

EVENING MENU

classic inn food

START WITH A COCKTAIL

"Flyversjus"

Lemon soda and lemon schnapps

75

"Stormy"

Lemonade, schnapps and ginger beer

85

Gin & Tonic

Hendrick's gin, tonic water and cucumber

90

AAMANNS' CHRISTMAS MENU

Minimum two persons

Cured salmon
mustard sauce

Pan fried plaice
sauce tartare

Chicken salad
crispy chicken skin

Pork loin
red cabbage and cracklings

Duck
kale and cherry vinaigrette

Ris a la mande
cherry sauce

425 (per person)

Add
mashed potatoes
55 (per person)

AAMANNS' HOMEMADE SCHNAPPS

Please ask us for seasonal flavours to choose from

3cl 55

AAMANNS' CHRISTMAS SCHNAPPS

3cl 75

SCHNAPPS PAIRINGS

Four kinds of Aamanns' homemade schnapps.

145

WINE PAIRING

We will serve you four glasses of wine
harmonizing your menu.

325 (per person)

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

A LA CARTE

We recommend three dishes per person.

*CHILDRENS'
Favourites

CURED ICELANDIC SALMON

mustard sauce, mayonnaise, orange,
chicory and rye crumbs

115

*BRAISED BEEF

lignonberries, caramelized onions
and celery puree

120

*PORK LOIN SANDWICH

red cabbage, cucumber, browned potatoes,
cherry and cracklings

115

BEEF TARTARE OF TOP ROUND

pickled beetroot, potato crisp, capers,
cress and mustard emulsion

115

CAULIFLOWER GRATIN

truffle, bread and matured cheese

115

*MASHED POTATOES

citrus, butter and herbs

75

We recommend our
mashed potatoes as side
dish to our braised beef

TWO DANISH CHEESES

butter roasted rye bread
and pâte de fruit

85

"KRYDDERKAGE"

citrus, muscovado, vanilla ice cream
and spicy syrup

95

RIS A LA MANDE

cherry sorbet and
crunchy almond

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.