

THE CHARCUTERIE BAR

Welcome to the Charcuterie Bar: We've transformed the Opera House's third balcony into a relaxed dining bar, where we also offer an open bar with unlimited wine, beer and juice. Everything is included in the price.

The concept is simple: We serve a selection of organic Danish charcuterie and Unika cheeses, accompanied by freshly baked sourdough bread. At the same time, the bar is open, offering a generous selection of organic wines, beer, juice and water to enjoy alongside your meal.

All drinks are unlimited until the performance begins – and everything is included in the price.

Please note:

The Third Balcony is a dining bar with high bar stools overlooking Amalienborg Palace.

The Charcuterie Bar is open Tuesday–Saturday on performance days, and on Sundays on the Third Balcony.

Vegetarian and pescatarian charcuterie options are not available.

M E N U E N

A selection of organic Danish charcuterie, smoked specialities and Unika cheeses, served with sourdough bread made from Øland wheat and rye.

Unlimited white wine, red wine, rosé, beer from Møns Bryghus, juice and water.

Bookings are for 1.5 hours.

500,- pr. gæst

BOOK YOUR TABLE HERE

