

The background is a solid teal color. It is decorated with several white geometric patterns: diagonal lines, V-shapes, and zig-zag lines scattered across the page.

OFELIA



CAFÉ & RESTAURANT

OFELIA



PANINI

SELECTION OF PANINI

HAM & CHEESE DELUXE

DKK 95

Smoked ham,
"Havgus" (Danish salty, parmesan-like) cheese,
caramelized onions and leeks, mustard,
herb-emulsion and apple butter

VEGGIE SPECIAL (V)

DKK 95

Pickled shimeji mushrooms,
"Havgus" (Danish salty, parmesan-like) cheese,
caramelized onions and leeks, mustard,
herb-emulsion and apple butter

*Both sandwiches are served with
a green salad with herbs and mustard vinaigrette*

ADD-ON OF FRIES

DKK 45

Served with homemade mayonnaise

ATT.

There occurs a fee on payment by company credit cards. This applies to the following cards:

*Danish issued VISA / Mastercard - corporate (2,5 %), *EU issued VISA / Mastercard - corporate (2,5 %), *NonEU VISA / Mastercard (4,38 %)

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THEATRE TAPAS BOARD

From 5 pm - 8 pm on show nights

DKK 275 PER PERSON

- Our menu includes 1 btl. of distilled water from Møn

AUTUMN TAPAS

BRESAOLA

with plum vinegar and autumn potato salad

COPPA OF PORK NECK

with pickled new carrots

SMOKED SALMON

with fresh cream cheese and radishes

PATÉ OF DUCK

with elderflower-pickled pearl onions

BAKED TOMATOES

with lemon thyme

UNRIPE PEACHES

pickled in garlic, lemon and rosemary

BREAKS OF "GAMMELKNAS"

(Danish salty, flavourful cheese)

BLUE CHEESE

with rhubarb compote

PETITE DESSERT OF THE SEASON

baked plums with macaroons and vanilla cream

SWEETS FROM MEYERS' BAKERY

SIDES

BREAD & BUTTER

GREEN SALAD

RUCOLA PESTO

with roasted sunflower seeds

and "Vesterhavssost" / North Sea (Danish salty) cheese

SMOKED ALMONDS

GOOSEBERRY RELISH

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WINE & SPARKLING

SPARKLING

Meyers Cremant **Gl. / Btl.**
Mosel, Germany **DKK 85 / 395**

NV - Champagne Brut **DKK 795**
Locret-Lachaud, France

WHITE

2018 Nationale Chardonnay **Gl. / Btl.**
France **DKK 70 / 295**

2019 Riesling Trocken **Gl. / Btl.**
100 Berg und Tal **DKK 95 / 425**
Rheinhessen, Germany

2014 Riesling Meyers **DKK 335**
Mosel, Germany

ROSÉ

2018 Nationale Rosé / **Gl. / Btl.**
Cabernet Franc **DKK 70 / 295**
France

RED

2018 Nationale Red / **Gl. / Btl.**
Merlot & Grenache **DKK 70 / 295**
France

2014 Luis Varela, **Gl. / Btl.**
Mencia **DKK 95 / 425**
Bierzo, Spain

2019 Meyers Rød, bio **DKK 335**
Côtes du Rhône, France

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AVEC & SPIRITS

DESSERT WINE - 6 CL.

2016 Moscatel DKK 75
Setúbal, Portugal

NV - Løgismose Portvin DKK 75
Porto, Portugal

Pedro Ximenez Sherry DKK 75
Andalucia, Spain

AQUAVIT - 5 CL.

**Please ask your waiter
for our selection** DKK 55

AVEC & LIQUOR - 3 CL.

Baileys DKK 65

Cointreau DKK 65

Gosling's Black Seal Rum DKK 65

Geranium Gin DKK 65

**Green Vodka
Ultra Premium, organic** DKK 65

**Cognac Symphonie XO,
Jon Bertelsen** DKK 65

**Calvados Chateau Breuil,
12 ans** DKK 65

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COLD DRINKS

SOFT DRINKS

Organic Meyers applejuice 25 cl. DKK 35

Selection of Organic soda 25 cl. DKK 35

Fever Tree 20 cl. DKK 35
Tonic or Ginger Beer

Soft Drinks 25 cl. DKK 35
Coca-Cola & Zero

Mineral Water 33 cl. DKK 25
Still or sparkling water

Møn Water 75 cl. DKK 45
Still or sparkling

DRINKS

Rose & Tonic DKK 95
Lillet Rose, Geranium Gin, Lime and Tonic

Dark 'n' Stormy DKK 95
Gosling's, Lime and Ginger Beer

Aperol Spritz DKK 85
Aperol, Prosecco, Orange and Soda

Geranium G & T DKK 85
Geranium Gin, Lime and Tonic

DRAFT BEER

Skands, Pilsner 40 cl. DKK 60
Humlefyrd, 5.0%

BOTTLED BEER

Jacobsen Viva Classic 33 cl. DKK 45
Classic, 5.5%

Carlsberg, non-alcoholic 33 cl. DKK 35
Nordic, 0.0%

Skands, Pilsner 25 cl. DKK 35
Humlefyrd, 5.0%

Skands, Brown Ale 25 cl. DKK 35
Tæppefald, 6.2%

Skands, Hvede 25 cl. DKK 35
Egtvedpigens Bryg, 5.5%

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HOT DRINKS

COFFEE

We brew our coffee on organic fairtrade Tres Flores espresso beans from Estate Coffee and we only use organic milk

Espresso	DKK 35
Cortado	DKK 45
Macchiato	DKK 45
Cappuccino	DKK 45
Americano	DKK 45
Café Latte	DKK 45
Moccachino Hot chocolate with espresso	DKK 45
Iced Coffee Selection of sirups: <i>Vanilla / Hazelnut / Salt Caramel</i>	DKK 45

OTHER HOT DRINKS

Hot Chocolate Served with whipped cream	DKK 45
Chai Latte with warm milk	DKK 45

COFFEE & TEA - FREE REFILLS

Our teas are from T Town
- organic and without additives

Camomile, Earl Grey, Green or English Breakfast	DKK 30
Filter coffee Estate coffe	DKK 30

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Rosendahl is sponsor of the restaurants at The Royal Danish Theatre

Rosendahl is Danish design created to be used every day for all occasions. The brand represents simple and stylish design, focusing on functionality and ease of use in tableware, interior design and gift items.

Rosendahl is proud to be sponsoring the Royal Danish Theatre. The sponsorship began when the Play House was built in 2008 and we were proud to become part of the new beautiful house. That fact the Royal Theatre wanted to use the restaurant in order to create a house open for theatregoers as well as people walking by, was a highly welcome innovation. The theatre wants to make art accessible to a broader audience, just as Rosendahl wishes to make design accessible to everybody.

In the cooperation between the Royal Danish Theatre, Meyers and Rosendahl, Rosendahl has become an integrated part of the experience in all three houses, as the functional, beautiful design now embellishes all the theatre restaurants.

