The name Figaro is thus a tribute to the meeting between two of the central figures in the
very creation of Tivoli.

Today, Georg Carstensen’s statue stands just acroos from the restaurant and Hans Christian
Lumbye’ statue has been given a place in front of the Concert Hall - both with a direct view of Figaro.



SUSTAINABILITY

We are constantly working towards only serving MSC, ASC or ‘Sustainable Fishing’
certified seafood primarily from Danish waters.

Marine Stewardship Council (MSC) is a certificate that ensures that fish are caught in a way
that does not affect the stock. The catch has taken place so that it has the least impact on the
environment and ensures that fisheries management is most effective.

Aquaculture Stewardship Council (ASC) is a certificate that ensures that fish farming is carried
out in a healthy and responsible way, where the fish get the right food, the right water to swim
in and the right underwater conditions.

‘Sustainable Fishing’ is a gentle coastal fishing method that uses passive or semi-passive,
selective fishing gear that does not affect the seabed and has minimal unwanted bycatch.

FIGARO

Seafood Bistro

EVENING MENU

Tivoli Summer 2025

APÉRITIFS

A great way to start your dinner

Cava Brut Naturee Ademats, Spain - organic	95
Champagne Brut Mandois Champagne, France.....	175
Aperol Spritz Aperol, cava, sparkling water, orange.....	115
Gin & Tonic Premium Hendrick's Gin, Fentiman's Tonic, cucumber.....	125
Negroni Hendrick's Gin, Campari, vermouth, orange.....	125



SNACKS

Selection of Snacks almonds, olives, potato chips.....	130
Salted and Smoked Almonds	45
Crispy Potato Chips w. sour cream dip.....	60
Olives Filled with Anchovy	55

OYSTERS

Served with vinaigrette & lemon

3 / 6 / 12 pieces

La Coutanvillaise

ocean, mineral, salty

100 / 200 / 400

Roumegous Fine de Clair

ocean, salty, firm meat

135 / 270 / 540

Gillardeau Speciales

umami, meaty, light salt

145 / 290 / 580

Oyster Tasting:

One of each - 3 pcs. **125**

Two of each - 6 pcs. **250**

Four of each - 12 stk. **500**



SEAFOOD PLATTER

Served with french fries,

toasted bread, mayonnaise,

coktailsauce, vinaigrette

& lemon

Oysters, langoustines,

crab claws, shrimps

425 per person

Add 1/2 a lobster

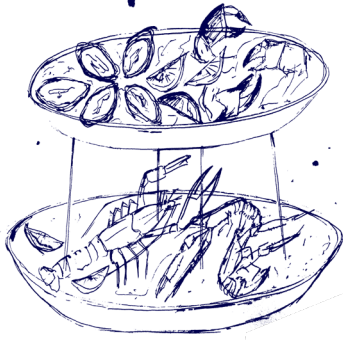
served cooled

+250 per person

Add 30 g. Gastro Unica Baerii Caviar

w. blinis, chives, sour cream

+350



3-COURSE BISTRO MENU

445 kr.

Skagen Toast

North Sea handpeeled shrimps, mayonnaise, dill, toasted sourdough bread

Panfried Filet of Halibut

leeks, carrots, spinach, small potatoes, safran sauce

Chocolate Mousse

dark chocolate, poached pear, hazelnut crumble

Add wine menu (3 glasses) 350 kr.

incl. filtered still/sparkling water

STARTERS

Salmon Tartare citrus marinated, fresh herbs, trout roe, sourdough bread.....	140
Skagen Toast North Sea handpeeled shrimps, mayonnaise, dill, toasted sourdough bread.....	155
Beef Carpaccio thinly sliced beef, rocket, parmesan, pines, lemon.....	145
Shellfish Bisque shellfish stock, cognac, tomatoes, cream, handpeeled shrimps.....	155
Grilled Peppers & Buffalo Mozzarella (V) sourdough bread, olive oil, fresh herbs.....	135
Langoustines garlic, parsley, lemon (small / large).....	225 / 450
Half Lobster served cooled, toasted bread, mayonnaise, lemon.....	250
Caviar, Gastro Unica Baerii, 30 g. blinis, sour cream, chives.....	400

MAIN COURSES

Fish'n'Chips fried cod fish, mushy peas, french fries, tartar sauce.....	199
Moules Frites line caught blue mussels, white wine, cream, onions, garlic, herbs, french fries, aioli..	235
Grilled Chicken Thigh marinated chicken thigh, leek confit, zucchini, potatoes, hen sauce.....	250
Tagliolini ai Gamberoni tagliolini pasta w. prawns, tomatoes, white wine, garlic, chili.....	235
Panfried Filet of Halibut leeks, carrots, spinach, small potatoes, safran sauce.....	295
Tagliata di Manzo grilled beef filet, rocket, tomatoes, parmesan, balsamic glaze, french fries.....	285
Whole Lobster served cooled, french fries, toasted bread, mayonnaise, lemon.....	500
Ratatouille with Creamy Polenta (V) vegetable casserole w. eggplant & squash in tomato sauce..	155

SIDE ORDERS

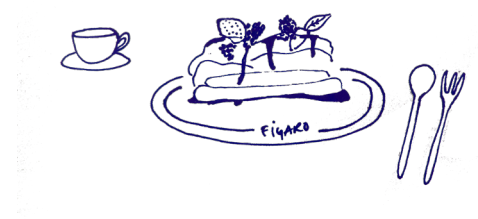
Homemade Sourdough Bread w. butter.....	45
Green Salad red onions, walnuts, vinaigrette.....	65
French Fries w. mayonnaise.....	65

DESSERTS

Chocolate Mousse dark chocolate, poached pear, hazelnut crumble.....	100
Pavlova crisp meringue, berries, lime-mascarpone cream.....	125
Caramel Sundae vanilla ice cream, hazelnut crumble, salted caramel sauce.....	100
Affogato vanilla ice cream, espresso (add 3 cl. Amaretto +35).....	75

PETIT FOUR

Three Pieces of Chocolate organic chocolate from Danish brand Summerbird.....	65
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SPARKLING WINE

Cava Brut Naturee Ademats, Spain - organic	95 / 450
Champagne Brut Mandois Champagne, France.....	175 / 750
Cremant de Bourgogne Paul Delane, AOP Burgundy, France.....	500
Rosé Cava Brut Juve Y Camps, D.O. Crianza Penedés, Spanien.....	500
Pet Nat Bambule, Weingut Beck Burgenland, Austria - Natural Wine	625
Rosé Champagne Deutz Rosé Vintage Champagne, France.....	1200
Blanc de blanc Champagne Ruinart Champagne, France.....	1500

NON ALCOHOLIC WINE

Muri Passing Clouds Copenhagen, Denmark, sparkling.....	105 / 500
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ROSÉ WINE

Decore Rosé IGP, Producteurs Plaimont Côtes de Gascogne, France.....	95 / 450
Inspiration Côtes de Provence Rose, Château de Berne France.....	120 / 575

ORANGE WINE

Puesta en Chus Bodega Frontio Arribe, Spain - Natural Wine	110 / 550
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WHITE WINE

Grenache Blanc Le Petit Chat Blanc, VDF France.....	95 / 450
Riesling, Rheingau Trocken, 50 Schloss Johannisberg Germany.....	110 / 550
Chardonnay, Bourgogne La Soeur Cadette France - Natural Wine	125 / 600
Sauvignon Blanc, Sancerre Domaine Daniel Crochet France.....	140 / 675
Grüner Veltliner, Kremstal Dominique Stagård Austria - Organic	475
Albarino, Rias Baixas Lagar de Cervera Spain.....	550
Pinot Bianco, Toscana Villa Antinori IGT Italy.....	550
Chenin Blanc, Loire Frantz Saumon France - Organic	600
Sauvignon Blanc, Pouilly-Fumé AOP, Domaine J. M. Reverdy France.....	625
Chardonnay, Chablis Réserve de Vaudon AOP, Maison J. Drouhin France.....	800
Chardonnay, Meursault Le Forges Domaine de Bellene Bourgogne, France.....	1200
Chassagne Montrachet Blanc Vieilles Vignes Roche Frankrig.....	1500

RED WINE

Grenache & Syrah Lanquedoc, Le Petit Chat, VDF France.....	95 / 450
Barbera d'Alba G.D. Vajra, D.O.C. Italy.....	110 / 550
Pinot Noir, Loire Eric Louis, VDF France.....	125 / 600
Merlot & Cabernet Sauvignon, Bordeaux Superior, Château Pierrail France.....	600
Sangiovese, Chianti Classico Montescondo Italy - Organic	700
Pinot Noir Marsannay Rouge Les Favières Burgundy, France - Organic	850
Nebbiolo, Barolo , D.O.C.G, Albe G.D. Vajra Piemonte, Italy.....	1000
Pinot Noir, Nuits Saint Georges Vieilles Vognes Burgundy, France.....	1200

DESSERT WINE

Château Martillac AOP Château Martillac Bordeaux, France.....	90 / 525
Tawny Port The Tawny, Reserve, Graham's Douro, Portugal.....	100 / 575
Moscato d'Asti D.O.C.G, Prunotto Estate Piemonte, Italy.....	550

Find our selection of beers, cocktails & soft drinks on the backside