

# Menu

# English

## French Days at The Glyptotek

During the French Festival, we will highlight two French classics: steak tartare and Gâteau Marcel. Two servings where simplicity and precision take center stage.

We focus on quality ingredients, organic produce and good craftsmanship.  
At Picnic, we aim to create dining experiences worth lingering over.

Order at the bar – bon appétit!

### All day

#### Light & salty

Marinated olives	45,-
Spiced nuts	45,-
Bun w. cheese & blackcurrant jam	65,-
Bun w. homemade hazelnut spread	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. apples, vegan creme & crumble	55,-
Gateau Mârcel w. dark chocolate, chocolate mousse & grated chocolate	65,-
Lemon pie w. mazarin, citrus & marengue	55,-
Carrot cake w. cheese cake creme & passion fruit	55,-

### Lunch 11:30-15:00

#### Thursday evening 17:00-19:30

<b>Taste of Palmyra</b>	98,-
Spiced pumpkin soup with tomato, coconut, creme fraiche & curry oil Add grilled bread 25,-	
<b>Brinjal</b>	138,-
Grilled eggplant, fresh cheese, roasted pinenuts, harrissa dressing, fresh herbs & grilled bread Add feta 25,-	
<b>Carl's great love</b>	158,-
Salmon rilette on rye with fresh & grilled asaragus, citrus & herbs Tilføj håndpillede rejer 40,-	
<b>French affair</b>	168,-
Tatare of Danish beef on toasted bread with truffle egg royale, bitter leaves, tarragon & grated comté	
<b>For kids under the age of 12</b>	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

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## Sparkling wine

Champagne 525,-  
Brut Cuvee Selection  
Figuet & Fils

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

## White wine

Riesling, Rheinhessen 80/400,-  
Weingut Johann Schnell

Bourgogne Blanc 100/500,-  
Bourgogne, Domaine Dubois

## Rosé

Riesling, Rheinhessen 80/400,-  
Weingut Johann Schnell

## 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,-

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