

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,-

Cardamum, 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, green peas, labneh w.
ramson, 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 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 Figuët & Fils	525,-
Crémant, Loire Domaine des Hautes Gohardes	80 / 400,-

WHITE WINE

Riesling, Rheinhessen Weingut Johann Schnell	80 / 400,-
Bourgogne Blanc, Bourgogne Domaine Dubois	100 / 500,-

ROSÉ

Tavel Rosé, Rhône Chateau Trinquevedel	80 / 400,-
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RED WINE

Spätburgunder, Rheinhessen Johanninger	80 / 400,-
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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 - 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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