

MENU

ENGLISH

CHEF'S NOTE

You are about to order from a menu filled with quality products from local producers.
The food is home made, the coffee is home roasted and everything is made with care.
Please order at the bar. Bon appetit!

ALL DAY

SNACKS 45,-

Choose between olives or nuts

BUN 65,-

Cheese & blackcurrant jam or
Homemade nutella

DUCK RILLETTE 75,-

Mustard, cranberry & bread

SCONE 55,-

Sour creme & blackcurrant jam

BUTTER COOKIE 40,-

Macadamia, white chocolate & lemon

TIRAMISU 55,-

Mascarpone, savoiardi, espresso,
amaretto & cognac

LEMON PIE 55,-

Mazarin, citrus & merengue

ORANGE CAKE 55,-

Vegan cream, orange & blood orange

ICONOCLASM 65,-

Rich chocolate, peanut praline &
caramel tuille

LUNCH 11:30-15:00

THURSDAY EVENING 17:00-19:30

DEMETER'S HARVEST 95,-

Soup with beans, carrots, onions,
celery, parmesan & palm cabbage
Add grilled bread 25,-

THE WINTER GARDEN 138,-

Salad of bitter leaves, beetroot humus,
walnuts, pomegranate & tahini
Add grilled bread 25,-
Add feta 25,-

CARL'S GREAT LOVE 158,-

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

ATTIKAS HERRITAGE 168,-

Picnics moussaka w. slow braised
beef, eggplant, potato, feta,
olives & sumac
Add grilled bread 25,-

FOR KIDS UNDER 12 YEARS 98,-

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

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.
Danish company cards 2%, EEA company cards 2,5%, Non-EEA company cards 3,5% and
Non-EEA consumer cards 3,5% of the total amount.

DRINKS

SPARKLING WINE

Champagne, Brut Cuvee Selection
Figuët & Fils 525,-

Cava Brut Pupitre, Penedès
Celler de l'Arboc 80 / 400,-

WHITE WINE

Riesling, Rheinhessen
Weingut Johann Schnell 80 / 400,-

Bourgogne Blanc, Bourgogne
Domaine Dubois 100 / 500,-

ROSÉ

Tavel Rosé, Rhône
Chateau Trinquedol 80 / 400,-

RED WINE

Spätburgunder, Rheinhessen
Johanninger 80 / 400,-

COCKTAILS

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

BEER

The Glyptotek's Oase (45 cl) 70,-
Jacobsen Yakima (45 cl) 70,-
Jacobsen Brown Ale (45 cl) 70,-
Brooklyn Non Alcoholic (33 cl) 60,-

SOFT DRINKS

Still water, bottle 25,-
Ramlösa sparkling 30,-
Ice water glass 10,-
Ice water jug 35,-
Citrus lemonade 45,-
Raspberry/hibiscus lemonade 45,-
Apple juice from Bellingehus 40,-
Sugar free ice tea - mint & licorice 45,-

HOT DRINKS

Filter coffee 35,-
Refill 15,-
Espresso 30,-
Americano 35,-
Cortado 42,-
Cappuccino 48,-
Flat white 48,-
Latte 50,-
Iced latte 52,-
Hot chocolate w. whipped cream 55,-
Chai latte 50,-
Selection of tea 40,-

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