

EVENING MENU

START YOUR DINNER WITH A COCKTAIL AND SNACKS

COCKTAILS

Aamanns Kir Royale Syrup, Sparkling wine

110

Stormy 1921 Snaps, Ginger beer, Lime

90

Juniper snaps & Tonic Or classic GT

90

Gimlet Snaps, Lime juice, syrup

100

Flyversjus Snaps, Lemon soda

90

SNACKS

Oysters

'au natural' or shallot and vinegar

30 per piece

Chips and mayonnaise

30

Fried fish cake and herbs mayonnaise

45

Veal sweetbreads and smoked bone marrow

45

SET MENU

ORDERED BY THE WHOLE TABLE (PRICE PER PERSON)

Snack

Mackerel with cucumber, radishes, horseradish, dill and rye chips

Beef tartare with beetroots, capers, marjoram mayonnaise and chips

Tartelet with fried quail, peas, cheese and spring onions

(served only with the five course menu)

BBQ ribs with potato compote, gooseberries, onion and bacon

Strawberries with elderflower, buttermilk, almonds and vanilla ice cream

4 course menu 390

+ 4 glasses of wine 345

5 course menu 440

+ 5 glasses of wine 395

CHOOSE THE FULL EXPERIENCE

Homemade cocktail

5 course menu

Wine menu

Water ad libitum

Coffee / tea

Petit fours

950 per person

(minimum 2 persons)

All menu items are subject to change.

Company credit cards issued outside and within EU as well as private credit cards issued outside EU will be charged a fee.

EVENING MENU

A LA CARTE

SMØRREBRØD

—

New potatoes with smoked mayonnaise,
chips and herbs

95

Cold smoked Icelandic salmon with green
strawberries, spring salad and tarragon mayonnaise

140

Fried plaice with hand-peeled shrimps,
pickled tomatoes and mayonnaise

155

Chicken salad with Danish cream cheese, peas,
asparagus and bacon

125

STARTERS

—

Mackerel with cucumber, radishes, horseradish,
dill and rye chips

105

Tartelet with fried quail, peas, cheese
and spring onions

135

Beef tartare with beetroots, capers,
marjoram mayonnaise and chips

95

MAIN DISHES

—

Grilled asparagus with poached egg,
chervil hollandaise and cheese

135

Fried halibut with celeriac, ramson
and mussels sauce

195

BBQ ribs with potato compote, gooseberries,
onion and bacon

175

Beef onglet with wild mushrooms sauce,
Jerusalem artichoke and burned onions

185

CHEESE

—

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

95

DESSERT

—

Strawberries with elderflower, buttermilk,
almonds and vanilla ice cream

90

Caramel mousse, rhubarb sorbet, hazelnuts
and liquorice

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.