



PROMENADEN

GROUP MENUS 2020 SUMMER SEASON

Valid from April 2

Summer Platter

Heering

Lykkeberg's marinated heering
Ruth's spicy heering
The house curry heering

Fried fillet of plaice

With remoulade

Smoked salmon

With scrambled eggs

Tenderloin of pork & ham

Warm medallions of pork tenderloin with soft fried onion
Ham from Skagen (from butcher Munch) with mushroom stew

Danish farm house cheeses

Sweet & fruit

KR. 355,-

(min. 10 persons)

(kr. 443,- incl. entrance ticket to Tivoli)

General conditions for all menus

The same menu must be ordered for everyone.

Mininum number is 10 persons.

We do not serve tap water. All guests must buy drinks.

Half price for children aged 4 to 11 years.

Capacity up to 300 people.



PROMENADEN

Group menu 1

Hand pillet shrimps

With fresh herbs, lemon cream, red grape and toasted sourdough bread

Fillet of veal

With today's potato, seasonal vegetables and red wine reduction

The kitchen's rhubarb consommé

Served with vanilla ice cream and crispy tuille

KR. 395,-

(min. 10 persons per main course)

(kr. 483,- incl. entrance ticket to Tivoli)

Group menu 2

Lobster soup

Creamy lobster soup with pieces of lobster meat

Fried Norwegian salmon

With coarse mustard sauce and served with seasonal vegetables

White chocolate panna cotta

With mocha and raw pickled berries

KR. 445,-

(min. 10 persons per main course)

(kr. 533,- incl. entrance ticket to Tivoli)

Group menu 3

Variation of fresh shellfish from the market

Served with bread and butter

Tenderloin of beef

Served with today's potato, vegetables of the season and port wine sauce

The chef's chocolate dessert

Served with raspberry sorbet

KR. 495,-

(min. 10 persons per main course)

(kr. 583,- incl. entrance ticket to Tivoli)