

# LUNCH MENU

**LET US DECIDE THE MENU. ORDERED BY THE WHOLE TABLE.**

**OR CHOOSE 'SMØRREBRØD' A LA CARTE.**

## CHRISTMAS MENU

Experience a lot of flavour from our tasty universe of 'smørrebrød'.  
You will start with our herring and then move on to six of Aamanns Christmas Favourites.

Chicken salad, cold smoked Icelandic salmon, beef tartare,  
pork belly, liver pâté and cheese.

Two servings - second one for sharing.

**425,- per pers.**

## S M Ø R R E B R Ø D

We recommend two pieces per person

### HERRING

—

Marinated herring with curry, apple, onion,  
egg and cress

**105,-**

'Chr. Ø-pigens' herring with matured cheese,  
kohlrabi, pickled onions and estragon

**95,-**

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

**120,-**

### GREEN

—

Potatoes with pickled elderberry capers,  
smoked mayo and fried onions

**95,-**

### FISH AND SEAFOOD

—

Plaice with hand-peeled shrimps  
and mayonnaise

**155,-**

Cold smoked Icelandic salmon with scrambled  
eggs, celery and woodruff mayo

**140,-**

Egg and shrimps, fennel, dill, sorrel  
on grilled toast bread

**150,-**

# LUNCH MENU

## IT IS IMPORTANT FOR US THAT...

Our bread is made of freshly milled rye, 'ølands' and wheat flower from Herslev  
- ground 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.

We only use free-range poultry from Gråsten and the meat is from our good friends at Grambogård.

We gather seasonal herbs for our snaps and cooking ourselves.

## S M Ø R R E B R Ø D

We recommend two pieces per person

### MEAT

—

Chicken salad with pickled pumpkin, beech mushrooms, kale and crispy chicken

**120,-**

\*Pork liver pâté with rosehip, beetroots and bacon

**120,-**

Pork belly with red cabbage, mustard emulsion and cracklings

**120,-**

\*Beef tartare with pickled beetroots, horseradish cream, shallots and potato chips

**130,-**

Grilled sirloin with root remoulade, horseradish, pickled cucumber and fried onion

**130,-**

### CHEESE

—

Nordic cheese selection

**40,- per piece**

### DESSERT

—

Aamanns ris a la mande

**90,-**

Chocolate, vanilla ice cream and blueberry

**95,-**

1921 petit fours

**45,-**

\*Course served with bread on the side and not as 'smørrebrød'.