

The background is a solid teal color. It is decorated with several white geometric patterns: diagonal lines, zig-zag lines, and a series of connected triangles forming a horizontal band.

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 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 %)

OFELIA



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

TAPAS DISHES

DRIED TOPSIDE OF BEEF

with pickled shimeji mushrooms

SLICES OF GLAZED FREE-RANGE PORK

with marinated organic red cabbage,
orange and walnuts

CURED SALMON

with homemade gravad lax sauce

DUCK RILLETTE

with elderflower-pickled beetroots

BAKED ROOT VEGETABLES

marinated with mustard and olive oil

OLIVES

with garlic, lemon and rosemary

CHEESE

BREAKS OF "GAMMELKNAS"

(Danish salty, flavourful cheese)

BLUE CHEESE

with prune / gooseberry compote

SIDES

MEYERS' WHEAT BUNS FROM ØLAND

and churned organic butter

GREEN SALAD

with mustard vinaigrette

HOMEMADE RUCOLA PESTO

with roasted sunflower seeds
and "Vesterhavssost" / North Sea (Danish salty) cheese

MIXED SALTY NUTS

ORGANIC APPLE RELISH

with lemon thyme

DESSERT

PETITE DESSERT OF THE SEASON

Organic ris à l'amande (rise pudding)
with cherry sauce and dried cherries

PASTRIES FROM MEYERS' BAKERY

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 %)

OFFELIA



WINE & SPARKLING

SPARKLING

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

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

ROSÉ

2018 Nationale Rosé / **Gl. / Btl.**
Cabernet Franc **DKK 70 / 325**
France

WHITE

2018 Nationale Chardonnay **Gl. / Btl.**
France **DKK 70 / 325**

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

2014 Riesling Meyers **DKK 425**
Mosel, Germany

RED

2018 Nationale Red / **Gl. / Btl.**
Merlot & Grenache **DKK 70 / 325**
France

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

2019 Meyers Rød, bio **DKK 425**
Côtes du Rhône, France

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 %)

OFELIA



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

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 %)*

OFELIA



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%

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 %)

OFELIA



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 **DKK 45**
Served with whipped cream

Chai Latte **DKK 45**
with warm milk

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 **DKK 30**
Estate coffe

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 %)

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.

