

# LUNCH MENU

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

### THE CLASSIC

Let us take you through our universe of Smørrebrød over 6 courses in three servings. Some as shared.

Marinated herring with lemon and juniper  
Smoked Icelandic salmon with salsify  
Chicken salad with apples  
Beef tartare with beetroots and marjoram  
Fried cauliflower with lovage and hazelnuts  
Pan fried plaice and hand-peeled shrimps

**350 per person**

### AAMANNS 1921

7 courses in four servings. Some as shared.  
Finish with dessert.

Marinated herring with lemon and juniper  
Smoked Icelandic salmon with salsify  
Chicken salad with apples  
Beef tartare with beetroots and marjoram  
Fried cauliflower with lovage and hazelnuts  
Pan fried plaice and hand-peeled shrimps  
Øllebrød with blood orange sorbet

**390 per person**

## SMØRREBRØD A LA CARTE

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, small potatoes,  
smoked cheese, lovage and onions

**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**

Lumpfish roe and hand-peeled shrimps with eggs,  
kohlrabi, sour cream, chives on fried toast bread

**150**

\*Fish cakes with pickled root vegetables, curry  
and mussels sauce

**135**

# 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.

## SMØRREBRØD A LA CARTE

We recommend two pieces per person.

### MEAT

—

Chicken salad with apple, celeriac,  
kale and crispy chicken

**125**

Pork liver pâté with mushrooms, hazelnuts,  
onion confit, bacon and thyme

**125**

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

**135**

Grilled sirloin with small potatoes, pickled carrots,  
kale and smoked bone marrow

**135**

### CHEESE

—

Selection of 3 Nordic cheeses served with  
dry fruits ryebread and marmalade

**95**

### DESSERT

—

Øllebrød with blood orange sorbet and buttermilk

**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'.