

FIGARO

GROUP MENUS - 2024

15. november - 5. januar

Our group menus are offered for both lunch and dinner for groups of a minimum of 9 people when ordering the same menu.

We will of course take into account guests with special diets or allergies when booking in advance.

Children under 12 are welcome to order from our children's menu on the day of the event.

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



FIGARO'S CHRISTMAS PLATE

Served from 12.00 - 15:30

Skagen Salad

hand-peeled North Sea shrimps, mayonnaise, dill

Hen Salad

mushrooms, mustard, herbs, crispy chicken skin

Butter-fried fish filet

remoulade, lemon

Rib Roast

red cabbage salad, crispy skin

Served with rye bread & sourdough bread

249 DKK PERSON

(Incl. entrance to Tivoli: 379 DKK pr. person)



FIGARO'S LARGE CHRISTMAS TABLE

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

1. SERVING

Christmas Herring

cloves, allspice, pickled red onions

Skagen Salad

hand-peeled North Sea shrimps, mayonnaise, dill

Hen Salad

asparagus, mustard, herbs, crispy chicken skin

Cold Smoked Salmon from Samsø Smokery

pickled fennel, apple, mustard

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2. SERVERING

Butter-fried fish filet

remoulade, lemon

Sliced Duck

kale, caramelized onions

Rib Roast

red cabbage salad, crispy skin

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DESSERT

Risalamande

roasted almonds, warm cherry sauce

495 DKK PERSON

(Incl. entrance to Tivoli: 625 DKK pr. person)

COMPOSE YOUR OWN MENU

Choose from the courses below.

2 Course Menu: 375 kr. per person

(Incl. entrance to Tivoli: 505 kr. per person)

3 Course Menu: 455 kr. per person

(Incl. entrance to Tivoli: 585 kr. per person)

The same menu must be selected by the entire group.

STARTERS

Skagen Salad

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

Cold Smoked Salmon from Samsø Smokehouse (+20 kr.)

pickled fennel, apple, mustard, sourdough bread

Bacalao

cod fish, olive oil, lemon, toasted sourdough bread

Semidried tomatoes & burrata (V)

San Marzano tomatoes, pines, olive oil

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MAINS

Baked Salmon

broccolini, small potatoes, blanquette sauce

Duck a l'Orange (+20 kr.)

kale, caramelized onions, small potatoes, orange sauce

Tagliata di Manzo (+45 DKK)

grilled beef filet, rocket, mushrooms, parmesan, balsamic glaze

Hasselback Butternut Squash (V)

white bean cream with lemon zest

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DESSERTS

Risalamande

roasted almonds, warm cherry sauce

Sundae

vanilla ice cream, hazelnuts, salted caramel sauce

Chocolate Mousse

dark chocolate, poached pear, nut crumble
(also available as vegan dish)

ADD ONS FOR THE MENUS

WELCOME

COCKTAIL & SNACKS

Christmas cocktail, olives, almonds and chips with sour cream

125 DKK pr. person

WINE MENU

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

350 DKK pr. person

UPGRADED WINE MENU

500 DKK pr. person

Additional wine from the wine list calculated after usage

BEER, WINE & WATER DURING DINNER

(2 hours)

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

350 DKK pr. person

Under 18 years old: 50%

Add an extra hour
+150 DKK pr. person

COFFEE & SWEET

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

60 DKK pr. person

CONTACT US

FIGARO

TIVOLI, VESTERBROGADE 3, 1630 KØBENHAVN V

info@figaro-tivoli.dk

+45 53 63 03 50

Important 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, if everyone arrives together.

We reserve the right to make changes to the menu and prices if circumstances require it.

Cancellation Conditions

Cancellation by the company 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.