

FIGARO

GROUP MENUS (8+ people) NOVEMBER 14 - JANUARY 4 2026

FIGARO'S CHRISTMAS PLATE

249

The Small Lunch is our Selection Plate with four smaller pieces of our most popular open sandwiches

4 Smaller Pieces of Open Sandwiches

Panfried Fish Filet

remoulade, lemon

Skagen Toast

handpeeled North Sea shrimps, mayonnaise, dill

Hen Salad

chicken, mushrooms, celeriac, crispy chicken skin

Rib Roast

w. red cabbage, orange, apple, cress



THE BIG CHRISTMAS LUNCH

525

The Big Christmas Lunch consists of a variety of classic open sandwiches typical for Danish Christmas, that we serve 'family style' with rye bread, sourdough bread & butter on the side.

First Serving

Cold Smoked Salmon

from Hiddenfjord, smoked the old fashioned way with beech wood chips

Skagen Toast

handpeeled North Sea shrimps, mayonnaise, dill

Christmas Herring

herring w. cloves, allspice, pickled onions

Hen Salad

chicken, mushrooms, celeriac, crispy chicken skin

Second Serving

Panfried Fish Filet

remoulade, lemon

Duck Breast

sliced duck breast w. cale, caramelized onions

Rib Roast

w. red cabbage, orange, apple, cress

Dessert

Risalamande

warm cherry sauce & roasted almonds

SMALL RECEPTION

300

Welcome Bubbles

Snacks

olives, almonds, chips w. sour cream

Beer, Wine & Water during the reception (2 hours)

Royal organic Pilsner or Classic, white and red wine, soft drinks and filtered still or sparkling water

BIG RECEPTION

550

Welcome Bubbles

Snacks

olives, almonds, chips w. sour cream

Canapés

- citrus marinated salmontartar w. trout roe
- shrimp salad w. handpeeled shrimps & mayo
- vegetarian w. greens per season

Beer, Wine & Water during the reception (2 hours)

Royal organic Pilsner or Classic, white and red wine, soft drinks and filtered still or sparkling water

Please find our add on options, 3 course group menus and All Evening Menu on the following page

The same menu must be chosen by the entire group

Prices are per person

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GROUP MENUS (8+ people) NOVEMBER 14 - JANUARY 4 2026

CHRISTMAS MENU

2 COURSES 425
3 COURSES 495

Cold Smoked Salmon

from Hiddenfjord, smoked the old fashioned way
with beech wood chips

Duck Breast á l'Orange

kale, caramelized onion, small potatoes
& orange sauce

Risalamande

warm cherry sauce & roasted almonds

SEAFOOD MENU

2 COURSES 425
3 COURSES 465

Skagen Toast

handpeeled North Sea Shrimps, mayonnaise,
dill, toasted sourdough bread

Baked Salmon

green asparagus, zucchini, small potatoes,
blanquette sauce

Risalamande

warm cherry sauce & roasted almonds

VEGETARIAN MENU

2 COURSES 300
3 COURSES 395

Grilled Peppers & Buffalo Mozzarella

sourdough bread, olive oil & fresh herbs

Hasselback Butternut Squash

white bean paste w. lemon zest
& roasted nuts

Risalamande

warm cherry sauce & roasted almonds

ALL EVENING MENU

1400

Bubbles & Snacks

olives, almonds, chips w. sour cream

Choose between the 3 course menus
(Christmas, Seafood or Vegetarian) or
The Big Christmas Lunch

With

Sourdough bread

with butter

Wine, beer & water

ad libitum during dinner (5 hours)

Coffee & tea

for the dessert



Same menu must be chosen by the entire group
The prices are per person

ADD ONS

A GOOD START

Bubbles & Snacks 125

olives, almonds, chips w. sour cream

Champagne & Snacks 225

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

ADD ON DRINKS

Wine Menu 350

we serve three glasses of wine suitable for for the chosen
menu incl. filtered still or sparkling water

Beer, Wine & Water during the dinner (2 hours) 350

Royal organic Pilsner or Classic, white and red wine,
soft drinks and filtered still or sparkling water

Add one extra hour for +150 kr. per person

Under 18 years without alcohol: 175 kr. per person

AFTER THE DINNER

Coffee & Sweet 65

filter coffee and tea ad libitum and a piece of
chocolate from Danish brand Summerbird

ENTRANCE TICKETS TO TIVOLI

Tickets to Tivoli can be bought with the menus
Please see further information below

FIGARO

GROUP CONDITIONS (8+ people)

NOVEMBER 14 - JANUARY 4 2026

ARRIVAL

From Sunday to Thursday we are flexible in terms of arrival time. On Fridays and Saturdays it is possible to book with arrival at 5:00/5:30 PM or 8:30/9:00 PM. If you want to enjoy a whole evening with a flexible arrival time, this is possible with our All Evening Menu.

FOOD & DRINKS

Choose the desired menu from our group menus. The entire group must choose the same menu, but we will of course take into account allergies and special dietary requirements. Your final menu selection and dietary requirements must be received by us no later than 7 days before arrival. If you book with less notice than this, we will ask for this information immediately.

PAYMENT

The bill must be paid in full by one person. All corporate cards, as well as private payment cards issued outside the EU/EEA, are subject to a surcharge. For American Express, all transactions are subject to a surcharge. The surcharge goes directly to the credit card company.

ENTRANCE TICKETS

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

When ordering menus the price of the entrance ticket is:

Sunday - Thursday: DKK 165

Friday - Saturday: DKK 185

CANCELLATION

Cancellation of the party can be made up to 4 weeks before the event without 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 in full.

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