

EVENING MENU

COCKTAILS

- Flyversjus Schnapps, Lemon soda
90
- Juniper schnapps & Tonic Or classic GT
90
- Stormy 1921 Schnapps, Ginger beer, Lime
90
- Aamanns' Kir Royale Syrup, Sparkling wine
110
- White Moldavian Schnapps, Coffee Liqueur, Milk
90
- Aamanns' Spritz Schnapps, Syrup, Sparkling wine, Soda
110

SNACKS

- Snack of the day
30
- Chips and mayonnaise
30

THE FULL 1921 EXPERIENCE

Bubbles
7 course menu
Wine pairing 5 glasses
Water
Tea or coffee

1050

(Minimum 2 persons)

4 COURSE MENU

(Must be ordered for the whole table)

Snack

Cured halibut with oyster, brussels sprouts,
ramson capers, dill and crispy rye

Beef tartare with gooseberries,
onion, lovage mayonnaise and potato blinis

Pork 'Frikadelle' with fried cabbage,
lingonberries and parsley

Lemon mousse with granola,
blood orange and tarragon

390

+ 4 glasses of wine 345

7 COURSE MENU

(Must be ordered for the whole table)

Some dishes are served to share

3 x Snacks

Cod roe with smoked cheese, potatoes,
chives, endive and bottarga

Cured halibut with oyster, brussels sprouts,
ramson capers, dill and crispy rye

Beef tartare with gooseberries,
onion, lovage mayonnaise and potato blinis

Charred onions with hazelnut and juniper butter

Squid with pickled celeriac, chives,
fish fume and brown butter

Pork 'Frikadelle' with fried cabbage,
lingonberries and parsley

Lemon mousse with granola,
blood orange and tarragon

540

+ 5 glasses of wine 395

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 BETWEEN THREE AND FIVE DISHES PER PERSON

COURSES

—

Cod roe with smoked cheese, potatoes,
chives, endive and bottarga

125

Cured halibut with oyster, brussels sprouts,
ramson capers, dill and crispy rye

105

Beef tartare with gooseberries,
onion, lovage mayonnaise and potato blinis

115

Charred onions with hazelnut and juniper butter

125

Squid with pickled celeriac, chives,
fish fume and brown butter

130

Pork 'Frikadelle' with fried cabbage,
lingonberries and parsley

135

Braised beef tail with potato gratin, kale
and black trumpet mushrooms

140

SMØRREBRØD

—

Marinated herring with blackcurrant, smoked
beetroots, Krystal Karl cheese and sorrel

95

Cold smoked Icelandic salmon with fennel,
raw apples, chives, 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 porcini mushrooms

105

CHEESE

—

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

95

DESSERT

—

Lemon mousse with granola,
blood orange and tarragon

90

Chocolate mousse and blackcurrant

90

Homemade ice cream and sorbet
Ask for today's selection

30 per scoop

Petit fours

45

IT IS IMPORTANT TO US THAT...

we only use freshly milled biodynamic flour from Herslev for our bread.

our marinated herring has been cured for 6-12 months and is from the North Atlantic Sea.

our salmon is from Iceland and has been smoked over beech.

we care about animal welfare and only use poultry from Gråsten and meats from Grambogård.

we follow the seasons and forage many of the herbs used for our schnapps ourselves.