

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 CHRISTMAS FAVOURITES

KINDLY TO BE ORDERED BY THE WHOLE TABLE

- Snack
—
Marinated herring with curry, apple,
onion, egg and cress
—
Family Style
Cold smoked Icelandic salmon, chicken salad
and beef tartare
—
Duck with red cabbage, potatoes and
orange sauce
—
Ris a la mande

6 course + snack menu 495

+ 4 glasses of wine 345

(Price per person)

OUR CHRISTMAS MENU

KINDLY TO BE ORDERED BY THE WHOLE TABLE

- Snack
—
Cured halibut with oyster, brussels sprouts,
ramson capers, dild and rye chips
—
Beef tartare with smoked beetroot, capers,
Krystal Karl mayonnaise and morel crisp
—
Burnt onion soup, langoustine and
lemon thyme
—
Duck with red cabbage, potatoes and
orange sauce
—
Ris a la mande

5 course + snack menu 525

+ 5 glasses of wine 395

(Price per person)

THE FULL EXPERIENCE

- Homemade cocktail
Our 5 course Christmas 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 pieces served in different ways
'au natural', pine vinaigrette and apple granita

85

Cured halibut with oysters, brussels sprouts, ramson
capers, dill and rye chips

105

Beef tartare with smoked beetroot, capers,
Krystal Karl mayonnaise and rye crumble

95

Burned onion soup with langoustine
and lemon thyme

125

Jerusalem artichokes, mushrooms, pearl barley
truffle, sorrel and hazelnuts

135

Juniper salmon with watercress hollandaise
and baked cauliflower

140

Duck with red cabbage, potatoes
and orange sauce

135

Glazed free range pork with prunes,
savoy, apples and pork crisp

135

SMØRREBRØD

—

Small potatoes with horseradish cream,
pickled mustard, chips and cress

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 pumpkin, kale,
bacon and ceps

105

CHEESE

—

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

95

DESSERT

—

Ris a la mande

90

Chocolate mousse and black currant

90

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.