

# LUNCH MENU

LET US DECIDE THE MENU (MIN. 2 PERS.) OR CHOOSE 'SMØRREBRØD' A LA CARTE

## FAST BUT GREAT

—

If you are on the run and still want to experience a lot of flavours – then choose this lunch plate of 5 shared courses  
**240,- per pers.**

## THE CLASSIC

—

Start your lunch with our herring and then move on to 5 additional shared courses of Aamanns classics – you will love it!  
**290,- per pers.**

## 1921 LUNCH

—

Experience a lot of flavours from our tasty universe of 'smørrebrød'. Start with herring, move on to 6 shared courses and finish with dessert  
**390,- per pers.**

## HERRING

—

Marinated herring with lemon, kohlrabi and cheese  
**115,-**

'Chr. Ø-pigens' herring with small potatoes and matured cheese  
**115,-**

Sherry marinated herring with tomato and fried egg  
**115,-**

\*Fried pickled herring with smoked cheese, onion and herbs  
**120,-**

## FISH AND SEAFOOD

—

Plaice with yellow remoulade and green tomato  
**135,-**

Plaice with hand-peeled shrimps and mayonnaise  
**150,-**

\*Fish cakes with cucumber and oyster vinaigrette  
**120,-**

Cold smoked salmon with eggs and hemp seed mayo  
**140,-**

Hand-peeled shrimps with tomato and sorrel on grilled brioche  
**150,-**

# LUNCH MENU

## IT IS IMPORTANT FOR US THAT...

Our bread is made of newly grinded rye, 'ølands' and wheat flower from Herslev  
– grinded in our own stone mill

The meat is from our good friends at Grambogård

We gather herbs for our snaps and cooking ourselves

### MEAT

—

Chicken salad with cauliflower, pickled beech mushrooms and crispy chicken  
**120,-**

Pork belly with apple, thyme and cracklings  
**120,-**

\*Pork liver pâté with rosehip, beetroots and bacon  
**130,-**

\*Beef tartare with blackberry, lovage and rye crumbs  
**130,-**

Grilled sirloin with béarnaise emulsion, pickled courgette and crispy potato  
**130,-**

### GREEN

—

Small potatoes with smoked mayo, chips and herbs  
**110,-**

Tomatoes with roasted garlic and hazelnut  
**120,-**

### CHEESE

—

Nordic cheese selection  
**40,- per piece**

### DESSERT

—

Raspberry, peach and roasted hazelnut  
**90,-**

'Lagkage' with cherry and white chocolate  
**90,-**

Our selection of ice cream and sorbet  
**1 scoop - 30,-**  
**2 scoops - 55,-**  
**3 scoops - 75,-**

1921 petit fours  
**45,-**