

EVENING MENU

SNACKS & PRE-DINNER DRINKS

3 x snacks	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

A snack

Cured mackerel with pickled white asparagus,
radishes, horseradish-sauce and dill

Beef tartare with pickled turnip,
anchovy emulsion, watercress and croquettes

Pork sausage with spinach, pickled mustard
seeds, roasted hazelnuts and summer truffles

Rhubarb with mazarin cake,
woodruff cream and lime

390 per person

+ 4 glasses of wine 345

7 COURSE MENU

Must be ordered for the whole table

Some dishes are served to share

Three snacks

“Summer salad” with cucumber, small potatoes,
radish, oak leaf lettuce and citrus thyme

Cured mackerel with pickled white asparagus,
radishes, horseradish-sauce and dill

Beef tartare with pickled turnip,
anchovy emulsion, watercress and croquettes

Asparagus tart with peas,
pickled pearl onions, fresh thyme and cheese-sauce

Lemon sole with beurre blanc
charred spring onions and Irish moss

Pork sausage with spinach, pickled mustard
seeds, roasted hazelnuts and summer truffles

Rhubarb with mazarin cake,
woodruff cream and lime

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

—

“Summer salad” with cucumber, small potatoes,
radish, oak leaf lettuce and citrus thyme

115

Asparagus tart with peas,
pickled pearl onions, fresh thyme and cheese sauce

125

Cured mackerel with pickled white asparagus,
radishes, horseradish-sauce and dill

125

Lemon sole with beurre blanc,
charred spring onions and Irish moss

130

Beef tartare with pickled turnip,
anchovy emulsion, watercress and croquettes

135

Pork sausage with spinach, pickled mustard
seeds, roasted hazelnuts and summer truffles

135

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

140

SMØRREBRØD

—

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

105

Cold smoked salmon with fennel, pickled mustard
seeds, roasted almonds and herb mayonnaise

140

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

155

Chicken salad with white asparagus,
peas, oak leaf lettuce and bacon

125

CHEESE

—

Three Nordic cheeses
served with rye bread,
dry fruits and marmalade

95

DESSERT

—

Rhubarb with mazarin cake,
woodruff cream and lime

95

Norwegian waffle with gooseberries
and brown butter ice cream

95

Petit fours

55