LUNCH MENU

THE 1921 LUNCH

Must be ordered for the whole table
—
7 courses in three servings
Some dishes are served to share

Marinated herring
—
Small potatoes
Cold smoked salmon
Chicken salad
Beef tartare
Pan fried plaice
—
Strawberries with rosehip
and whipped cream

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

LUNCH MENU

SMØRREBRØD A LA CARTE
We recommend two pieces per person

HERRING
—

Marinated herring with elderflower,
crème fraîche, pickled onions, apples
and Hathor raw milk cheese
105

*Fried, pickled herring with smoked cheese,
grilled cucumber, radish, lovage and cress
120

GREEN
—

Tomatoes with pickled onions, garlic mayonnaise,
crispy buckwheat and 'Tange Sø' cheese
115

Small potatoes with fermented gooseberries,
geranium, fried onions, pickled onions,
lovage and cress
95

MEAT
—

Chicken salad with peas, oak leaf lettuce and bacon
125

*Beef tartare with pickled turnip,
anchovy emulsion, watercress and croquettes
135

*Pork sausage with spinach, pickled mustard
seeds, roasted hazelnuts and summer truffles
135

FISH AND SHELLFISH
—

*Smocked mackerel with poached egg yolk
and salad with radishes, potatoes,
chives and crème fraîche
125

Cold smoked salmon with fennel, pickled mustard
seeds, roasted almonds and herb mayonnaise
140

Hand-peeled shrimps with dried tomatoes,
saffron and sweet cos lettuce served on
grilled sourdough bread
150

Pan fried plaice with hand-peeled shrimps
chamomile, pickled tomatoes and charred lemon
155

CHEESE
—

Two Nordic cheeses
served with crispbread and marmalade
95

DESSERT
—

Strawberries with rosehip
and whipped cream
95

Norwegian waffle with gooseberries
and brown butter ice cream
95

Petit fours
55

*Served with bread on the side