

FIGARO

GROUP MENUS - 2023

16 August - 5 November

Our Group Menus are offered for both lunch and dinner for groups of 9+ people when ordering the same menu.

We naturally take into account guests with special diets or allergies when booking in advance.

Children under the age of 12 are welcome to order from our children's card on the day of arrival.

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

WELCOME

COCKTAIL & SALTED 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

FROKOSTBORD

Serveres "Family Style" m. surdejsbrød, rugbrød og smør

1. SERVERING

Karry-sennepssild

smilende æg, kapers, rødløg, dild

Skagensalat

håndpillede Nordsørejer, mayonnaise, dild, ristet surdejsbrød

Hønsesalat

svampe, sennep, urter, sprødt kyllingeskind

Laksetatar

citrusmarineret, friske urter, ørredrogn

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2. SERVERING

Smørstegt fiskefilet

remoulade, citron

Tarteletter

m. høns i asparges

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DESSERT

Chokolademousse

mørk chokolade, pocherede pærer, hasselnøddecrumble

350 KR. KUVERT

(Inkl. entré til Tivoli: 465 kr. pr. kuvert)



SEE THIS YEAR'S MENUS ON THE NEXT PAGE

EXAMPLE OF ALL EVENING MENU

The All Evening Menu is for those of you who want the full package.
This package can be selected with the desired menu from the next page.

Below is an example with Menu 2 as the selected menu.

The price is determined by the choice of menu.

BUBBLES & SNACKS

A glass of Cava, olives, almonds and chips with sour cream

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STARTER

Skagen Toast

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

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MAIN

Baked Salmon

asparagus, small potatoes, blanquette sauce

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DESSERT

Chocolate Mousse

dark chocolate, hazelnut crumble

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BEER, WINE & WATER DURING DINNER

(2 hours)

Royal organic Pilsner and Classic tap beer, white and red wine,
soft drinks and still/sparkling water

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COFFEE & SWEET

Coffee/tea ad libitum and a piece of chocolate

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AFTER DINNER DRINK

Choose between

Gin & Tonic, Dark'n'Stormy or our seasonal cocktail from tap

1.050 DKK PR. PERSON

(Incl. entrance to Tivoli: 1.165 DKK per person)

See the price for the All Evening Menu per person when choosing one of the other menus:

Menu 1: 1.000 DKK per person

Menu 3: 1.100 DKK per person

Seafood Menu: 1.250 DKK per person

Please notice

When ordering entrance tickets to Tivoli, the tickets will be sent per email the day before the event. The tickets can either be printed or scanned directly from a phone, if everyone arrives together.

We reserve the right to make minor changes to the menus if the circumstances require it.

Cancellation conditions

Cancellation 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.

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MENU 1

STARTER

Bacalao

cod fish, olive oil, watercress, toasted sourdough bread

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MAIN

Grilled Chicken Thigh

broccoli puree, grilled salad and asparagus, small potatoes, sauce

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DESSERT

Pavlova

crispy meringue, rhubarb, lime mascarpone cream

395 DKK PER PERSON

(Incl. entrance to Tivoli: 510 DKK per person)

MENU 2

STARTER

Skagen Toast

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

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MAIN

Baked Salmon

asparagus, small potatoes, blanquette sauce

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DESSERT

Chocolate Mousse

dark chocolate, hazelnut crumble

445 DKK PER PERSON

(Incl. entrance to Tivoli: 560 DKK per person)

MENU 3

STARTER

Salmon Tartare

lemon marinated, fresh herbs, trout roe, toasted sourdough bread

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MAIN

Beef Filet

celeriac, lingonberries, small potatoes, red wine sauce

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DESSERT

Pavlova

crispy meringue, seasonal berries, lime mascarpone cream

495 DKK PER PERSON

(Incl. entrance to Tivoli: 610 DKK per person)



SEAFOOD MENU

1st SERVING

Salmon Tartare

lemon marinated, fresh herbs, trout roe, toasted sourdough bread

Mushroom Toast

à la creme, thyme, cheese, toasted sourdough bread

Bacalao

cod fish, olive oil, watercress, toasted sourdough bread

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2nd SERVING

Tagliolini ai Gamberoni

pasta w. prawns, tomatoes, white wine, garlic, chili

Langoustines

served with mayonnaise, green salad, sourdough bread

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DESSERT

Pavlova

crispy meringue, rhubarb, lime mascarpone cream

645 DKK PER PERSON

(Incl. entrance to Tivoli: 760 DKK per person)

ADD ONS FOR THE MENUS

WINE MENU

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

350 DKK per person

UPGRADED WINE MENU

500 DKK per person

Additional wine from the wine menu will be charged accordingly

BEER, WINE & WATER DURING THE DINNER

(2 hours)

Organic Pilsner and Classic tap beer, white and red wine, soft drinks and still/sparkling water

350 DKK per person

Children under 12 years 50%

Add one extra hour for +150 DKK per person

COFFEE & SWEET

Coffee/tea ad libitum and a piece of chocolate

60 DKK per person

FIGARO

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