

# LUNCH MENU

## smørrebrød

### AAMANNS' LUNCH

Minimum two persons.

Let us decide your menu of smaller servings  
from our 'smørrebrød' selection.  
Some servings as shared.

.....  
Marinated herring  
Small potatoes  
Soft boiled eggs  
Cold smoked salmon  
Chicken salad  
Beef tartare  
.....

Aamanns' Lunch is served with two kinds of our  
homemade organic bread.

**315 (per person)**  
**+ raspberry trifle 50 (per person)**

*Our bread is made of freshly milled rye, 'ølands' and wheat  
flour from Herslev.*

*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.*

### AAMANNS' HOMEMADE SCHNAPPS

Or please ask us for other seasonal flavours to choose from

Apple / horseradish / lemon  
Ryebread  
Lovage  
Dill

**55 for 3cl**

### SCHNAPPS PAIRINGS

Four kinds of Aamanns' homemade schnapps.

**145**

Please let us know if you have any allergies  
or dietary restrictions.

## SMØRREBRØD A LA CARTE

We recommend two pieces per person.

**\*CHILDREN'S  
Favourites**

### MARINATED HERRING

fresh cheese, shallots, crispy buckwheat  
and plums

**115**

"Green salads" is  
served without bread  
and not as "smørrebrød".

### GREEN SALADS

cream, potato and seasonal herbs

**75**

### ORGANIC TOMATOES

from Toftegaard, fresh and dried tomatoes,  
garlic emulsion and balsamico

**95**

### \*SMALL POTATOES

pickled and baked onions, smoked mayonnaise  
and potato chips

**95**

### SOFT BOILED EGGS

parsley mayonnaise, half-baked tomatoes, shallots,  
cauliflower and roasted almonds

**110**

### TWO DANISH CHEESES

butter fried rye bread  
and pâte du fruit

**85**

### COLD SMOKED ICELANDIC SALMON

chervil emulsion, kohlrabi  
and gherkin

**130**

### \*PAN FRIED PLAICE

lemon mayonnaise, hand-peeled shrimps and herbs

**155**

### \*CHICKEN SALAD

pickled celeriac, apples, chicken crisp  
and celery

**125**

### GRILLED SIRLOIN

béarnaise cream, pickled cucumber  
and Chanterelle mushrooms

**125**

### BEEF TARTARE OF TOP ROUND

pickled blackberries, tarragon emulsion  
and hazelnuts

**135**

### RASPBERRY TRIFLE

raspberry mousse, berry granita  
and hazelnut cookies

**95**

All menu items are subject to change.

Company credit cards issued within and outside the EU as well as private credit cards issued outside the EU will be charged a fee.