

# EVENING MENU

## SNACKS & PRE-DINNER DRINKS

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3 x snacks	<b>45</b>
Champagne, A. Robert	<b>120</b>
Aamanns' Spritz	<b>110</b>
Aamanns' Kir Royal	<b>110</b>
Juniper schnapps & Tonic	<b>90</b>

## THE FULL 1921 EXPERIENCE

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Minimum 2 persons

Bubbles  
7 course menu  
Wine pairing  
Water  
Tea or coffee

**1050 per person**

## 4 COURSE MENU

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Must be ordered for the whole table

A snack

Cured mackerel with pickled green strawberries, radish, 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

Strawberries with rosehip and whipped cream

**390 per person**  
+ 4 glasses of wine 345

## 7 COURSE MENU

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

Three snacks

"Summer salad" with tomatoes, oak leaf lettuce, garlic mayonnaise and 'Tange Sø' cheese

Cured mackerel with pickled green strawberries, radish, horseradish-sauce and dill

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

Leek and potato tart with fresh thyme and cheese sauce

Lemon sole with beurre blanc, charred romaine lettuce and Irish moss

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

Strawberries with rosehip and whipped cream

**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

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“Summer salad” with tomatoes, oak leaf lettuce, garlic mayonnaise and ‘Tange Sø’ cheese

**115**

Leek and potato tart with fresh thyme and cheese sauce

**125**

Cured mackerel with pickled green strawberries, radish, horseradish-sauce and dill

**125**

Lemon sole with beurre blanc, charred romaine lettuce 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**

Beef onglet with bone marrow sauce and small courgettes

**140**

## SMØRREBRØD

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Marinated herring with elderflower, crème fraîche, pickled onions, apples and Hathor raw milk 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 peas, oak leaf lettuce and bacon

**125**

## CHEESE

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Two Nordic cheeses served with crispbread and marmalade

**95**

## DESSERT

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Strawberries with rosehip and whipped cream

**95**

Norwegian waffle with gooseberries and brown butter ice cream

**95**

Petit fours

**55**