

# EVENING 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.

## CHRISTMAS MENU

### ORDERED BY THE WHOLE TABLE (PRICE PER PERS.)

7 course menu in 4 servings with  
Aamanns Christmas Favourites

Two types of herring

—

*Family Style*

Chicken salad, cold smoked salmon  
and beef tartare

—

Duck with red cabbage, pumpkin  
and orange sauce

—

Ris a la mande

**525,- pr. pers.**

+ four glasses of wine **450,- extra per pers.**

## SMØRREBRØD

—

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

**105,-**

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

**120,-**

Plaice with hand-peeled shrimps  
and mayonnaise

**155,-**

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

**120,-**

\*Pork liver pâté with rosehip,  
beetroots and bacon

**120,-**

# EVENING MENU

## A LA CARTE

### SNACKS

—  
Oysters  
(price per piece)  
**30,-**

### STARTERS

—  
Shrimp cocktail with hake and brussel sprouts  
**105,-**  
  
Shore crab bisque with scallop souffle and fennel  
**115,-**  
  
Beef tartare with pickled beetroots, horseradish  
cream, shallots and potato chips  
**95,-**

### MAIN DISHES

—  
Turbot with beurre blanc sauce,  
spinach and cauliflower  
**245,-**  
  
Braised beef with black trumpet sauce,  
potato and cabbage  
**210,-**  
  
Duck with red cabbage, pumpkin  
and orange sauce  
**195,-**

### 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,-**

# DEN FULDE OPLEVELSE

Bestilles af hele selskabet

Velkomstdrink

7 retters julemenu

(se specifikationer i aftenmenuen)

Vinmenu á 4 glas

Vand ad libitum

Kaffe / te

Petit fours

1100,- pr. pers.

(min. 2 pers.)

---

# THE FULL EXPERIENCE

Ordered by the whole table

Aperitif

7 course Christmas Menu

(view specifics in the evening menu)

Four glasses of wine

Water ad libitum

Coffee / tea

Petit fours

1100,- per pers.

(min. 2 pers.)