

# 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. Bon appétit!

## ALL DAY

**BREAD** 65,-

Cheese and black currant jam

**CROISSANT** 45,-

Buttery croissant

**SCONE** 45,-

Sour cream and black currant jam

**SNACKS** 45,-

Choose between olives or nuts

**RUM TRUFFEL** 40,-

Rum and cacao

**BUTTER COOKIE** 35,-

Cinnamon and almond

## FROM 11:30-16:30

**VEGAN TRIFLI** 55,-

Plum, crumble and vanilla

**LEMON PIE** 55,-

Poppy seeds, lemon curd and meringue

**HONEY CAKE** 55,-

Butter cream and coffeeglaze

## LUNCH 11:30-15:00

Thursday evening 17:00-19:30

**SOUP** 95,-

Spiced pumpkin soup with tomatoes and coconut, sour cream, curry oil and bread

**SALAD** 135,-

Baked beetroots, ricotta, red salads, salted walnuts and terragon

**CURED HERRING** 145,-

Egg, rich sour cream, pickled daikon, capers and rye bread

**SHRIMPS** 155,-

Egg royal, emulsion, heart salad, garden sorrel and rye bread

**TOAST** 165,-

Grilled sourdough bread with creamy and pickled mushrooms and shredded cheese

**FOR KIDS** 105,-

Bolognese spread, greens, bread, crème fraiche, seasonal fruit 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 Glyptotek's Beer (45 cl)	70,-
Jacobsen Yakima IPA (45 cl)	70,-
Jacobsen Brown Ale (45 cl)	70,-
Brooklyn Alcohol-free (33 cl)	50,-

## SPARKLING WINE

Champagne, Brut Cuvee Selection Figuat & Fils	525,-
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Cava Brut Reserva, Penedès Albet I Noya	75 / 375,-
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## WHITE WINE

Riesling, Rheinhessen Weingut Johann Schnell	75 / 375,-
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Bourgogne Blanc Domaine Dubois	90 / 500,-
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## ROSÉ WINE

Gaudium Rosé, Toscana Mormoraia	75 / 375,-
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## RED WINE

Chianti, Toscana Fattoria Dianello	75 / 375,-
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## COCKTAILS

Gin & Tonic	90,-
Citrus drink	90,-
Raspberry/hibiscus drink	90,-
Campari Spritz	90,-

## CHRISTMAS

Snaps	
Dill & Anis	45,-
Lemon & Horseradish	45,-
Appleglög	75,-
Irish Coffee	90,-

## SOFT DRINKS

Ramlösa still	25,-
Ramlösa sparkling	30,-
Ice water glass	15,-
Ice water jug	35,-
Citrus lemonade	45,-
Raspberry/hibiscus lemonade	45,-
Apple juice from Æblerov	35,-
Sugar free Ice the	45,-

## HOT BEVERAGES

Filter coffee	35,-
Refill	15,-
Espresso	30,-
Americano	35,-
Cortado	40,-
Cappuccino	45,-
Flat white	45,-
Latte	45,-
Hot chocolate	50,-
Chai latte	45,-
Selection of tea	40,-

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