

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

Light & salty

Marinated olives	45,-
Spiced nuts	45,-
Bun w. cheese & blackcurrant jam	65,-
Bun w. Friis Holm chocolate sheets	65,-
Duck rilette w. apricot compote & bread	75,-

Sweets & dessert

Cookie w. dark chokolade, hazelnuts & salt	40,-
Scone w. creme fraiche & blackcurrant jam	55,-
Trifle w. red berries, vegan creme & crumble	55,-
Gateau Mârcel w. dark chocolate, chocolate mousse & grated chocolate	65,-
Lemon pie w. mazarin, citrus & marengue	55,-
Strawberry pavlova with elderflower, mascarpone & vanilla	55,-

Lunch 11:30-15:00

Thursday evening 17:00-19:30

Taste of Palmyra	98,-
Spiced pumpkin soup with tomato, coconut, creme fraiche & curry oil Add grilled bread 25,-	
Brinjal	138,-
Grilled eggplant, fresh cheese, roasted pinenuts, harrissa dressing, fresh herbs & grilled bread Add feta 25,-	
Carl's great love	158,-
Salmon rilette on rye with fresh & grilled asaragus, citrus & herbs Add shrimps 40,-	
French affair	168,-
Tatare of Danish beef on toasted bread with truffle Egg Royale, bitter leaves, tarragon & grated comté	
For kids under the age of 12	98,-
Chicken meatballs, greens, creme fraiche, fruit, bread & 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.

Drinks

English

Sparkling wine

Champagne 525,-
Brut Cuvee Selection
Figuet & Fils

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

White wine

Riesling, Rheinhessen 80/400,-
Weingut Brüder Dr. Becker

Bourgogne Blanc 100/500,-
Bourgogne, Domaine Dubois

Rosé

Tavel Rosé, Rhône 80/400,-
Chateau Trinquevedel

Red wine

Chianti, Toscana 80/400,-
Mormoraia

Barbera d'Alba Roscaletto 120/600,-
Piemonte
Enzo Boglietti

Cocktails

Gin & tonic 95,-

Citrus drink w. gin 95,-

Gooseberry drink w. gin 95,-

Beers, 45 cl.

Glyptotekets Oase, lager 70,-

Jacobsen, Yakima IPA 70,-

Jacobsen, Brown ale 70,-

Brooklyn, alcohol free, 33 cl. 70,-

Water

Bottled water still/sparkling 25,-

Ice water, glass 10,-

Ice water, jug 35,-

Citrus lemonade 45,-

Gooseberry lemonade 45,-

Apple juice from Bellingehus 40,-

Hibiscus ice tea - sugar free 45,-

Coffee & tea

Filter coffee 35,-

Refill 15,-

Espresso 30,-

Americano 35,-

Iced americano 35,-

Cortado 42,-

Cappuccino 48,-

Flat white 48,-

Latte 50,-

Iced latte 52,-

Chai latte 50,-

Tea from A. C. Perchs 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.