

LUNCH MENU

LET US DECIDE THE MENU AND ALLOW US TO GUIDE YOU THROUGH
OUR UNIVERSE OF SMØRREBRØD. KINDLY TO BE ORDERED BY THE WHOLE TABLE.

THE FAVOURITES

—

3 pieces of smørrebrød
in three servings.

Marinated herring

Chicken salad

Pan fried plaice

290 per person

THE CLASSIC

—

6 courses in three servings.
Some dishes are served to share.

Marinated herring

Cold smoked, Icelandic salmon

Chicken salad

Beef tartare

New potatoes

Grilled sirloin

350 per person

AAMANNS 1921

—

7 courses in four servings.
Some dishes are served to share.
Finish with dessert.

Marinated herring

Cold smoked, Icelandic salmon

Chicken salad

Beef tartare

New potatoes

Pan fried plaice

Strawberries and vanilla ice cream

390 per person

SMØRREBRØD A LA CARTE

We recommend two pieces per person.

HERRING

—

Marinated herring with lemon, elderflower, radish,
coriander and smoked fish mayonnaise

105

*Swedish herring with new potatoes, red onions,
horseradish, creme fraiche and crispbread

115

Fried pickled herring with gooseberries, onion,
smoked cheese and herbs

120

GREEN

—

Tomatoes with pickled onions, roasted garlic
mayonnaise, buckwheat and Lihmskov cheese

95

New potatoes with smoked mayonnaise,
pickled pine shoots, chips and herbs

95

FISH AND SEAFOOD

—

Pan 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

125

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.

LUNCH MENU

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.

SMØRREBRØD A LA CARTE

We recommend two pieces per person.

MEAT

—

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

125

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

115

*Beef tartare with smoked beetroot, cured egg yolk,
lovage mayonnaise and crispy potatoe flakes

135

Grilled fillet of beef with curry 'remoulade',
horseradish and fried onions

135

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

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