

Please note! For groups of 8 or more persons, we kindly ask you to pre-order your food from our group menu choices. Send us an e-mail to 1921@aamanns.dk or give us a call at +45 2080 5204 and we will help you put together your menus.

LUNCH MENU

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

THE CLASSIC

Let us take you through our tasty Universe of Smørrebrød over three servings and 6 courses.

Marinated herring with lemon and juniper

Chicken salad with crispy chicken, beef tartare and cold smoked Icelandic salmon

Pan fried plaice with hand-peeled shrimps and fried cauliflower

350,- per pers.

AAMANNS 1921

Let us take you through our tasty Universe of Smørrebrød over four servings and 7 courses.

Same menu as The Classic

Finish with a dessert or cheese plate of your choice

390,- per pers.

OR CHOOSE 'SMØRREBRØD' A LA CARTE.

S M Ø R R E B R Ø D

We recommend two pieces per person

HERRING

Marinated herring with lemon, juniper, kohlrabi and dill

105,-

Sherry marinated herring with onions, tomato and fried egg

115,-

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

120,-

GREEN

Jerusalem artichokes, mushrooms, pickled onions and sorrel

95,-

Fried cauliflower with lovage mayonnaise, hazelnut and tomato

95,-

FISH AND SEAFOOD

Plaice with hand-peeled shrimps, pickled green tomatoes and mayonnaise

155,-

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

140,-

Hand-peeled shrimps with fennel, lime and garlic chips on fried toast bread

150,-

*Cod roe with kale, small potatoes, tarragon and herb mayonnaise

140,-

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 are seasonal and gather 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 apple, celeriac,
kale and crispy chicken

125,-

Pork belly with quince, chicory,
mustard and cracklings

125,-

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

135,-

Veal tongue with small potatoes, pickled carrots,
roasted walnuts and smoked bone marrow

135,-

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,-

*Served with bread on the side and not as 'smørrebrød'.