



FIGARO

GROUP MENUS - CHRISTMAS 2022

18 November - 30 December

We are looking forward to welcoming you for this years Christmas in Tivoli.

We offer our group menus for lunch and evening service for groups with a minimum of 9 people ordering the same menu.

We take diets or allergies into account when pre-ordering.

Contact us by email at info@figaro-tivoli.dk for reservations.

WELCOME

CHRISTMAS COCKTAIL & SAVORY SNACKS

Christmas cocktail, olives, almonds and chips w. sour cream

125 kr. pr. person

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CHAMPAGNE & SNACKS

A glass of champagne,
shellfish canapé, one oyster, tapioka chips w. lemon mayonnaise

225 kr. pr. person

CHRISTMAS LUNCH

Served "Family Style" w. sourdough bread, rye bread og butter

1st SERVING

Curried Herring

curried herring w. eggs, red onions, capers, apple

"Skagen Salad"

handpeeled Northsea shrimps, mayonnaise, dill, trout roe

"Hen Salad"

mushrooms, mustard, herbs, crispy chicken skin

Cold Smoked Salmon from Samsø Smokery

salad, chives, vinaigrette

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2nd SERVING

Panfried Fish Filet

remoulade, lemon

Braised Pork Breast

onions, red cabbage

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DESSERT

Chocolate Mousse

dark chocolate, poached pears, hazelnut crumble

395 KR. PR. PERSON

(Incl. Tivoli entrance ticket: 495 kr. pr. person)

ADD ONS FOR CHRISTMAS LUNCH

Duck Breast w. Cabbage and Lingonberries

served with the 2nd serving

Cheese from the Danish West Coast w. Rhubarb

served before the dessert

Pr. add on pr. person 75 kr.

CHRISTMAS MENUS 2022

Below you'll find this years All Evening Menu.

See more menus on the following page.



ALL EVENING MENU

BUBBLES & SNACKS

A glass of Cava, olives, almonds and chips w. sour cream

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STARTER

Cold Smoked Salmon from Samsø Smokery
salad, chives, vinaigrette, sourdough bread

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MAIN

Duck á l'Orange

kale, caramelized onion,
lingonberries, small potatoes, orange sauce

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DESSERT

Chocolate Mousse

dark chocolate, poached pears,
hazelnut crumble

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BEER, WINE & WATER DURING DINNER

(2 hours)

Royal organic Pilsner and Classic, white- og red wine,
sodas and filtered still and sparkling water

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COFFEE & SWEETS

Filter coffee/tea ad libitum and a piece of Summerbird Chocolate

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AFTER DINNER DRINK

Choose between

Gin & Tonic, Dark'n'Stormy or our Seasonal Cocktail from tap

1.050 KR. PR. PERSON

(Incl. Tivoli entrance ticket: 1.150 kr. pr. person)

Information

When ordering entrance tickets to Tivoli, the tickets will be sent per email as a PDF-file the day before the event. The tickets can either be printed or scanned directly from a smart phone.

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

Cancellation Conditions

Cancellation by the group can be made up to 4 weeks before the event without any cancellation fee.

A reduction of more than 50% of the original number of guests can be made up to 14 days before the event without any cancellation fee.

Changes or 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, toasted sourdough bread

-

MAIN

Baked Salmon

broccolini, small potatoes, blanquette sauce

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DESSERT

Chocolate Mousse

dark chocolate, poached pears, hazelnut crumble

395 KR. PR. PERSON

(Incl. Tivoli entrance ticket: 495 kr. pr. person)

MENU 3

STARTER

Skagen Toast

North Sea shrimps, mayonnaise, dill, toasted sourdough bread

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MAIN

Fillet of Beef

pickled onions, lingonberries, small potatoes, pepper sauce

-

DESSERT

Lemon Pie

lemon curd, Italian meringue

495 KR. PR. PERSON

(Incl. Tivoli entrance ticket: 595 kr. pr. person)

MENU 2

STARTER

Cold Smoked Salmon from Samsø Smokery

salad, chives, vinaigrette, sourdough bread

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MAIN

Duck á l'Orange

kale, caramelized onion, lingonberries, small potatoes, orange sauce

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DESSERT

Chocolate Mousse

dark chocolate, poached pears, hazelnut crumble

445 KR. PR. PERSON

(Incl. Tivoli entrance ticket: 545 kr. pr. person)



SEAFOOD MENU

1st and 2nd serving is served "Family Style"

1st SERVING

Cold Smoked Salmon from Samsø Smokery

salad, chives, vinaigrette, sourdough bread

Caponata

eggplant, tomatoes, onion, olives, capers, pine nuts, herbs

Bacalao

cod fish, olive oil, toasted sourdough bread

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2nd SERVING

Half Lobster & Langoustines

served w. mayonnaise, salad, french fries, sourdough bread

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DESSERT

Lemon Pie

lemon curd, Italian meringue

800 KR. PR. PERSON

(Incl. Tivoli entrance ticket: 900 kr. pr. person)

ADD ONS FOR THE CHRISTMAS MENUS

WINE MENU

We serve three glasses of wine specifically paired with the chosen menu.

350 kr. pr. person

UPGRADED WINE MENU

500 kr. pr. person

Additional wine from the menu are settled accordingly

BEER, WINE & WATER DURING THE DINNER

(2 hours)

Royal organic Pilsner and Classic, white and red wine, sodas and still / sparkling water

350 kr. pr. person

Add half and hour +125 kr. pr. person

COFFEE & SWEETS

Filter coffee / tea ad libitum and a piece of Summerbird Chocolate

60 kr. pr. person



FIGARO

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