

# EVENING MENU

## START WITH ONE OF OUR COCKTAILS

BASED ON OUR HOMEMADE SNAPS

—

Aamanns Kir Royale – Syrup, Sparkling wine

**110,-**

Stormy 1921 – Snaps, Ginger beer, Lime

**90,-**

The Martini – Juniper snaps, Vermouth

**90,-**

Juniper snaps & Tonic – Or classic GT

**90,-**

Gimlet – Snaps, Lime juice, syrup

**100,-**

Flyversjus – Snaps, Lemon soda

**90,-**

## SET MENU

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

Snack

—

Lump fish roe with smoked emulsion, onion,  
cress and rye chips

—

Shore crab bisque with scallop soufflé and fennel  
(served only with the five course menu)

—

Beef tartare with beetroots, capers,  
marjoram mayonnaise and chips

—

Dry aged pork with parsley sauce, kale  
and potatoes

—

Lemon mousse

**4 course menu 390,- per pers.**

+ 4 glasses of wine 345,- per pers.

**5 course menu 440,- per pers.**

+ 5 glasses of wine 395,- per pers.

## SMØRREBRØD

—

Fried cauliflower with lovage mayonnaise,  
hazelnut and browned butter

**95,-**

Cold smoked Icelandic salmon with salsify,  
cress mayonnaise and rye crumble

**120,-**

\*Lukewarm fried herring in vinegar with  
smoked cheese, onion and herbs

**120,-**

Pan fried plaice with hand-peeled shrimps  
and mayonnaise

**155,-**

Chicken salad with apple, celeriac,  
kale and crispy chicken

**125,-**

# EVENING MENU

## A LA CARTE

### SNACKS

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

Chips and mayonnaise  
**30,-**

Crispy fishcakes  
with remoulade  
**45,-**

### STARTERS

—  
Lump fish roe with smoked emulsion, onion,  
cress and rye chips  
**105,-**

Shore crab bisque with scallop soufflé and fennel  
**115,-**

Beef tartare with beetroots, capers,  
marjoram mayonnaise and chips  
**95,-**

### MAIN DISHES

—  
Hay baked beetroots with pine, walnuts  
and croquettes of goat cheese  
**165,-**

Cod and oysters with Pernod, fennel  
and green apple  
**195,-**

Braised beef with wild mushrooms,  
Jerusalem artichoke and burned onions  
**190,-**

Dry aged pork with parsley sauce,  
kale and potatoes  
**175,-**

### CHEESE

—  
Selection of 3 Nordic cheeses served with  
cinnamon bread and marmalade  
**95,-**

### DESSERT

—  
Lemon mousse with blood orange  
and caramelized chestnuts  
**90,-**

Poached pear with honey ice cream  
and lemon thyme  
**90,-**

Our selection of ice cream and sorbet  
Ask for today's selection  
**30,- per scoop**

1921 petit fours  
**45,-**

### 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 are seasonal and gather herbs for our snaps and cooking ourselves.