

# 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](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

### LUNCH

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

#### 1. SERVING

##### Curried Herring

egg, capers, red onions, dill

##### Skagen Salad

hand-peeled North Sea shrimps, mayonnaise, dill

##### Hen Salad

mushrooms, mustard, herbs, chicken skin

##### Salmon Tartare

lemon marinated, fresh herbs, trout roe,  
toasted bread

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#### 2. SERVING

##### Panfried Fish Filet

remoulade, lemon

##### Tartlets

w. chicken and mushrooms

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#### DESSERT

##### Chokolade Mousse

dark chocolate, poached pear, hazelnut crumble

#### 350 DKK PR. PERSON

(Incl. entrance to Tivoli: 465 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

##### Skagen Toast

hand-peeled North Sea shrimps, mayonnaise, dill, 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

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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

#### 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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<p><b>MENU 1</b></p> <p><b>STARTER</b></p> <p><b>Bacalao</b> cod fish, olive oil, watercress, toasted bread</p> <p>-</p> <p><b>MAIN</b></p> <p><b>Grilled Chicken Thigh</b> broccoli puree, grilled salad and broccolini, small potatoes, sauce</p> <p>-</p> <p><b>DESSERT</b></p> <p><b>Pavlova</b> crispy meringue, seasonal berries, lime mascarpone cream</p> <p><b>395 DKK PER PERSON</b> (Incl. entrance to Tivoli: 510 DKK per person)</p>	<p><b>MENU 2</b></p> <p><b>STARTER</b></p> <p><b>Skagen Toast</b> hand-peeled North Sea shrimps, mayonnaise, dill, toasted bread</p> <p>-</p> <p><b>MAIN</b></p> <p><b>Baked Salmon</b> broccolini, small potatoes, blanquette sauce</p> <p>-</p> <p><b>DESSERT</b></p> <p><b>Chocolate Mousse</b> dark chocolate, poached pear, hazelnut crumble</p> <p><b>445 DKK PER PERSON</b> (Incl. entrance to Tivoli: 560 DKK per person)</p>	<p><b>MENU 3</b></p> <p><b>STARTER</b></p> <p><b>Salmon Tartare</b> lemon marinated, fresh herbs, trout roe, toasted bread</p> <p>-</p> <p><b>MAIN</b></p> <p><b>Beef Filet</b> celeriac, lingonberries, small potatoes, red wine sauce</p> <p>-</p> <p><b>DESSERT</b></p> <p><b>Pavlova</b> crispy meringue, seasonal berries, lime mascarpone cream</p> <p><b>495 DKK PER PERSON</b> (Incl. entrance to Tivoli: 610 DKK per person)</p>
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<p><b>SEAFOOD MENU</b></p> <p><b>1st SERVING</b></p> <p><b>Salmon Tartare</b> lemon marinated, fresh herbs, trout roe, toasted sourdough bread</p> <p><b>Mushroom Toast</b> thyme, nuts, toasted sourdough bread</p> <p><b>Bacalao</b> cod fish, olive oil, watercress, toasted sourdough bread</p> <p>-</p> <p><b>2nd SERVING</b></p> <p><b>Tagliolini ai Gamberoni</b> pasta w. prawns, tomatoes, white wine, garlic, chili</p> <p><b>Langoustines</b> served with mayonnaise, green salad, sourdough bread</p> <p>-</p> <p><b>DESSERT</b></p> <p><b>Pavlova</b> crispy meringue, seasonal berries, lime mascarpone cream</p> <p><b>645 DKK PER PERSON</b> (Incl. entrance to Tivoli: 760 DKK per person)</p>	<p><b>VEGAN MENU</b></p> <p><b>STARTER</b></p> <p><b>Mushroom Toast</b> thyme, nuts, toasted sourdough bread</p> <p>-</p> <p><b>MAIN</b></p> <p><b>Grilled Celeriac</b> broccoli puree, grilled heart salad, spring onions, baked small carrots, small potatoes, mushroom sauce</p> <p>-</p> <p><b>DESSERT</b></p> <p><b>Vegan Chocolate Mousse</b> dark chocolate, roasted nuts, poached pear</p> <p><b>445 DKK PER PERSON</b> (Incl. entrance to Tivoli: 560 DKK per person)</p>
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ADD ONS FOR THE MENUS

<p><b>WINE MENU</b></p> <p>We serve three glasses of wine, that matches the selected menu incl. filtered still/sparkling water</p> <p>350 DKK per person</p> <p><b>UPGRADED WINE MENU</b></p> <p>500 DKK per person</p> <p>Additional wine from the wine menu will be charged accordingly</p>	<p><b>BEER, WINE &amp; WATER DURING THE DINNER</b> (2 hours)</p> <p>Organic Pilsner and Classic tap beer, white and red wine, soft drinks and still/sparkling water</p> <p>350 DKK per person</p> <p>Children under 12 years 50%</p> <p>Add one extra hour for +150 DKK per person</p>	<p><b>COFFEE &amp; SWEET</b></p> <p>Coffee/tea ad libitum and a piece of chocolate</p> <p>60 DKK per person</p>
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