

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, celeriac and bacon

Pan fried plaice with hand-peeled shrimps,
pickled chamomile and emulsion with
anchovies and capers

Risalamande

415 per person

Schnapps and beer pairing 170

THE GREEN FAVOURITES

Hay baked beetroots with lovage,
crispy buckwheat and horseradish

Pumpkin with charred garlic mayo,
hazelnuts and blue cheese from Bornholm

Butter fried organic mushrooms
and smoked porcini-emulsion

Chocolate cake with sorbet of sea buckthorn
and rose

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

Venison tartare with pickled onions,
gooseberries and horseradish

Orange-marinated wild duck with red cabbage
and blackcurrant-sauce

Risalamande

4 GREEN COURSES

Baked celeriac with small kale,
buttermilk and grilled chive oil

Hay baked beetroots with lovage,
crispy buckwheat and horseradish

Butter fried organic mushrooms
and smoked porcini-emulsion

Chocolate cake with sorbet of sea buckthorn
and rose

415 per person
Wine pairing 365

6 COURSES

Cured scallops with buttermilk and oysters,
fermented asparagus and lovage

Venison tartare with pickled onions,
gooseberries and horseradish

Squid with Jerusalem artichokes and mussel sauce

Charred onion soup with langoustines,
juniper and nasturtium

Orange-marinated wild duck with red cabbage
and blackcurrant-sauce

Risalamande

6 GREEN COURSES

Celeriac with small kale, buttermilk sauce
and grilled chive oil

Hay baked beetroots with lovage,
crispy buckwheat and horseradish

Jerusalem artichokes, beurre blanc
with hazelnut and yuzu

Charred onion soup
with juniper and truffles

Butter fried organic mushrooms
and smoked porcini-emulsion

Chocolate cake with sorbet of sea buckthorn
and rose

580 per person
Wine pairing 545

CHEESE & DESSERT

Two Nordic cheeses served with crispbread and marmalade

110

Chocolate cake with sorbet of sea buckthorn and rose

95

Risalamande

95

Petitfour

55