

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	Vielles 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

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.

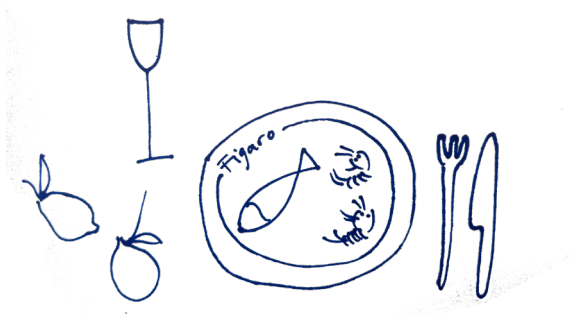
To get subscribers for his magazine, he held some big parties in King’s Garden right in the middle of Copenhagen, and to get access to these parties, you simply had to subscribe to the magazine Figaro - that’s how the parties became to be known as the Figaro Parties.

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

LUNCH MENU

Tivoli Summer 2025

APÉRITIFS

A great way to start your lunch

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

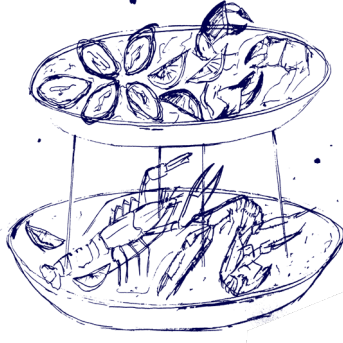
Oysters, langoustines,
crab claws, shrimps

425 per person

Add 1/2 a lobster
served cooled
+250 per person

Extra preparation time
can occur on busy days.
Please ask your waiter.

Add 30 g. Gastro Unica Baerii Caviar
w. blinis, chives, sour cream
+350



SELECTION PLATE

235 kr.

Try our Selection Plate with 3 smaller
pieces of open sandwiches

Skagen Toast

North Sea shrimps, mayonnaise, dill, toasted
sourdough bread

Hen Salad

chicken, mushrooms, celeriac, herbs, crispy
chicken skin, toasted sourdough bread

Panfried Fish Filet

‘remoulade’, lemon, rye bread

FIGARO’S LUNCH TABLE

325 kr.

The Lunch Table is a selection of our
classic open sandwiches and must be
ordered by at least 2 people

First Serving

Skagen Toast, Cold Smoked Salmon
& Curried Herring

Second Serving

Panfried Fish Filet & Hen Salad

The Lunch Table is Served Family Style
& has to be chosen by everyone at the table

OPEN SANDWICHES

Classic Danish ‘Smørrebrød’

We recommend 2 pieces per person or our Selection Plate with 3 smaller pieces

Potato (V)	fried onions, mayonnaise, watercress, rye bread	100
Curried Herring	egg, capers, red onions, dill, rye bread	100
Shrimps & Egg	lemon mayonnaise, dill, rye bread	120
Hen Salad	chicken, mushrooms, celeriac, herbs, crispy chicken skin, toasted sourdough bread	130
Cold Smoked Salmon	pickled onions, radishes, cream cheese, sourdough bread	145
Skagen Toast	handpeeled North Sea shrimps, mayonnaise, dill, toasted sourdough bread	155
Panfried Fish Filet	‘remoulade’, lemon, rye bread	130
Panfried Fish Filet w. Shrimps	mayonnaise, lemon, dill, rye bread	155
Meat Balls	veal & pork, pickled cucumber, mustard cream, rye bread	125

MAIN COURSES

Caesar Salad	grilled chicken, romaine lettuce, parmesan, croutons, caesar dressing	175
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
Tagliolini ai Gamberoni	tagliolini pasta w. prawns, tomatoes, white win, garlic, chili	235

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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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

AQUAVIT

O.P. Anderson Original	cumin, anis, fennel, 40%	60
Linie Aquavit	oak, sherry, herbs, 41,5%	60
Aalborg Nordguld Akvavit	cumin, dill seeds, sherry cask, 40%	60
Copenhagen Distillery Akvavit Dill & Anis	dill, green anis, lemon, 41%	60
Braunstein Bayberry Snaps	bayberry, herbs, 38%	60
Nordic EtOH Dild Akvavit	dill, cucumber, seaweed, 40%	60

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