

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 one serving

Marinated herring
Chicken salad
Pan fried plaice

280 per person

AAMANNS 1921

—
7 courses in three servings
Some dishes are served to share
Finish with dessert

Marinated herring
Cold smoked, Icelandic salmon
Chicken salad
Beef tartare
Pan fried plaice
Pork liver paté
Cheese

395 per person

SMØRREBRØD A LA CARTE

We recommend two pieces per person.

HERRING

—
Marinated herring with curry, apple, onion,
egg and cress

105

*Chr. Ø-pigens herring with potatoes, cheese,
horseradish and crème fraiche

115

*Fried pickled herring with celeriac, pickled
mustard, smoked cheese and herbs

120

GREEN

—
Jerusalem artichokes, pickled mushrooms,
brown butter, sorrel and hazelnuts

95

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

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

Egg and shrimps with tomatoes, brussel sprouts
and smoked mussel emulsion on grilled toast

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 pumpkin, kale,
bacon and ceps

125

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

115

Pork breast with prunes, quince,
red cabbage and pork crisp

135

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

135

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

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