



## **HARLEKIN NEW YEAR 2024**

(For adults only)

Tivoli Hotel invites you to celebrate New Years Eve with a delicious 5 course menu, served with a spectacular view of the city of Copenhagen.

Please also note, that some tables have limited view and some tables do not have a direct view.

At 6pm we will be showing His Majesty the Kings new years speech and serving sparkling wine and snacks.

At 6.30pm we invite you to Tivoli View Restaurant on the 11<sup>th</sup> floor in the City Tower.

After dinner you may continue celebrating in Tivoli Bar & Lounge on the 2<sup>nd</sup> floor in the Harbour Tower. (There will be no live music or dance)

Tivoli Bar & Lounge is open until 1am.



### **RESERVATION & PAYMENT**

Seats at this event are only available when making a room reservation at Tivoli Hotel & Congress Center. Contact our booking department who are ready to help with your reservation, and provide information about our great deals on rooms in several categories.

All reservations must be paid in advance.

Phone: +45 32 68 42 10

Mail: [tivolihotel@arp-hansen.dk](mailto:tivolihotel@arp-hansen.dk)

### **TERMS & CONDITIONS**

Free cancellation must be no later than November 30<sup>th</sup> 2024 by phone or e-mail.

Cancellations from December 1<sup>st</sup> to December 20<sup>th</sup> 2024 will be charged for Harlekin New Years menu.

Thereafter, full payment will be required for the entire booking including accommodation.

If you have questions about the event, you are welcome to contact us at [tivolihotel@arp-hansen.dk](mailto:tivolihotel@arp-hansen.dk)



Following is included:

Welcome drink and snacks ~ New Year 5 course menu ~ Wine menu ~  
Coffee/tea ~ Avec ~ Petit fours ~ Champagne & traditional Danish New Year cake (marzipan)

***A special menu can be created to meet special dietary requirements***





**WELCOME DRINK & SNACKS**

**From 6pm – 6.30pm**

The King's New Years speech is shown live at 6pm  
*Sparkling wine & Snacks*

**5 COURSE NEW YEARS MENU**  
**6.30pm in Tivoli View Restaurant on the 11th floor**

**Aperitif**

*Cold Hand Winery Rheum Sparkling Rhubarb & salted snacks*

**MENU**

New Year's cod

with Jerusalem artichoke, apple, kaviar and mustard (4,7,10)

*Moillard-Grivot Crémant De Bourgogne AOP Brut*

Lightly smoked scallop with vinaigrette, cucumber, horse radish and dill (12,14)

*Leeuwenkuil Heritage Swartland Chenin Blanc*

Beef tenderloin with burned onion, celery, pommes Anna, sauce bordelaise and truffle (7,9,12)

*Château Treytins Réserve Graves De Goujon Lalande De Pomerol Magnum*

Havgus cheese from "Arla unika" with green tomato marmalade and biscuits (1,7,12)

*Churchill's Dry White Port*

Dark chocolate gateaux with orange, hazelnut and vanilla (1,3,7,8)

*Rocca Delle Macie Vin Santo Del Chianti DOC*








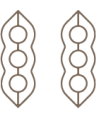








Coffee & Tea ~ Petit fours

Cognac & Liqueur

Champagne and traditional Danish New Year marzipan cake (3,8) at midnight

*Charles Mignon Premium Reserve Champagne Brut*

Allergens are numbered in brackets

 <b>1. Gluten</b> Gluten	 <b>2. Crustaceans</b> Krebsdyr	 <b>3. Eggs</b> Æg	 <b>4. Fish</b> Fisk	 <b>5. Peanuts</b> Jordnødder	 <b>6. Soy</b> Soja	 <b>7. Milk</b> Mælk
 <b>8. Nuts</b> Nødder	 <b>9. Celery</b> Selleri	 <b>10. Mustard</b> Sennep	 <b>11. Sesame Seeds</b> Sesamfrø	 <b>12. Sulphite</b> Svovldioxid	 <b>13. Lupin</b> Lupin	 <b>14. Molluscs</b> Bløddyr

