

EVENING MENU

APPETIZERS & PRE-DINNER DRINKS

3 x appetizers	45
Champagne, A. Robert	120
Aamanns' Spritz	110
Aamanns' Kir Royal	110
Juniperschnapps & Tonic	90

THE FULL 1921 EXPERIENCE

Minimum 2 persons

Bubbles
7 course menu
Wine pairing
Water
Tea or coffee

1050 per person

4 COURSE MENU

Must be ordered for the whole table

Appetizer

Cured hake with gooseberries, jerusalem artichokes,
pearl onions, dill and sauce with elderflowers

Beef tartare with celeriac, marigolds,
brown butter emulsion, rye crumbs and cress

Pork 'Frikadelle'
with fried cabbage, lingonberries and parsley

Lemon mousse
with granola, blood orange and tarragon

390 per person
+ 4 glasses of wine 345

7 COURSE MENU

Must be ordered for the whole table
Some dishes are served to share

3 x Appetizers

Lumpfish roe with ramsons,
kohlrabi, crème fraîche and potato blinis

Cured hake with gooseberries, jerusalem artichokes,
pearl onions, dill and sauce with elderflowers

Beef tartare with celeriac, marigolds,
brown butter emulsion, rye crumbs and cress

Charred onions with hazelnut and juniper butter

Witch flounder with charred leeks
and beurre blanc with 'bakskuld' and nasturtium

Pork 'Frikadelle'
with fried cabbage, lingonberries and parsley

Lemon mousse
with granola, blood orange and tarragon

540 per person
+ 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 3-5 DISHES PER PERSON

COURSES

—

Lumpfish roe with ramsons,
kohlrabi, crème fraîche and potato blinis

125

Cured hake with gooseberries, jerusalem artichokes,
pearl onions, dill and sauce with elderflowers

115

Beef tartare with celeriac, marigolds,
brown butter emulsion, rye crumbs and cress

135

Charred onions with hazelnut and juniper butter

105

Witch flounder with charred leeks
and beurre blanc with 'bakskuld' and nasturtium

130

Pork 'Frikadelle'
with fried cabbage, lingonberries and parsley

135

Braised lamb
with glazed carrots, dill and hand-peeled shrimps

140

SMØRREBRØD

—

Marinated herring with elderflower,
crème fraîche, pickled onions, apples and cheese

105

Cured salmon with smoked beetroots,
blackcurrants, horseradish and sorrel

140

Pan fried plaice with hand-peeled shrimps
chamomille, pickled tomatoes and charred lemon

155

Chicken salad with jerusalem artichokes,
apples, oyster mushrooms,
black kale and crispy chicken skin

125

CHEESE

—

Three Nordic cheeses
served with rye bread,
dried fruit and marmalade

110

DESSERT

—

Lemon mousse
with granola, blood orange and tarragon

95

Apple pie with caramel,
rose and brown butter ice cream

95

Petit fours

45