

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

TRIFLE 55,-

Red berries, vegan cream & vanilla

LEMON PIE 55,-

Mazarin, citrus & merengue

STRAWBERRY CAKE 55,-

Cardamom, Danish strawberries
& mascarpone cream

PARIS BREST 65,-

Choux, almond praline &
caramelized almonds

LUNCH 11:30-15:00

THURSDAY EVENING 17:00-19:30

THE MEDITERRIAN SEA 95,-

Cold gazpacho of green tomatoes,
green bell pepper & cucumber with
smoked cream cheese & parsley oil
Add grilled bread 25,-

THE GREEN OASIS 138,-

Salad of green leafs, new Danish
potatoes, sprouting broccolini, labneh,
black garlic & pea shoots
Add grilled bread 25,-
Add feta 25,-

CARL'S GREAT LOVE 158,-

Rillettes of smoked salmon on ryebread
with roasted and fresh courgette,
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,-

Crémant, Loire 80 / 400,-
Domaine des Hautes Gohardes

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 w. gin 95,-
Rhubarb/hibiscus drink w. gin 95,-

BEER

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

SOFT DRINKS

Ramlösa, still 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 w. lemon 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,-

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.