

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

- Chips and mayonnaise
30
- Snack of the day
30

OUR MENU

KINDLY TO BE ORDERED BY THE WHOLE TABLE

- Snack
—
Cured zander with oysters, radishes, ramson capers, dill and rye chips
—
Beef tartare with blackberries, cured egg yolk, lovage mayonnaise
and crispy potato chips
—
Ravioli with Krystal Karl cheese, mushrooms, hazelnuts and summer truffles
(*served only for the 5 course menu*)
—
Beef onglet with salsify, onion puree, sweetbreads and horseradish sauce
—
Peach melba with raspberries and hazelnuts

4 course menu 390
+ 4 glasses of wine 345

5 course menu 440
+ 5 glasses of wine 395

(Price per person)

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

—

Oysters
three served in different ways; 'au natural',
pine vinaigrette and apple granita

85

Tomato salad with pickled onions, roasted garlic,
buckwheat and Lihmskov cheese

95

Cured zander with oysters, radishes, ramsons
capers, dill and rye chips

105

Beef tartare with blackberries, cured egg yolk,
lovage mayonnaise and crispy potato chips

95

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

135

Fish "frikadeller" with fried cabbage, new onions,
anchovy and brown butter sauce

140

Stuffed quail with summer greens,
mushrooms and chicken Jus

145

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

115

Beef onglet with salsify, onion puree, sweetbreads
and horseradish sauce

135

SMØRREBRØD

—

Small potatoes with smoked mayonnaise,
chips and herbs

75

Cold smoked, Icelandic salmon with fennel, apples,
chive, dill mayonnaise and roasted almonds

115

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

130

Chicken salad with apple, celery
and bacon

105

CHEESE

—

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

95

DESSERT

—

Peach melba with raspberries and hazelnuts

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.