

# FIGARO

## GROUP MENUS - 2023

19 November - 30 December

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](mailto: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

### CHRISTMAS LUNCH

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

#### 1st SERVING

##### Curried Herring

soft boiled egg, capers, rødløg dild

##### Skagen Salad

hand-peeled North Sea shrimps, mayonnaise, dill

##### Hen Salad

asparagus, mustard, herbs, crispy chicken skin

##### Cold Smoked Salmon from Samsø Smokery

fennel, apple, mustard cream

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#### 2nd SERVING

##### Panfried Fish filet

remoulade, lemon

##### Roasted Duck Breast

with cabbage & lingonberries

#### DESSERT

##### Chocolate Mousse

dark chocolate, hazelnut crumble

#### 395 DKK PER PERSON

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

#### ADD ON

##### Rib Roast

w. red cabbage

+75 DKK per person

### 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

##### Cold Smoked Salmon from Samsø Smokery

fennel, apple, mustard cream, sourdough bread

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#### MAIN

##### Duck à l'Orange

cabbage, caramelized onions, lingonberries, small potatoes, orange sauce

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#### DESSERT

##### Chocolate Mousse

dark chocolate, poached pear, 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

#### 1.080 DKK PR. PERSON

(Incl. entrance to Tivoli: 1.195 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:** 1.280 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

##### Baked Salmon

broccolini, small potatoes, blanquette sauce

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#### DESSERT

##### Chocolate Mousse

dark chocolate, poached pear, hazelnut crumble

**415 DKK PER PERSON**

(Incl. entrance to Tivoli: 530 DKK per person)

### MENU 2

#### STARTER

**Cold Smoked Salmon from Samsø Smokery**  
fennel, apple, mustard cream, sourdough bread

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#### MAIN

##### Duck à l'Orange

cabbage, caramelized onions, lingonberries, small potatoes, orange sauce

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#### DESSERT

##### Chocolate Mousse

dark chocolate, poached pear, hazelnut crumble

**475 DKK PER PERSON**

(Incl. entrance to Tivoli: 590 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

##### Lemon Pie

classic lemon pie w. Italian meringue

**525 DKK PER PERSON**

(Incl. entrance to Tivoli: 640 DKK per person)



### SEAFOOD MENU

#### 1st SERVING

**Cold Smoked Salmon from Samsø Smokery**  
fennel, apple, mustard cream, toasted sourdough bread

##### Semi-dried Tomatoes & Buratta

San Marzano tomatoes, pines, olive oil

##### Bacalao

cod fish, olive oil, watercress, toasted sourdough bread

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#### 2nd SERVING

##### Tagliolini alle Vongole

pasta w. mussels, tomatoes, white wine, garlic, chilli

##### Langoustines

served with mayonnaise, green salad, sourdough bread

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#### DESSERT

##### Lemon Pie

classic lemon pie w. Italian meringue

**655 DKK PER PERSON**

(Incl. entrance to Tivoli: 770 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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