

## SPARKLING WINE

<b>Cava Brut</b> Naturee Ademats, Spain - <b>Organic</b> .....	95 / 450
<b>Champagne Brut</b> Mandois Champagne, France.....	165 / 700
<b>Rosé Cava Brut</b> Juve Y Camps, D.O. Crianza Penedés, Spain.....	450
<b>Cremant de Bourgogne</b> Paul Delane, AOP Burgundy, France.....	500
<b>Pet Nat</b> Bambule, Weingut Beck Burgenland, Austria - <b>Natural Wine</b> .....	625
<b>Rosé Champagne</b> Deutz Rosé Vintage Champagne, France.....	1200
<b>Blanc de blanc Champagne</b> Ruinart Champagne, France.....	1500

## NON ALCOHOLIC WINE

<b>Muri</b> Passing Clouds Copenhagen, Denmark - sparkling.....	105 / 500
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## ROSÉ WINE

<b>Today's Rosé</b> please ask your waiter.....	85 / 400
<b>Limited Edition Rosé</b> Château Minuty, AOP Côtes de Provence, France.....	120 / 550

## ORANGE WINE

<b>Puesta en Chus</b> Bodega Frontio Arribe, Spain - <b>Natural Wine</b> .....	110 / 500
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## WHITE WINE

<b>Grenache Blanc</b> Le Petit Chat Blanc, VDF France.....	85 / 400
<b>Riesling, Rheingau</b> Trocken, 50 Schloss Johannisberg Germany.....	105 / 500
<b>Chardonnay, Bourgogne</b> La Soeur Cadette France - <b>Natural Wine</b> .....	120 / 525
<b>Sauvignon Blanc, Sancerre</b> Domaine Daniel Crochet France.....	135 / 595
<b>Grüner Veltliner, Kremstal</b> Dominique Stagård Austria - <b>Organic</b> .....	475
<b>Albarino, Rias Baixas</b> Lagar de Cervera Spain.....	550
<b>Pinot Bianco, Tuscany</b> Villa Antinori IGT Italy.....	550
<b>Sauvignon Blanc, Pouilly-Fumé</b> AOP, Domaine J. M. Reverdy France.....	600
<b>Chenin Blanc, Loire</b> Frantz Saumon France - <b>Organic</b> .....	600
<b>Chardonnay, Chablis</b> Réserve de Vaudon AOP, Maison J. Drouhin France.....	800
<b>Chardonnay, Meursault</b> Maison Joseph, Drouhin Burgundy, France.....	1200
<b>Chardonnay, Chassagne-Montrachet Blanc</b> AOP, Alex Moreau France.....	1500

## RED WINE

<b>Grenache &amp; Syrah</b> Lanquedoc, Le Petit Chat, VDF France.....	85 / 400
<b>Barbera d'Alba, Macarini</b> Ciabot Camerano, D.O.C. Italy.....	100 / 500
<b>Pinot Noir, Loire</b> Eric Louis, VDF France.....	125 / 550
<b>Merlot &amp; Cabernet Sauvignon, Bordeaux</b> Superior, Château Pierrail France.....	600
<b>Sangiovese, Chianti Classico</b> , Montescondo Italy - <b>Organic</b> .....	700
<b>Gamay, Cru Beaujolais</b> Julien Sunier, Morgon Burgundy, France.....	850
<b>Nebbiolo, Barolo</b> , D.O.C.G, Albe G.D. Vajra Piemonte, Italy.....	1000
<b>Pinot Noir, Nuits Saint Georges</b> Vieilles Vognes Burgundy, France.....	1200

## DESSERT WINE

<b>Château Martillac</b> AOP Château Martillac Bordeaux, France.....	85 / 500
<b>Tawny Port</b> The Tawny, Reserve, Graham's Douro, Portugal.....	95 / 550
<b>Moscato d'Asti</b> D.O.C.G, Prunotto Estate Piemonte, Italy.....	550

## THE STORY BEHIND THE NAME

In 1841 Tivoli's founder, Georg Carstensen, published a magazine about art, music and literature. The magazine's name was Figaro.

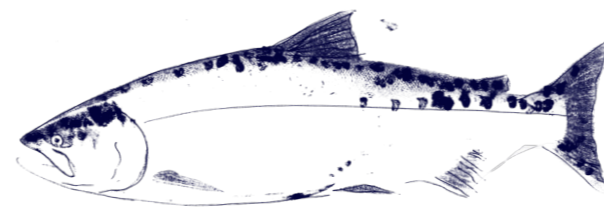
Georg Carstensen also hosted the so-called 'Figaro Parties' in one of the central parks in Copenhagen called King's Garden. In order to attend these parties you had to subscribe to Figaro the magazine to gain access. This was Georg Carstensen's clever way of getting subscribers to his magazine.

For the parties he needed music and he chose H.C. Lumbye's orchestra - you may know him from the Champagne Galop.

The parties and the collaboration between Carstensen and Lumbye were such a great success that when Carstensen founded Tivoli two years later, he had no doubt that Lumbye had to be in charge of the music scene in his new amusement park.

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

Today, Georg Carstensen's statue stands directly on the opposite side of the lawn in front of the restaurant, and Hans Christian Lumbye's statue is placed in front of the Concert Hall - both with a view directly to Figaro.



## SUSTAINABILITY

We are constantly working towards only serving sustainable MSC, ASC or "Gentle Coastal Fishing" certified seafood mainly from the Danish seas surrounding us.

**Marine Stewardship Council (MSC)** is a certificate which ensures that the fish from the wild has been caught in a sustainable way, so it doesn't affect the stock, and that the catch is done in a way, so it affects the environment as little as possible.

**Aquaculture Stewardship Council (ASC)** is a certificate which ensures that breeding of fish takes place in a healthy and responsible manner where the fish are fed what they would eat in the wild, they swim in the water they would in the wild, they have the right submarine surroundings etc.

**Gentle Coastal Fishing** takes place with passive or semi-passive, selective fishing gear that does not affect the seabed and has minimal unwanted by-catch.

# LUNCH MENU

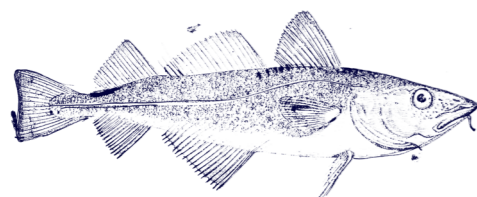
# FIGARO

*A seafood bistro*

## APÉRITIFS

*A great way to start your dinner*

<b>Sparkling Christmas</b> cava, cherries, orange, Christmas spice (also available non alcoholic).....	100
<b>Cava Brut Naturee</b> Ademats, Spain - <b>Organic</b> .....	95
<b>Champagne Brut Mandois</b> Champagne, France.....	165
<b>Aperol Spritz</b> Aperol, cava, sparkling water, orange.....	115
<b>Gin &amp; Tonic Premium</b> Hendrick's Gin, Fentiman's Tonic, cucumber.....	125
<b>Negroni</b> Hendrick's Gin, Campari, vermouth, orange.....	125



### CHRISTMAS MENU

*495 kr. per person*

#### Cold Smoked Salmon

from Samsø Smokehouse, fennel, apple, mustard, sourdough bread

#### Duck á l'Orange

tuscan kale, caramelized onions, small potatoes, orange sauce

#### Risalamande

warm cherry sauce, roasted almonds

*Add wine menu (3 glasses) 350 incl. filtered sparkling/still water*

### CHRISTMAS TABLE

*Served family style with rye bread and sourdough bread.  
Must be ordered by the whole party.*

*525 kr. per person*

#### First Serving

**Cold Smoked Salmon** from Samsø Smokehouse, fennel, apple & mustard

**Skagen Toast** w. North Sea handpeeled shrimps, mayonnaise & dill

**Christmas Herring** w. cloves, allspice, pickled red onions, rye bread

**Hen Salad** w. mushrooms, celeriac, herbs & crispy chicken skin

#### Second Serving

**Panfried Fish Filet** w. remoulade & lemon

**Sliced Duck Breast** w. kale & caramelized onions

**Rib Roast** from free range pork, fresh red cabbage salad, orange, apple & watercress

#### Third Serving

**Risalamande** warm cherry sauce & roasted almonds

*Figaro's Large Christmas Table is also available in the evening by preorder  
Please aks for vegetarian option*

## SNACKS

<b>Selection of snacks</b> almonds, olives, potato chips.....	125
<b>Salted and smoked almonds</b> .....	40
<b>Crispy potato chips with sour cream dip</b> .....	55
<b>Olives filled with anchovy</b> .....	50

## OPEN FACED SANDWICHES

### Christmas Plate

Panfried Fish Filet, Skagen Toast, Hen Salad, Pork Rib Roast, bread on the side.....249

### Vegetarian Christmas Plate

Mushroom Pâté, Creamy Celeriac Salad, Tomato and Egg, Pea Puree, bread on the side.....199

### Herring

**Christmas Herring** w. cloves, allspice, pickled red onions, rye bread.....95

**Curried Herring** w. herring from Hirtshals, capers, red onions & dill.....95

### Poultry

**Hen Salad** chicken, mushrooms, celeriac, herbs, crispy chicken skin, toasted bread.....125

### Fisk

**Cold Smoked Salmon** from Samsø Smokehouse, fennel, apple, mustard, sourdough bread.....165

**Skagen Toast** North Sea handpeeled shrimps, mayonnaise, dill, sourdough bread.....155

**Shrimps & Egg** lemon mayonnaise, dill, rye bread.....115

### Warm

**Rib Roast** free range pork, fresh red cabbage salad, orange, apple, watercress, rye bread.....135

**Panfried Fish Filet** remoulade, lemon, rye bread.....125

**Panfried Fish Filet w. Handpeeled Shrimps** mayonnaise, lemon, dill, rye bread.....150

### Vegetarian

**Creamy Celeriac Salad** celeriac, mushrooms, mayonnaise, celeriac chips, cress, rye bread.....95

## MAIN COURSES

### SEAFOOD

**Fish'n'Chips** beerbattered cod fish, mushy peas, french fries, tartar sauce.....199

**Moules Frites** blue mussels, cream, white wine, onions, garlic, herbs, french fries, aioli.....225

**Fish Soup** white fish, tomato, leeks, onions, white wine.....195

### POULTRY

**Duck á l'Orange** kale, caramelized onions, small potatoes, orange sauce.....270

### SIDE ORDERS

**Organic Sourdough Bread** w. butter.....45

**Green Salad** red onions, walnuts, vinaigrette.....65

**French Fries** w. mayonnaise.....65

## DESSERTS

**Risalamande** warm cherry sauce, roasted almonds.....99

**Chocolate Mousse** dark chocolate, poached pear, hazelnut crumble.....99

**Sundae** vanilla ice cream, hazelnuts, salted caramel sauce.....89

**Affogato** vanilla ice cream, shot of espresso (add 3 cl. amaretto +35).....65

**Three Pieces of Chocolate** organic Chocolate from Summerbird.....65

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

## BEER & CIDER

### Tap

**Christmas Beer** from Nørrebro Brewery 6%.....85

**Royal Pilsner** organic 4,8%.....69

**Royal Classic** organic 4,8%.....69

**Royal Blanche** wheat beer with a touch of lemon 4,6%.....69

**Schiøtz Golden IPA** 5,9%.....79

**Schiøtz Mørk Mumme** dark 6,5%.....79

**Happy Joe Cider** apple, 4,5%.....59

### Bottle

**Heineken 0,0%** 33 cl.....45

**Anarkist Hazy IPA 0,5%** 50 cl.....85

## AQUAVIT

**Linie Christmas Aquavit** oak, christmas spices, 41,5%, Norway.....60

**Copenhagen Distillery Aquavit Dill & Anise** dill, green anise, lemon peel, 41%, Denmark...60

**Aalborg Nordguld Aquavit** cumin, dill seeds, sherry cask, 40%, Denmark.....60

**Braunstein Bayberry** bayberry plant, herbs, 38%, Denmark.....60

**Nordic EtOH Organic Dild Aquavit** dill, cucumber, 40%, Denmark.....60

**Linie Aquavit** oak, sherry, herbs, 41,5%, Norway.....60

## SODA & WATER

**Homemade Lemonade**.....45

**Pepsi, Pepsi Max, Faxe Kondi, Orange Soda**.....45

**Orange Juice, Apple Juice or Seasonal Juice** organic.....49

**Filtered Water - still or sparkling** ad libitum per person.....30

## MOCKTAILS

**Sparkling Christmas 0,0%** cherries, orange, Christmas spices, cava.....100

**Gin & Tonic 0,5%** Ginish 0,5%, tonic, citron.....100

**Black Currant Spritz 0,0%** black currant lemonade, sparkling water, mint, lime.....100

## DRINKS

**Sparkling Christmas** cava, cherries, orange, Christmas spice (also available non alcoholic).....100

**Gløgg** Blossa Gløgg, rum-raisins, roasted almonds - served warm.....100

**Aperol Spritz** Aperol, cava, sparkling water, orange.....115

**Limoncello Spritz** limoncello, cava, sparkling water, lemon.....115

**Gin & Tonic** gin, tonic, lemon.....100

**Gin & Tonic Premium** Hendrick's Gin, Fentiman's Tonic, cucumber.....125

**Mango Smash** gin, mango, citrus - from tap.....100

**Paloma** Arette Tequila, grapefruit soda, lime.....100

**Dark'n'Stormy** rum, ginger beer, lime.....100

**Irish Coffee** filter coffe, Tullamore Dew Irish Whiskey, whipped cream (double +30).....100

**Negroni** Hendrick's Gin, Campari, vermouth, orange.....125

**American** vermouth, Campari, sparkling water, orange.....89

**Bloody Mary** vodka, tomato juice.....100