

## APÉRITIFS

A great way to start your dinner

<b>Cava Brut Naturee</b> Ademats, Spain - <b>organic</b> .....	95
<b>Champagne Brut Mandois</b> Champagne, France.....	175
<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

## TO BEGIN WITH ...

<b>Croustade &amp; Cava</b> croustade w. smoked salmon, mayonnaise, lemon & a glass of cava...165
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## SNACKS

<b>Selection of Snacks</b> almonds, olives, potato chips.....	130
<b>Salted and Smoked Almonds</b> .....	45
<b>Crispy Potato Chips</b> w. sour cream dip.....	60
<b>Olives Filled with Anchovy</b> .....	55

## OYSTERS

Served with vinaigrette & lemon

3 / 6 / 12 pieces

### La Coutanvilleise

ocean, mineral, salty  
100 / 200 / 400

### Roumegous Fine de Clair

ocean, salty, firm meat  
135 / 270 / 540

### Gillardeau Speciales

umami, meaty, light salt  
145 / 290 / 580

### Oyster Tasting:

One of each - 3 pcs. **125**  
Two of each - 6 pcs. **250**  
Four of each - 12 stk. **500**



## SEAFOOD PLATTER

Served with french fries,  
toasted bread, mayonnaise,  
cocktailsauce, vinaigrette  
& lemon

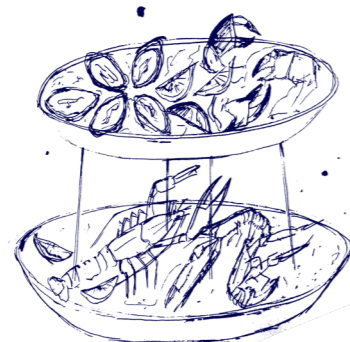
**Oysters, langoustines,  
crab claws, shrimps**

**425 per person**

**Add 1/2 a lobster**  
served cooled  
**+250 per person**

### Add 30 g. Rossini Baerii Caviar

w. blinis, shallots, sour cream  
**+325**



## SPRING MENU

395 kr.

### Salmon Tartare

citrus marinated, fresh herbs, trout roe, sourdough bread

### Grilled Chicken Thigh

marinated chicken thigh, leek confit, zucchini, potatoes, hen sauce

### Blackberry Pannacotta

blackberry coulis, crystalized white chocolate

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

## STARTERS

<b>Salmon Tartare</b> citrus marinated, fresh herbs, trout roe, sourdough bread.....	140
<b>Skagen Shrimp Salad</b> North Sea handpeeled shrimps, mayo, dill, toasted sourdough bread.....	155
<b>Beef Carpaccio</b> thinly sliced beef, rocket, parmesan, pines, lemon.....	145
<b>Grilled Peppers &amp; Buffalo Mozzarella (V)</b> spourdough bread, olive oil, fresh herbs.....	135
<b>Langoustine Bisque</b> seafoodbisque, tomatoes, handpeeled shrimps.....	155
<b>Langoustines</b> garlic, parsley, lemon (small / large).....	225 / 450
<b>Half Lobster</b> served cooled, toasted bread, mayonnaise, grilled lemon.....	250
<b>Caviar, Rossini Baerii, 30 g.</b> blinis, sour cream, shallots.....	350

## MAIN COURSES

<b>Fish'n'Chips</b> fried cod fish, mushy peas, french fries, tartar sauce.....	199
<b>Moules Frites</b> blue mussels, white wine, cream, onions, garlic, herbs, french fries, aioli.....	235
<b>Grilled Chicken Thigh</b> marinated chicken thigh, leek confit, zucchini, potatoes, hen sauce.....	245
<b>Tagliolini ai Gamberoni</b> pasta w. prawns, tomatoes, white wine, garlic, chili.....	235
<b>Tagliata di Manzo</b> grilled beef filet, rocket, tomatoes, parmesan, balsamic glaze, french fries.....	285
<b>White Wine Steamed Halibut</b> spinach, tomatoes, small potatoes, blanquette sauce.....	295
<b>Whole Lobster</b> served cooled, french fries, toasted bread, mayonnaise, grilled lemon.....	500
<b>Linguine al pesto Genovese (V)</b> linguine pasta w. basil pesto and green beans.....	175

## SIDE ORDERS

<b>Homemade Sourdough Bread</b> w. butter.....	45
<b>Green Salad</b> red onions, walnuts, vinaigrette.....	65
<b>French Fries</b> w. mayonnaise.....	65

## DESSERTS

<b>Blackberry Pannacotta</b> blackberry coulis, crystalized white chocolate.....	110
<b>Pavlova</b> crisp meringue, seasonal berries, lime-mascarpone cream.....	125
<b>Caramel Sundae</b> vanilla ice cream, hazelnut crumble, salted caramel sauce.....	100
<b>Affogato</b> vanilla ice cream, espresso (add 3 cl. Amaretto +35).....	75



## SPARKLING WINE

<b>Cava Brut Naturee</b> Ademats, Spain - <b>Organic</b> .....	95 / 450
<b>Champagne Brut Mandois</b> Champagne, France.....	175 / 750
<b>Cremant de Bourgogne</b> Paul Delane, AOP Burgundy, France.....	500
<b>Pet Nat Bambule</b> , Weingut Beck <i>Burgenland, Austria</i> - <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 <i>Copenhagen, Denmark, sparkling</i> .....	105 / 500
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## ROSÉ WINE

<b>Decore Rosé</b> IGP, Producteurs Plaimont, <i>Vôtes de Gascogne, France</i> .....	95 / 450
<b>Eau de Provence</b> Private Wine Collection <i>Côtes de Provence, France</i> .....	120 / 575

## ORANGE WINE

<b>Puesta en Chus</b> Bodega Frontio <i>Arribe, Spain</i> - <b>Natural Wine</b> .....	110 / 550
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## WHITE WINE

<b>Grenache Blanc</b> Le Petit Chat Blanc, VDF <i>France</i> .....	95 / 450
<b>Riesling, Rheingau</b> Trocken, 50 Schloss Johannisberg <i>Germany</i> .....	110 / 550
<b>Chardonnay, Bourgogne</b> La Soeur Cadette <i>France</i> - <b>Natural Wine</b> .....	125 / 600
<b>Sauvignon Blanc, Sancerre</b> Domaine Daniel Crochet <i>France</i> .....	140 / 675
<b>Grüner Veltliner, Kremstal</b> Dominique Stagård <i>Austria</i> - <b>Organic</b> .....	475
<b>Albarino, Rias Baixas</b> Lagar de Cervera <i>Spain</i> .....	550
<b>Pinot Bianco, Toscana</b> Villa Antinori IGT <i>Italy</i> .....	550
<b>Chenin Blanc, Loire</b> Frantz Saumon <i>France</i> - <b>Organic</b> .....	600
<b>Sauvignon Blanc, Pouilly-Fumé</b> AOP, Domaine J. M. Reverdy <i>France</i> .....	625
<b>Chardonnay, Chablis</b> Réserve de Vaudon AOP, Maison J. Drouhin <i>France</i> .....	800
<b>Chardonnay, Meursault</b> Roche de Bellene <i>Ville Vignes, France</i> .....	1200
<b>Chardonnay, Chassagne-Montrachet Blanc</b> AOP, Alex Moreau <i>France</i> .....	1500

## RED WINE

<b>Grenache &amp; Syrah</b> Lanquedoc, Le Petit Chat, VDF <i>France</i> .....	95 / 450
<b>Barbera d'Alba</b> G.D. Vajra, D.O.C. <i>Italy</i> .....	110 / 550
<b>Pinot Noir, Loire</b> Eric Louis, VDF <i>France</i> .....	125 / 600
<b>Merlot &amp; Cabernet Sauvignon, Bordeaux</b> Superior, Château Pierrail <i>France</i> .....	600
<b>Sangiovese, Chianti Classico</b> , Montescondo <i>Italy</i> - <b>Organic</b> .....	700
<b>Gamay, Cru Beaujolais</b> Julien Sunier, Morgon <i>Burgundy, France</i> .....	850
<b>Nebbiolo, Barolo</b> , D.O.C.G, Albe G.D. Vajra <i>Piemonte, Italy</i> .....	1000
<b>Pinot Noir, Nuits Saint Georges</b> Vieilles Vognes <i>Burgundy, France</i> .....	1200

## DESSERT WINE

<b>Château Martillac</b> AOP Château Martillac <i>Bordeaux, France</i> .....	90 / 525
<b>Tawny Port</b> The Tawny, Reserve, Graham's <i>Douro, Portugal</i> .....	100 / 575
<b>Moscato d'Asti</b> D.O.C.G, Prunotto Estate <i>Piemonte, Italy</i> .....	550

Find our selection of beers, cocktails & soft drinks on the backside

## BEER & CIDER

*From Tap*

<b>Royal Pilsner</b> <i>Organic 4,8%</i> .....	69
<b>Royal Classic</b> <i>Organic 4,8%</i> .....	69
<b>Nørrebro Brewery Stuykman Weissbier</b> <i>5%</i> .....	79
<b>Nørrebro Brewery Bombay IPA</b> <i>6,5%</i> .....	79
<b>Nørrebro Brewery King's County Brown Ale</b> <i>5,5%</i> .....	79
<b>Nørrebro Brewery Apple Cider</b> <i>4,9%</i> .....	69

*Bottle*

<b>Heineken 0,0%</b> <i>33 cl.</i> .....	45
<b>Anarkist Hazy IPA 0,5%</b> <i>50 cl.</i> .....	85

## SOFT DRINKS

<b>Homemade Lemonade</b> <i>lemon</i> .....	45
<b>Pepsi, Pepsi Max, Faxe Kondi, Orange Soda</b> .....	45
<b>Orange Juice, Apple Juice, Seasonal Juice</b> <i>organic</i> .....	50
<b>Filtered Still or Sparkling Water</b> <i>ad libitum pr. person</i> .....	30

## MOCKTAILS

<b>Ginsh &amp; Tonic</b> <i>Ginsh 0,5%, tonic, lemon</i> .....	100
<b>Sparkling Rhubarb</b> <i>rhubarb, lemon, non-alcoholic cava</i> .....	100
<b>Blackberry Spritz</b> <i>blackberry lemonade, sparkling water, mint, lime</i> .....	100

## COCKTAILS

*Seasonal*

<b>Sparkling Rhubarb</b> <i>rhubarb, lemon, cava (also available as mocktail)</i> .....	115
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*Spritzers*

<b>Aperol Spritz</b> <i>Aperol, cava, sparkling water, orange</i> .....	115
<b>Limoncello Spritz</b> <i>limoncello, cava, sparkling water, lemon</i> .....	115
<b>Hugo</b> <i>elderflower, cava, sparkling water, mint, lime</i> .....	115

*Gin*

<b>Gin &amp; Tonic</b> <i>gin, tonic, lemon</i> .....	100
<b>Gin &amp; Tonic Premium</b> <i>Hendrick's Gin, Fentiman's Tonic, cucumber</i> .....	125
<b>Mango Smash</b> <i>gin, mango, lemon - from tap</i> .....	100

*Tequila*

<b>Paloma</b> <i>tequila, grape fruit soda, lime</i> .....	115
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*Whiskey*

<b>Irish Coffee</b> <i>coffee, Tullamore Dew Irish Whiskey, whipped cream (double +30)</i> .....	100
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*Classics*

<b>Negroni</b> <i>Hendrick's Gin, Campari, vermouth, orange</i> .....	125
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## COFFEE & TEA

<b>Espresso</b> .....	35
<b>Filter Coffee</b> .....	45
<b>Tea</b> <i>black, green or herbal</i> .....	45

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

## THE STORY BEHIND THE NAME FIGARO

Tivoli's founder, Georg Carstensen, was an enterprising man. He is best known for being the mastermind behind the opening of Tivoli back in 1843, but two years prior to that he actually wrote and published his own magazine about art, music and literature. He named this magazine Figaro.

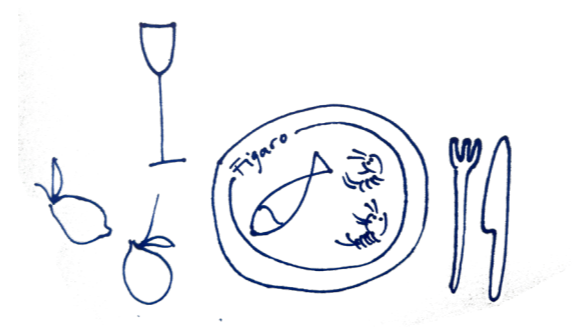
To get subscribers for his magazine, he held some big parties in King's Garden right in the middle of Copenhagen, and to get access to these parties, you simply had to subscribe to the magazine Figaro - that's how the parties became to be known as the Figaro Parties.

For such parties, Georg Carstensen naturally needed music, and in a time without Spotify and the like, he went on the hunt for an orchestra. He chose Hans Christian Lumbye's orchestra, which had just made a name for itself at the city's finest hotel, D'Angleterre. You may know Hans Christian Lumbye from his very famous composition The Champagne Galop.

The parties and the collaboration between Carstensen and Lumbye were such a great success that when Carstensen founded Tivoli in the middle of Copenhagen two years later, he had no doubt that Lumbye would be the right choice to be the director of music in the new amusement park.

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

Today, Georg Carstensen's statue stands just across from the restaurant and Hans Christian Lumbye's statue has been given a place in front of the Concert Hall - both with a direct view of Figaro.



## SUSTAINABILITY

We are constantly working towards only serving MSC, ASC or 'Sustainable Fishing' certified seafood primarily from Danish waters.

Marine Stewardship Council (MSC) is a certificate that ensures that fish are caught in a way that does not affect the stock. The catch has taken place so that it has the least impact on the environment and ensures that fisheries management is most effective.

Aquaculture Stewardship Council (ASC) is a certificate that ensures that fish farming is carried out in a healthy and responsible way, where the fish get the right food, the right water to swim in and the right underwater conditions.

'Sustainable Fishing' is a gentle coastal fishing method that uses passive or semi-passive, selective fishing gear that does not affect the seabed and has minimal unwanted bycatch.

# FIGARO

*Seafood Bistro*

**EVENING MENU**

*Tivoli Spring 2025*