

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

—

Cauliflower
Cold smoked salmon
Chicken salad
Beef tartare
Pan fried plaice

—

Apple dessert

395 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

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.

LUNCH MENU

SMØRREBRØD À LA CARTE

We recommend two pieces per person

HERRING

—

Marinated hering with balsamic vinegar,
plums, raw onions and crème fraîche

105

Fried pickled herring with apples,
fresh cheese, dill and horseradish

120

GREEN

—

Cauliflower with fermented gooseberries,
tarragon mayonnaise, celery and almonds

95

Pumpkin with blue cheese,
burned garlic mayo and hazelnuts

105

MEAT

—

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

135

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

135

*Liver paté with fried mushrooms and boar,
baked onions, lingonberries and truffle

145

FISH AND SHELLFISH

—

*Smoked mackerel with tomato sauce and rosehip
served on butterfried ryebread

125

Cold smoked salmon with beetroots,
lovage mayo and crispy buckwheat

140

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

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

—

Applesorbet with granola,
baked apples, cream and lemon verbena

95

Sea buckthorn with crumble,
caramelised yoghurt and rose

95

Petit fours

55

*Served with bread on the side