



DINNER MENU

MENUS & A LA CARTE

AN EVENING WITH AAMANN'S

ordered by the whole table

GRILLED CUCUMBER

chives emulsion and ryecrumb

COLD SMOKED SALMON

tarragon emulsion and apple

FRIED CHICKEN BREAST

cabbage and browned butter

LAMB CULOTTE

black lentils and ramsons

the warm dishes are served with
root vegetables compote
and sauce

LEMON MOUSSE

verbena sorbet, cream and cookie

295

ADD EXTRA DISHES TO YOUR MENU

BEEF TARTARE OF TOP ROUND

lovage emulsion and hazelnut

40

2 PIECES OF MINI SMØRREBRØD

Chef's choice

40

A LA CARTE

3 PIECES OF SMØRREBRØD

our well-known smørrebrød

please ask for today's selection

285

PAN FRIED COD

salt baked celeriac, cabbage and creamy sauce

195

FRIED CHICKEN BREAST

citrus, cabbage, browned butter, root vegetables,
sauce and crispy capers

185

BEEF TARTARE OF TOP ROUND

from Grambogård, lovage emulsion, cornichons,
radish and roasted hazelnut

small 95 / large 165

DESSERT

TWO CHEESE

raspberry pâté de fruit and beer bread

85

LEMON MOUSSE

verbena sorbet, cream and cookie

90

POACHED PEAR

biscuit, dark chocolate ice cream
and red wine syrup

95

THE FULL EXPERIENCE

Apéritif

The full "An Evening with Aamanns" menu
(five servings)

Wine menu

Still / sparkling water ad libitum

Coffee / tea and petit fours

755

Is there something missing?

Please let us know if you have any allergies or dietary
restrictions. We amend the menu accordingly.

Kind Regards,
AAMANN'S