

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

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

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

Applesorbet with granola,
baked apples, cream and lemon verbena

390 per person
Wine pairing 345

4 GREEN COURSES

Baked celeriac with small kale,
buttermilk and grilled chive oil

Hay baked beetroots with lovage,
crispy buckwheat and horseradish

Chanterelles, beans, brown butter,
baked onions and truffle

Sea buckthorn with crumble,
caramelised yoghurt and rose

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 anchovies

Braised wild boar with chanterelles,
baked onions and truffles

Applesorbet with granola,
baked apples, cream and lemon verbena

580 per person
Wine pairing 490

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, brown butter,
baked onions and truffle

Sea buckthorn with crumble,
caramelised yoghurt and rose

CHEESE & DESSERT

Two Nordic cheeses served with crispbread and marmalade

95

Applesorbet with granola, baked apples, cream and lemon verbena

95

Sea buckthorn with crumble, caramelised yoghurt and rose

95

Petitfour

55