



DINNER MENU

SET MENUS & A LA CARTE

AN EVENING WITH AAMANN

ordered by the whole table
free to mix 3, 4 and 5 course menus

FRIED PUMPKIN
szechuan and almonds

SMOKED SALMON
tonka pickled carrots

FRIED CHICKEN BREAST
kale and browned butter

GLAZED PORK
black lentils and bacon

ROOT VEGETABLES COMPOTE
herbs

SAUCE

PANNA COTTA
sea buckthorn sorbet
and crispy milk

315,- per pers.

ADD MORE TO THE MENU

4 course menu 355,- per pers.
+ Beef tartare with yellow beets,
lovage and hazelnuts

5 course menu 385,- per pers.
+ 2 pieces of mini smørrebrød
Chef's choice

THE FULL EXPERIENCE

ordered by the whole table

Apéritif

5 course menu

Wine menu

Still / sparkling water ad libitum

Coffee / tea and petit fours

755,- per pers.

(min. 2 pers.)

A LA CARTE

3 PIECES OF SMØRREBRØD

our well-known 'smørrebrød'
please ask your waiter for today's selection
285,-

BEEF TARTARE

pickled yellow beets, lovage,
hazelnuts and fried ryebread
small 130,- / large 195,-

FRIED CHICKEN BREAST

lemon, kale, browned butter, root vegetables,
sauce and crispy capers
215,-

PAN FRIED COD

salt-baked celeriac, brussels sprout
and creamy sauce
245,-

DESSERT

TWO CHEESE

raspberry pâté de fruit
and fried beer bread
85,-

PANNA COTTA

sea buckthorn sorbet and crispy milk
90,-

POACHED PEAR

biscuit, dark chocolate ice cream
and red wine syrup
95,-

Is there something missing?

Please let us know, if you have any special requests.
We amend the menu accordingly.

Kind Regards,
AAMANN