

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

—

Fried cod roe
Cold smoked salmon
Chicken salad
Beef tartare
Pan fried plaice

—

Mousse with blood oranges

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

—

Curry marinated herring
with boiled eggs, raw apples,
pickled onions and cress

110

Marinated herring with potatoes,
kohlrabi, onions and creme fraiche

110

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

120

GREEN

—

Fried Jerusalem artichokes with almonds, organic
mushrooms, pickled onions and black truffles

125

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

105

MEAT

—

Chicken salad with porcini mushrooms,
apples, celeriac and bacon

135

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

135

*Pork lever paté with pickled beetroot,
lingonberries and smoked lardo

135

FISH AND SHELLFISH

—

Fried cod roe with kale sprouts,
potatoes, eggs and bottarga

140

Cold smoked salmon with beetroots,
lovage mayonnaise 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

Mousse with blood oranges
and hazelnut crumble

95

Petit fours

55

*Served with bread on the side