

LUNCH MENU

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

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.

S M Ø R R E B R Ø D

HERRING

—
Marinated herring with lemon, kohlrabi and cheese
105,-

'Chr. Ø-pigens' herring with small potatoes and matured cheese
95,-

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

GREEN

—
Small potatoes with smoked mayo, chips and herbs
95,-

Tomatoes with roasted garlic and hazelnut
110,-

FISH AND SEAFOOD

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

Plaice with hand-peeled shrimps and mayonnaise
145,-

Cold smoked Icelandic 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 herring is marinated for 6-12 months and is from the North Atlantic

Our salmon is Icelandic and smoked over beech

The meat is from our good friends at Grambogård

We gather herbs for our snaps and cooking ourselves

S M Ø R R E B R Ø D

MEAT

—

Chicken salad with pumpkin, 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 blueberry, hibiscus,
lovage and rye crumbs

130,-

Grilled sirloin with béarnaise emulsion,
pickled courgette and crispy potato

130,-

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

25,- per scoop

1921 petit fours

45,-