



**Executive Breakfast
 Tivoli View Restaurant**

Organic bread & rolls (1,3,6,7,8)
 Organic rye bread (1,3,6,7,8)
 Crisp bread (1,3,6,7,8)
 Danish pastry (1,3,6,7,8)
 Croissants (1,3,6,7,8)
 Organic butter (7)

COLD BEVERAGES

Orange juice
 Apple juice
 Elderflower lemonade
 Smoothies
 Apple-ginger shot

BUFFET

Jam (Orange ~ Blueberry ~ Strawberry)
 Peanut butter (5,8)
 Nutella (6,7,8)
 Fresh fruit
 Seasonal sliced fruit
 Blueberries
 Ox-heart cabbage with lentils, cucumber and mint
 Salad with sweet potato, cottage cheese, hazelnuts and grapefruit (8)
 Chia porridge with fruit compote and chopped nuts (1,8)
 Organic raspberry yogurt (7)
 Organic natural yogurt (7)

Toppings

Dried fruit/berries (12) ~ Nuts & Kernels (8) ~ Fruit compote ~ Granola (1,8)
 Strawberry syrup ~ Mango syrup ~ Rhubarb syrup ~ Cane sugar ~ Pearl sugar

CEREALS

Granola (1,8) ~ Oatmeal (1) ~ All Bran flakes (1) ~ Corn flakes (1) Rye sprinkles (1)
 Danish Gouda (7)
 Vesterhavsost (7) ~ Fromage Bouton D'or (7) ~ Sankt Juul blue cheese (7)
 Cream cheese & Cottage cheese (7)
 Pesto (7,8) ~ Pickled walnuts (8) ~ Hummus (7)
 Marinated herring from Christians Island (4,12)
 Rillettes of smoked salmon (4,7)
 Smoked mackerel (4)
 Danish 'rullepølse' ~ Salami ~ Honey glazed ham ~ Mini grignotons
 Serrano ham





TIVOLI

Hotel & Congress Center

HOT DISHES

Brunch sausages ^(1,3,7) ~ Bacon ~ Sautéed vegetables ~ Oatmeal porridge ^(1,3,7)
 Spicy bean casserole ~ Soft-boiled egg ⁽³⁾
 American pancakes ^(1,3,7)
 Maple syrup ~ Agave nectar
 Selection of ketchup and mustards ^(10,11) ~ Chilli sauce ~ Worcestershire sauce ^(4,11)
 HP Sauce ⁽¹⁾ ~ Tabasco

HOT DISHES ~ A LA CARTE

Omelet ⁽³⁾ ~ Scrambled egg ⁽³⁾ ~ Fried egg ⁽³⁾

Accompaniments

Spinach ~ Onions ~ Bell pepper ~ Smoked salmon ⁽⁴⁾ ~ Cheddar ⁽⁷⁾ ~ Tomatoes ~
 Ham ~ Mushrooms ~ Chives ~ Chili

ALLERGY FRIENDLY PRODUCTS





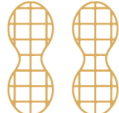









Margarine ⁽⁷⁾ ~ Almond milk ⁽⁸⁾ ~ Oat milk ⁽¹⁾ ~ Soya milk ^(6,12) ~ Lactose free milk and yoghurt ⁽⁷⁾
 Sugar free jam ~ Gluten free bread ^(3,6,7,8) & Cereals ~ Vegan cheese

COFFEE & TEA

Selection of coffee drinks
 Chaplon Tea
 Chestnut honey ~ Flower honey ~ Acacia honey ~ Lemon slices

ALLERGENS

Allergens are indicated by number code in brackets by each dish.
 For any additional questions or needs related to allergens, please feel free to contact a staff member.

						
1. Gluten	2. Crustaceans	3. Eggs	4. Fish	5. Peanuts	6. Soy	7. Milk
						
8. Nuts	9. Celery	10. Mustard	11. Sesame Seeds	12. Sulphite	13. Lupin	14. Molluscs

