

# 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,-

Pearl onions, mustard seeds, 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

#### RHUBARB CAKE 55,-

Vegan cream, rhubarb & hibiscus

#### PARIS BREST 65,-

Choux, almond praline &  
caramelized almonds

### LUNCH 11:30-15:00

THURSDAY EVENING 17:00-19:30

#### DEMETER'S HARVEST 95,-

Soup with green beans, carrots,  
onions, celery, parmesan & panko  
Add grilled bread 25,-

#### THE GREEN OASIS 138,-

Salad of green leaves, new Danish  
potatoes, green peas, labneh w.  
ramson, black garlic & pea shoots  
Add grilled bread 25,-  
Add feta 25,-

#### CARL'S GREAT LOVE 158,-

Rilletto of smoked salmon on ryebread  
with roasted and fresh asparagus,  
citrus & herbs  
Add hand peeled shrimps 40,-

#### FRENCH AFFAIR 168,-

Beef tatar, mustard mayo, tomatoes,  
fried capers, crutons & herbs

#### 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  
Figuet & 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 Trinqueddel 80 / 400,-

## RED WINE

Spätburgunder, Rheinhessen  
Johanninger 80 / 400,-

## COCKTAILS

Gin & tonic 95,-  
Citrus drink 95,-  
Rhubarb/hibiscus drink 95,-

## 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,-  
Rhubarb/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,-  
Chai latte 50,-  
Selection of tea 40,-

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