

LUNCH MENU

THE 1921 CHRISTMAS LUNCH

Must be ordered for the whole table

—

7 courses in three servings
Some dishes are served to share

Marinated herring with curry

—

Cold smoked salmon
Pan fried plaice
Chicken salad
Beef tartare
Pork liver paté

—

Risalamande

395 per person

THE CHRISTMAS FAVOURITES

Must be ordered for the whole table

—

3 smaller pieces of smørrebrød
in one serving

Marinated herring with curry
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 A LA CARTE

We recommend two pieces per person

HERRING

—

Marinated herring with curry,
boiled eggs, raw apples, pickled onions and cress

110

Fried pickled herring
with smoked cream cheese, jerusalem artichokes,
apples and cress

120

GREEN

—

Fried Jerusalem artichokes with almonds,
organic mushrooms and pickled onions

105

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

105

MEAT

—

Chicken salad with porcini mushrooms,
apples, celeriac and bacon

135

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

135

* Pork lever paté with mushrooms,
lingonberries and black truffles

145

FISH AND SHELLFISH

—

Eggs and hand peeled shrimps with oysters,
mussel emulsion and flower sprouts
served on fried sourdough bread

150

Cold smoked salmon with beetroots,
lovage mayo and crispy buckwheat

140

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

155

CHEESE

—

Two Nordic cheeses
served with crispbread and marmalade

110

DESSERT

—

Chocolate cake with sorbet of rose
and sea buckthorn

95

Risalamande

95

Petit fours

55

*Served with bread on the side