

EVENING MENU

START YOUR DINNER WITH A COCKTAIL AND SNACKS.

COCKTAILS

- **Aamanns' Spritz** Schnapps, Syrup, Sparkling wine, Soda
110
- White Moldavian** Schnapps, Coffee Liqueur, Milk
90
- Aamanns' Kir Royale** Syrup, Sparkling wine
110
- Stormy 1921** Schnapps, Ginger beer, Lime
90
- Juniper schnapps & Tonic** Or classic GT
90
- Flyversjus** Schnapps, Lemon soda
90

SNACKS

- Oysters
'au natural' or with shallots and vinaigrette
30 per piece
- Chips and mayonnaise
30
- Snack of the day
30

OUR MENU

KINDLY TO BE ORDERED BY THE WHOLE TABLE

Snack

- Cured mackerel with radishes, cucumber, horseradish, dill and rye chips
—
Beef tartare with smoked beetroot, cured egg yolk, lovage mayonnaise and chips
—
Ravioli with Krystal Karl cheese, mushrooms, hazelnuts and summer truffles
(served only for the 5 course menu)
—

- BBQ ribs of free-range pork, baby corn and rocket salad sauce
—
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

THE FULL EXPERIENCE

- Homemade cocktail
Our 5 course menu
Wine pairing
Water ad libitum
Coffee or tea
Petit fours

950 per person
(Minimum 2 persons)

Please note that 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

WE RECOMMEND THREE TO FIVE A LA CARTE DISHES PER PERSON.

COURSES

—

Cucumber with new potatoes, oak leaf lettuce,
peas, herb dressing and celery

85

Cured mackerel with radishes, cucumber,
horseradish, dill and rye chips

105

Beef tartare with smoked beetroot, woodruff, cured
egg yolk, lovage mayonnaise and chips

95

Ravioli with Krystal Karl cheese, mushrooms,
hazelnuts and summer truffles

135

Lemon sole with spinach, garlic, kohlrabi,
smoked mussels sauce

145

Stuffed quail with summer greens,
mushrooms and chicken Jus

145

”Brændende kærlighed” potato compote,
sorrel, gooseberries, onion and bacon

115

BBQ ribs of free-range pork, baby corn
and rocket salad sauce

135

SMØRREBRØD

—

New potatoes with smoked mayonnaise,
chips and herbs

75

Cold smoked, Icelandic salmon with spring salad,
ramson mayonnaise, almonds and rye crumble

115

Pan fried plaice with hand-peeled shrimps, pickled
tomatoes and mayonnaise

130

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

105

CHEESE

—

Selection of 3 Nordic cheeses served with
rye bread with dry fruits and marmelade

95

DESSERT

—

Strawberries with elderflower, buttermilk,
almonds and vanilla ice cream

90

Berry tart with blackberry sorbet, pine shoots
and caramelized white chocolate

90

Our selection of ice cream and sorbet
Ask for today's selection

30 per scoop

1921 petit fours

45

IT IS IMPORTANT TO US THAT...

Our bread is made of freshly milled rye, 'ølands' and wheat flour from Herslev
– ground in our own stone mill.

Our herring has been cured for 6-12 months and is from the North Atlantic Sea.

Our salmon stems from Iceland and has been 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.