

LUNCH MENU

THE FAVOURITES

(Must be ordered for the whole table)

—

3 pieces of smørrebrød

Marinated herring
Chicken salad
Pan fried plaice

280

AAMANNS 1921

(Must be ordered for the whole table)

—

7 courses in three servings
Some dishes are served to share

Marinated herring
Cold smoked, Icelandic salmon
Chicken salad
Beef tartare
Pan fried plaice
'Frikadelle'
Lemon mousse

380

SMØRREBRØD A LA CARTE

We recommend two pieces per person

HERRING

—

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

105

*Christiansø herring with potatoes, cheese, horseradish and crème fraîche

115

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

120

GREEN

—

Jerusalem artichokes, pickled onions, brown butter, sorrel and hazelnuts

95

Cauliflower, tarragon mayonnaise, pickled tomatoes, celery and almonds

95

FISH AND SEAFOOD

—

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

125

Cold smoked, Icelandic salmon with fennel, raw apples, chives, dill mayonnaise and roasted almonds

140

Egg and shrimps with pickled tomatoes, brussel sprouts and smoked mussel mayonnaise
Served 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 with freshly milled biodynamic flour from Herslev.

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.

SMØRREBRØD A LA CARTE

We recommend two pieces per person

MEAT

—

Chicken salad with pumpkin, kale, bacon
and porcini mushrooms

125

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

135

Liver pâté with mushrooms, hazelnuts,
beetroots pickled in rosehip-vinegar,
bacon and thyme

115

*Pork frikadelle with fried cabbage,
lingonberries and parsley

135

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

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