

MENU

ENGLISH

CHEF'S NOTE

You are about to order from a menu filled with high quality produce from local suppliers.

The food is handmade, the coffee is home roasted and it's all created with care.

Please order at the bar. Take care and keep distance.

We recommend touchless payment or credit card.

Bon appétit!

ALL DAY

CROISSANT 40,-
Buttery croissant

SCONE 40,-
Sour cream and black currant jam

BREAD 65,-
Cheese and black currant jam

SALTY SNACKS 60,-
Marinated olives and spiced nuts

COOKIE 35,-
Peanuts and chocolate

FROM 11:30-16:30

RUM TRUFFLE 40,-
Rum and burned white chocolate

VEGAN TRIFLI 55,-
Chocolate, crumble and rhubarb

LEMON PIE 55,-
Poppy seeds, lemon curd and meringue

BIRTHDAY CAKE 55,-
Strawberry and vanilla

LUNCH 11:30-15:00

Thursday evening 17:00-19:30

GREEN GAZPACHO 95,-
Cold soup of herpes and greens, rich
crème fraiche and toastet bread

SALAD 130,-
Smoked cream cheese, new potatoes,
pickled radish, bread croutons and chives

TOAST 140,-
Grilled open toast with ham, Danish
cheese, fennel and water cress

SMOKED LUMPFISH 155,-
Rilette of smoked lumfish, heart salad,
garden sorrel, lumpfish roe and rye bread

TARTELET 165,-
Chicken frikassé, puff pastry, asparagus,
kohlrabi, pickled onion and ramson

FOR KIDS 100,-
Chicken with pea puré, greens, bread with
butter and apple juice

Please contact us for information about allergens and ingredients.

Payment with company card will be charged a fee.

Danish cards 0,75 % and foreigner cards 1,50 % of the total amount.

Get 10 % discount on food and drinks, with a membership card at Glyptoteket.

DRINKS

BEER

OASE Glyptoteket's beer (45 cl)	55,-
Yakima IPA (45 cl)	65,-
Jacobsen Brown Ale (45 cl)	65,-
Brooklyn Alcohol-free (33 cl)	45,-

SPARKLING WINE

Champagne, Brut Cuvee Selection Figuat & Fils	525,-
Spumante Brut, Piemonte Azienda Patrizi	70 / 350,-

WHITE WINE

Riesling, Rheinhessen Weingut Johann Schnell	70 / 350,-
Bourgogne Blanc Domaine Dubois	90 / 500,-

ROSÉ WINE

Gaudium Rosé, Toscana Mormoraia	70 / 350,-
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RED WINE

Chianti, Toscana Fattoria Dianello	70 / 350,-
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COCKTAILS

Gin & Tonic	85,-
Citrus drink	85,-
Raspberry/hibiscus drink	85,-
Campari Spritz	85,-

SOFT DRINKS

Ramlösa still	25,-
Ramlösa sparkling	30,-
Tap water	7,-
Citrus lemonade	45,-
Raspberry/hibiscus lemonade	45,-
Apple juice from Æblerov	35,-

HOT BEVERAGES

Filter coffee	35,-
Refill	15,-
Espresso	30,-
Americano	35,-
Cortado	40,-
Cappuccino	45,-
Flat white	45,-
Latte	45,-
Ice latte	45,-
Chai latte	45,-
Selection of tea	40,-

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