



MEYERS I
OPERAEN

MENUES

3 courses

(Starter, main, dessert or cheese)

DKK 345

4 courses

(with cheese)

DKK 425



MENU

STARTERS

ORGANIC BEEF TATAR - SMOKED TOMATO MAYO - RADISH
Radish crudité, crumble of ryebread with sesame, smoked tomato mayo,
horseradish, crispy potato, cress, chervil.

SEARED SCALLOP - EGGCREAM - ROE
Green asparagus, green oil, roe, egg cream, malt, aromatic herbs

MAIN COURSES

BUTTER POACHED COD FRA LANGØ - CARROTS - CREAMY BARLEY
Browned butter with capers, shallots and parsley, purée of smoked
carrots, grilled broccolini with yuzu butter, crispy greens.

DANISH ROE DEER - CAULIFLOWER - CREAMY BARLEY
Game sauce with red wine and browned butter, cauliflower purée and
citrus, grilled romaine salad with onion ash, crispy salad.

Sides for main course

Creamy barley in dashi with pickled pearl onion and green oil.

CHEESE

Today's selection of Danish cheeses with red onion relish and crispbread

DESSERT

CHOUX AU CRAQUELIN
Rhubarb compote, whipped "koldskål" cream with mascarpone, pickled
rhubarb, wood sorrel

APERITIF

OPERA DRINK

DKK 95

Geranium Gin 3 cl. and Roses Lemonade

GIN & TONIC

DKK 95

Geranium Gin 3 cl. . and Fevertree Tonic

DARK'N'STORMY

DKK 85

*Gosling's Black Seal rum 3 cl. and Fevertree
Gingerbeer*



SPARKLING & CHAMPAGNE

N.V. CHAMPAGNE BRUT

gl. DKK 145 / btl. DKK 695

Chardonnay (30%), Pinot Noir (30%), Pinot Meunier (40%)

Locret-Lachaud, Champagne, France

Light, fresh and rich with hints of white peaches and apples

N.V. MEYERS BOBLER

gl. DKK 85 / btl. DKK 395

Riesling, Saar-Mosel Winzersekt, Mosel, Germany

Mild and rich with notes of ripe citrus fruits

ROSÉ

2018 PINOT & CO ROSÉ

gl. DKK 75 / btl. DKK 395

Pinot Noir (50%), Zweigelt (30%), Merlot (20%)

Weintgut Buchegger, Niederösterreich, Austria

Dry and slender with notes of berries and citrus and mildly spiced

2016 CÔTES DE PROVENCE ROSÉ CUVÉE CLARENDON

btl. DKK 495

Grenache (70%), Cinsault (15%), Syrah (15%)

Domaine Gavoty, Provence, France

Aroma of plums and berries with a long and lovely aftertaste

WHITE WINE

2018 YELLOW CHARDONNAY

gl. DKK 70 / btl. DKK 325

Chardonnay, Nationale, VDF, France

Fresh and rich, balanced fruit acids and with a rounded cask aging

N.V. MEYERS HVID

btl. DKK 425

Riesling, Organic, Meyers, Mosel, Germany

Light and fresh Riesling with sweetness and acid in balance

2018 100 BERG & TAL

gl. DKK 85 / btl. DKK 425

Riesling, Økologisk, Weingut Wittmann, Bergkloster, Germany

Dry, juicy and with a fine aroma from fresh herbs and stone fruits

2018 GRÜNER VETLINER

gl. DKK 95 / btl. DKK 445

Grüner Vetliner, Weingut Buchegger, Kremstal, Austria

Full-bodied, dry and lightly sweet with hits of stone fruits and grass

2016 GIESEN MARLBOROUGH

btl. DKK 495

Sauvignon Blanc, Økologisk, Giesen Wines, Marlborough, New

Zealand - Light, aromatic and vivid with tones of lime and lemon

2018 SANCERRE BLANC

½ fl. DKK 350 / btl. DKK 635

Sauvignon Blanc, Bernard Reverdy, Sancerre, France

Fat and vivid with lots of fruit and elegance

BOURGOGNE BLANC

2017 ½ btl. DKK 395 / 2016 btl. DKK 695

Chardonnay, Domaine Michelot, Bourgogne, France

Slender and lovely classic Bourgogne with slightly seasoned notes

RED WINE

2018 RED MERLOT, GRENACHE

gl. DKK 70 / btl. DKK 325

Merlot (75%), Grenache (25%), Nationale, VDF, France

Light and spicy with ripe and clean notes of berries

N.V. MEYERS RØD

btI. DKK 425

Grenache (65%), Syrah (25%), Mourvedre (5%), Carignan (5%) Meyers, Côtes du Rhône, France

Fresh and fruity with sweet notes of berries

2017 BARBERA D'ASTI SURÎ

gl. DKK 95 / btl. DKK 495

Barbera, Piemonte, Barbera d'Asti, Italy

Round and semi-dry with an aroma of ripe berries and plums

2017 SPÄTBURGUNDER

btI. DKK 535

Spätburgunder, Weingut Fritz Wassmer, Baden, Germany

Round and semi-dry with an aroma of ripe berries and plums

2017 VALPOLICELLA SUPERIORE VALPANTENA

btI. DKK 595

Corvina (50%), Corvione (25%), Rondinella (25%) Corte Figaretto, Veneto, Italy

Rich and juicy with an aroma of berries and lavender

2014 MONTECASTRO

btI. DKK 845

Tempranillo (95%), Cabernet Sauvignon (5%) Bodegas Montecastro, Ribera del Duero, Spain

Powerful and rich with notes of black cherries and flowers

CHÂTEAUNEUF-DU-PAPE

2016 ½ btl. DKK 555 / 2015 btl. DKK 985

Grenache (60%), Syrah (30%), Mourvedre (8%) Andre (2%) Château Mont-Redon, Rhône,

Juicy with solid tannins and aroma of red berries

DESSERT WINE

N.V. SHERRY PEDRO XIMENEZ

gl. DKK 65 / ½ btl. DKK 245

Pedro Ximénez, Emilio Lustau, Andalusien, Spain

Deep, nuanced and sweet with nuanced scents

LBV PORT COROA DE REI

gl. DKK 65 / 2012 ½ btl. DKK 295 / 2011 btl. DKK 595

Touriga N. (25%), Touriga F. (25%), Tinta RBC (50%)

Manoel D. Pocas, Duero, Portugal

Deep with notes of wild berries and nuances of tobacco

2014 SAUTERNES

btl. DKK 595

Semillon (92%), Sauvignon Blanc (8%)

Château Cantegril, Bordeaux, France

Elegant sweetness with freshness and a mild acid



BEER

BEER FROM SKANDS BREWERY
25 cl. / DKK 35

"HUMLEFRYD" / 5,5%

Check-inspired type of pilsner beer that contributes to the fresh bitterness, but also gives an aroma to the the taste of flowers and fruit. The beer has a beautiful light, golden color and is "blanc-filtered", which means that it is crystal clear with a notable, but well-balanced harmonious hop flavor.

"TÆPPEFALD" / 6,2%

"Tæppefald" is dark full-bodied beer, made with "Humlefyrd" and a porter beer. It has an dark chetsnut brown color with a good rounded, filling and well-balanced taste of malt, as well as fading bitterness. The beer also has a discreet sweetsness with notes of dark malt and a fruity aroma. A beer with character. "Tæppefald" is brewed specifically and only for the Royal Danish Theatre.

AVEC & SPIRITS

COGNAC NO 10 VSOP ALLIANCE

3 cl. / DKK 75

Ragnaud-Sabourin, Grand Champagne, France

COGNAC NO 25 XO

3 cl. / DKK 165

Ragnaud-Sabourin, Grand Champagne, France

CALVADOS PAYS D'AUGE VIEILLE RÉSERVE

3 cl. / DKK 75

Comte Louis de Lauriston, Normandy, France

LAPHROIG WHISKEY 10 ÅRS

3 cl. / DKK 65

Jim Beam, Isle of Islay, Scotland

WOODFORD RESERVE BOURBON 10 ÅRS

3 cl. / DKK 65

Woodford, Kentucky, USA

DIPLOMATICO RESERVA ROM

3 cl. / DKK 55

Destilerias Unidas, Venezuela

GERANIUM GIN

3 cl. / DKK 55

Henrik Hammer, Birmingham, England

LIQUOR

COINTREAU

3 cl. / DKK 55

Rémy Cointreau, Saint-Barthélemy-d'Anjou, France

BAILEYS

3 cl. / DKK 55

R.J. Bailey & Co, Dublin, Ireland

WATER & NON-ALCOHOLIC BEVERAGES

MINERAL WATER FROM MØN DESTILLERY

sparkling or still
btl. DKK 55

ICED WATER

ad libitum
per person DKK 15

TONIC & GINGERBEER

btl. 20 cl. / DKK 35

NATURFRISK SODA

btl. 25 cl. / DKK 35

MEYERS APPLEJUICE

btl. 25 cl. / DKK 35

COCA COLA, COCA COLA ZERO

btl. 25 cl. / DKK 35

NATURFRISK JUICE

btl. 27 cl. / DKK 45

COFFEE, TEA & SWEETS

Our coffee and tea is organic and without any additives

TEA

DKK 40

TT Town: Black, green, white or herb tea

FILTERED COFFEE

DKK 40

Minas Dulce Estate Coffee is made from beans from South America - mainly Brazil and the dark roasting gives the coffee a pleasant fullness and sweetness .


SELECTION OF FILLED CHOCOLATES

DKK 65





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 [@meyersioperaen](https://www.instagram.com/meyersioperaen)

VEGANSK MENU

FORRET

'CEVICHE'

Selleri, avokado, grape, asparges, koriander, syltede rødløg, sprøde kartofler, citrus og urter

HOVEDRET

GRILLET TEMPEH

Cremet sauce af grøntsagsfond, puré af blomkål og citrus, grillet hjertesalat vendt med løgaske, sprøde salater

DESSERT

CASHEWNØDDEKAGE

