

MENU

Tivoli Vegan Tasting Menu



Chive tart with celery and cress
Beetroot shot with foam of apple cider made with organic ananas reinette and horseradish
Beetroot tartare with wasabi cream
Baked pizza pillow filled with cream of orange blossom
Marinated white asparagus with tomato tarragon vinaigrette, salad of radishes, new Danish potatoes, and wild herbs
Vinschgauer bread from the Dottenfelder Demeter Bakery and dip with the 7 traditional Frankfurter green sauce herbs
Two kinds of spicy carrots in kimchi curry broth, carrot green cream, pointed cabbage and sesame
Variety of mushrooms cultivated by Kroll in Offenbach served as a raviolo, marinated mushrooms and as a mushroom broth with kohlrabi and spring leek
Young celery from the oven in different preparations, truffle jus, peas, quinoa-hazelnut crunch and mint oil
Pickled peach with rosé champagne granita and espuma from Taunus spruce shoots
Strawberries and rhubarb with almond crumble, and sorrel ice cream with pistachio
Raspberry macaron
Kumquat praline
Vegan cheesecake with lemon
Kalamansi praline

DKK 1.380

Tivoli Tasting Menu

Chive tart with celery and cress
Beetroot shot with foam of apple cider made with organic ananas reinette and horseradish
Beetroot tartare with wasabi cream
Baked pizza pillow filled with cream from traditional Hessian handkäse cheese
Marinated white asparagus with tomato tarragon vinaigrette, salad of radishes, new Danish potatoes, and wild herbs
Vinschgauer bread from the Dottenfelder Demeter Bakery and dip with the 7 traditional Frankfurt green sauce herbs
Two kinds of spicy carrots in kimchi curry broth, carrot green cream, pointed cabbage and sesame
Variety of mushrooms cultivated by Kroll in Offenbach served as a raviolo, marinated mushrooms and as a mushroom broth with kohlrabi and spring leek
Roasted Norway lobster with macadamia-rice crunch, tandoori-barbecue-sauce, green asparagus, cauliflower cream and bell pepper chutney (+ 100 kr.)
Pink roasted veal fillet with truffle jus and young celery from the oven with peas, quinoa hazelnut crunch, and mint oil
Pickled peach with rosé champagne granita and espuma from Taunus spruce shoots
Strawberries and rhubarb with almond crumble, and sorrel ice cream with pistachio
Raspberry macaron
Kumquat praline
Vegan cheesecake with lemon
Kalamansi praline

DKK 1.380