

# 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

Small 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

Small potatoes

Pan fried plaice

Peach melba and hazelnuts

**390 per person**

## SMØRREBRØD A LA CARTE

We recommend two pieces per person.

### HERRING

—

Marinated herring with blackcurrant, beetroots,  
capers and Danish cheese

**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**

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

**95**

### FISH AND SEAFOOD

—

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

**130**

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

**140**

\*Pancake with brown crab, salsify,  
horseradish sauce and cress

**150**

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

**155**

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 apple, celery and bacon

**125**

Pork liver pâté with wild mushrooms, hazelnuts,  
rose hip beetroots, bacon and thyme

**115**

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

**135**

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

**135**

### 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**

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