

Franske fristelser

French temptations

With a focus on organic ingredients, quality produce and local suppliers, our chefs have created a tasteful tribute to the two French masters beneath your feet – Degas and Gauguin.

Everything is made with care. Welcome to Glyptoteket's Rooftop!

Sødt & snacks

Sweets & snacks

Cookie m. mørk chokolade,
hasselnødder & flagesalt 40,-

Cookie w. dark chocolate,
hazelnuts & salt

Krydrede nødder 45,-
Spiced nuts

Marinerede oliven 45,-
Marinated olives

Trifli m. rødgrød, vegansk
creme & crumble 55,-

Trifle w. red berries, vegan
creme & crumble

Lette retter

Light servings

Confit af and m. 85,-
abrikoskompot & sprødt brød

Duck confit w. apricot
compote & crispy bread

Gedeost creme, krydret
honning & sprødt brød 75,-

Goat cheese creme, spiced
honey & crispy bread

Lakserillette m. ristede
fennikelfrø, piment d'Espelette
& brødcrutoner 85,-

Salmon rillette w. roasted fennel
seeds, piment d'Espelette &
bread crutons

Ask the staff for information about allergens and ingredients.

Get 10% off on food & drinks with a membership card to Glyptoteket.

When paying with company cards and non-EEA consumer cards there will be a surcharge.