

# LUNCH MENU

## THE 1921 LUNCH

Must be ordered for the whole table

—

7 courses in three servings  
Some of the dishes are served to share

Marinated herring

—

Cured salmon

Chicken salad

Beef tartare

Pan fried plaice

Pork 'frikadelle' with fried cabbage

—

Lemon mousse

**380 per person**

## THE FAVOURITES

Must be ordered for the whole table

—

3 smaller pieces of smørrebrød  
in one serving

Marinated herring

Chicken salad

Pan fried plaice

**290 per person**

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

## SMØRREBRØD À LA CARTE

We recommend two pieces per person

### HERRING

—

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

**105**

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

**120**

### GREEN

—

Cauliflower with ramson emulsion,  
pickled tomatoes, celery and almonds

**95**

Pumpkin with blue cheese,  
pickled onions, brown butter and hazelnuts

**95**

### MEAT

—

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

**125**

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

**135**

\*Pork 'frikadelle'  
with fried cabbage, lingonberries and parsley

**135**

### DISH OF THE DAY

—

please ask us

**115-140**

### FISH AND SHELLFISH

—

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

**125**

Cured salmon with smoked beetroots,  
blackcurrants, horseradish and sorrel

**140**

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

**155**

Hand-peeled shrimps with hardboiled eggs,  
pickled tomatoes and smoked emulsion of mussels  
served on grilled toast

**150**

### 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**

\*Served with bread on the side