

EVENING MENU

PRE-DINNER DRINKS

—

Champagne

120

Juniper & Tonic

110

Aamanns' spritz

90

THE FULL 1921 EXPERIENCE

—

Bubbles

6-course menu

Wine pairing

Water

Coffee or tea

1150 per person

SMØRREBRØD

THE FAVOURITES

One serving

—

Cold smoked salmon with beetroots,
lovage mayo and crispy buckwheat

Chicken salad with porcini mushrooms,
apples, pickled celeriac and crispy bacon

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

THE GREEN FAVOURITES

One serving

—

Hay baked beetroots with lovage,
crispy buckwheat and horseradish

Sautéed mushrooms with thyme and truffles
on grilled sourdough toast

Pumpkin with blue cheese,
burned garlic mayo and hazelnuts

290 per person

Schnapps and beer pairing 170

—

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

EVENING MENU

4 COURSES

Cured scallops with buttermilk and oysters,
fermented asparagus and lovage

Beef tartare with hazelnuts, rye crumbs,
pickled onions and blackcurrant

Braised wild boar with chanterelles,
baked onions and truffle

Madeira plums, yoghurt ice cream,
brown butter and dark chocolate

4 GREEN COURSES

Baked celeriac with small kale,
buttermilk and grilled chive oil

Hay baked beetroots with lovage,
crispy buckwheat and horseradish

Chanterelles, beans from Svanholm,
brown butter, baked onions and truffle

Apple trifle

390 per person
Wine pairing 345

6 COURSES

Cured scallops with buttermilk and oysters,
fermented asparagus and lovage

Beef tartare with hazelnuts, rye crumbs,
pickled onions and blackcurrant

Leek and potato tart with fresh thyme
and sheep milk cheese

Turbot fish cake with fried pointed cabbage,
brown butter and fish fumét with anchovies

Braised wild boar with chanterelles,
baked onions and truffles

Madeira plums, yoghurt ice cream,
brown butter and dark chocolate

6 GREEN COURSES

Baked celeriac with small kale,
buttermilk, Irish moss and grilled chive oil

Hay baked beetroots with lovage,
crispy buckwheat and horseradish

Leek and potato tart with fresh thyme
and sheep milk cheese

Butter fried pointed cabbage
with fermented garlic, sea lettuce and almonds

Chanterelles, beans from Svanholm,
brown butter, baked onions and truffle

Apple trifle

580 per person
Wine pairing 490

CHEESE & DESSERT

Two Nordic cheeses served with crispbread and marmalade

95

Apple trifle

95

Madeira plums, yoghurt ice cream, brown butter and dark chocolate

95

Petitfour

55