

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
Cold smoked Icelandic salmon with green strawberries
Chicken salad with peas and asparagus
Beef tartare with beetroots and marjoram
New potatoes with smoked mayonnaise and chips
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
Cold smoked Icelandic salmon with green strawberries
Chicken salad with peas and asparagus
Beef tartare with beetroots and marjoram
New potatoes with smoked mayonnaise and chips
Pan fried plaice and hand-peeled shrimps
Strawberries with buttermilk and vanilla ice cream

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, celery and fried egg

115

Fried pickled herring with vinegar, new potatoes,
smoked cheese, lovage and onions

120

GREEN

—

Grilled asparagus with poached egg,
chervil hollandaise and cheese on fried toast bread

95

New potatoes with smoked mayonnaise,
chips and herbs

95

FISH AND SEAFOOD

—

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

155

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

140

Eggs and hand-peeled shrimps, tomatoes, bacon
and dill mayonnaise on fried toast bread

150

*Fish cake with pickled root vegetables, curry
and mussels sauce

135

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.

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 Danish cream cheese, peas,
asparagus and bacon

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 curry 'remoulade',
horseradish and fried onions

135

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

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