

Tivoli
PROMENADEN












DESSERTS

- **Rhubarb consommé** with vanilla ice cream 79,-
- **Rich chocolate mousse** with nut crunch and orange ice cream 99,-
- **Fresh strawberries (season)** with vanilla ice cream or cream. 82,-
- **Classic crème brûlée** with raspberry sorbet 99,-
- **Three types of Danish cheese** All cheeses are organic and from Danish dairies 99,-
- **Something sweet with your coffee** 32,-

Flambèed crêpes suzettes 109,-

Prepared at the table. Pancakes flambèed in Grand Marnier og cognac. Flavoured with orange and lemon and served with almonds, hazelnuts and vanilla ice cream

COFFEE & AVEC (all spirits are 3 cl)

 Cup American coffee.....	40,-
 Pot American coffee.....	45,-
 Cortado.....	35,-
 Americano.....	35,-
 Flat white.....	45,-
 Espresso.....	35,-/45,-
 Cappuccino.....	45,-
 Caffe latte.....	45,-
 Icedaffe latte.....	45,-
 Tea.....	40,-
 Hot chocolate w/ whipped cream	40,-

 Irish coffee.....	55,-
 Double Irish coffee.....	78,-

Cognac Camus V.S.	40,-
Calvados Boulevard	40,-
Cordon Bleu	99,-
Remy Martin X.O	99,-
Lagavulin.....	99,-
Black Renault	55,-
Glenfiddich 15 years	45,-
Chivas Regal	45,-
Sambuca Romana	40,-
Baileys	40,-
Grand Marnier	40,-
Cointreau	40,-
Drambuie	40,-
Kahlua	40,-
Sauternes	59,-
Tawny Port	59,-
Recioto dessert wine	49,-