

# EVENING MENU

## PRE-DINNER DRINKS

Champagne  
**130**

Juniper & Tonic  
**90**

Aamanns' spritz  
**135**

## THE FULL 1921 EXPERIENCE

6-course menu  
Wine pairing  
Water  
Coffee or tea

**1150 per person**

## SMØRREBRØD

### THE FAVOURITES

Cold smoked salmon with beetroots,  
lovage mayonnaise and crispy buckwheat

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

Pork lever paté with pickled beetroots,  
lingonberries and smoked lardo

Mousse with blood oranges  
and hazelnut crumble

**395 per person**

**Schnapps and beer pairing 170**

### THE GREEN FAVOURITES

Baked beetroots with lovage,  
crispy buckwheat and horseradish

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

Organic eggs from Hegnsholt  
with porcini-hollandaise and black truffles

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

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Cod roe with flower sprouts,  
potatoes and bottarga

Beef tartare with pickled onions,  
endive, hazelnuts and brown butter emulsion

Organic chicken with kale,  
smoked lardo and potato croquettes

Mousse with blood oranges  
and hazelnut crumble

## 4 GREEN COURSES

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Smoked fresh cheese with chive and endives

Baked beetroots with lovage,  
crispy buckwheat and horseradish

Hay-baked celeriac with brown butter and kale

Chocolate cake  
with sorbet of sea buckthorn and rose

**415 per person**  
**Wine pairing 365**

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## 6 COURSES

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Cod roe with flower sprouts,  
potatoes and bottarga

Beef tartare with pickled onions,  
endive, hazelnuts and brown butter-emulsion

Danish squid  
with Jerusalem artichokes and mussel sauce

Eggs from Hegnsholt  
with porcini-hollandaise and black truffles

Organic chicken with kale,  
smoked lardo and potato croquettes

Mousse with blood oranges  
and hazelnut crumble

## 6 GREEN COURSES

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Smoked fresh cheese with chive and endives

Baked beetroots with lovage,  
crispy buckwheat and horseradish

Jerusalem artichokes  
with hazelnut-beurre blanc and yuzu

Organic eggs from Hegnsholt  
with porcini-hollandaise and black truffles

Hay-baked celeriac with brown butter and kale

Chocolate cake  
with sorbet of sea buckthorn and rose

**580 per person**  
**Wine pairing 545**

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## CHEESE & DESSERT

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Two Nordic cheeses served with crispbread and marmalade

**110**

Chocolate cake with sorbet of sea buckthorn and rose

**95**

Mousse with blood oranges and hazelnut crumble

**95**

Petitfour

**55**