

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

SNACKS 45,-

Choose between olives or nuts

BUN 65,-

Choose between
Cheese & black currant jam
Homemade nutella

DUCK RILLETTE 75,-

Mustard, pickles & bread

SCONE 45,-

Sour cream & black currant jam

BUTTER COOKIE 35,-

Anis & hibiscus

VEGAN TRIFLI 55,-

Apple, crumble & vanilla

LEMONPIE 55,-

Mazarin, citrus & meringue

THE WATER MOTHER 55,-

White chocolate & raspberry

CARROT CAKE 55,-

Carrot, cheesecake cream & passionfruit

LUNCH 11:30 - 15:00

THURSDAYS 17:00-19:30

TASTE OF PALMYRA 95,-

Spiced pumpkin soup with tomatoes,
coconut, sour cream & curry oil
Add grilled bread 25,-

THE GREEN OASIS 135,-

Salad with white bean puree, roasted
cauliflower, endive, walnuts & vinaigrette
Add grilled bread 25,-
Add feta 25,-

CARL'S GREAT LOVE 155,-

Rillette of smoked salmon on ryebread
with fennel, citrus & herbs
Add hand peeled shrimps 40,-

FRENCH AFFAIR 165,-

Beef tartare, mustard mayo, roasted
beetroot, croutons, pickled mustard
seeds & bitter leaves
Add grilled bread 25,-

HERITAGE OF ATTICA 175,-

Moussaka of slow braised beef, eggplant,
potato, feta cheese, olives & sumac

FOR KIDS UNDER 12 YEARS 95,-

Chicken meatballs, greens, creme fraiche,
fresh fruit & apple juice

Please contact us for information about allergens.

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

SPARKLING WINE

Champagne, Brut Cuvee Selection Figuët & Fils	525,-
Cava Brut Pupitre, Penedès Celler de l'Arboc	75 / 375,-

WHITE WINE

Riesling, Rheinhessen Weingut Johann Schnell	75 / 375,-
Chablis, Bourgogne Domaine Christophe Camu	90 / 500,-

ROSÉ WINE

Tavel Rosé, Rhône Chateau Trinqueddel	75 / 375,-
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RED WINE

Chianti, Toscana Mormoraia	75 / 375,-
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COCKTAILS

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

BEER

Grøn Tuborg øko (45 cl)	70,-
Jacobsen Yakima øko (45 cl)	70,-
Jacobsen Brown Ale (45 cl)	70,-
Brooklyn Alcohol-free (33 cl)	60,-

SOFT DRINKS

Ramlösa still	25,-
Ramlösa sparkling	30,-
Ice water glass	10,-
Ice water jug	35,-
Citrus lemonade	45,-
Raspberry/hibiscus lemonade	45,-
Apple juice from Bellingehus	35,-
Sugar free ice tea - mint & licorice	45,-

HOT BEVERAGES

Filter coffee	35,-
Refill	15,-
Espresso	30,-
Americano	35,-
Cortado	40,-
Cappuccino	45,-
Flat white	45,-
Latte	45,-
Hot chocolate w. whipped cream	55,-
Chai latte	50,-
Selection of tea	40,-

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