

EVENING MENU

THE FULL 1921 EXPERIENCE

6-course menu

Wine pairing

Water

Coffee or tea

1150 per person

SMØRREBRØD

THE FAVOURITES

Hay baked beets with capers, pickled onions,
crispy quinoa and Gammel Knas cheese

Cold smoked Icelandic salmon with
dill mayonnaise, pickled fennel and mustard greens

Juniper grilled veal brisket
with kale, ramsons and seabuckthorn chutney

—
"Øllebrød"

with rhubarb and caramelized whipped cream

THE GREEN FAVOURITES

Hay baked beets with capers, pickled onions,
crispy quinoa and Gammel Knas cheese

Flower sprouts with poached egg, hollandaise and
grated truffles on toasted sourdough bread

Baked celeriac
with apples, chives, cress and vadouvan

—
"Gode råd"

crispy waffles with apples, gooseberries and pine

395 per person

Schnapps and beer pairing 170

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

Lumpfish roe with potatoes,
kohlrabi, chives and rye crisps

Dry aged beef tartare with mustard mayonnaise,
horseradish and fermented gooseberries

Grilled veal brisket with gem salad,
black chanterelles and potato croquettes

"Øllebrød"

with rhubarb and caramelized whipped cream

4 GREEN COURSES

Hay baked beets with capers, pickled onions,
crispy quinoa and Gammel Knas cheese

Grilled leek
with roasted buckwheat and crispy cheese

Baked celeriac
with gem salad and potato croquettes

"Gode råd"

crispy waffles with apples, gooseberries and pine

415 per person
Wine pairing 365

6 COURSES

Lettuce, wild herbs and pickled celery with hummus
made from pea shoots and toasted sunflower seeds

Lumpfish roe with potatoes,
kohlrabi, chives and rye crisps

Dry aged beef tartare with mustard mayonnaise,
horseradish and fermented gooseberries

Nettle soup with fried cod,
ramsons and fermented wheat grains

Grilled veal brisket with grated truffles,
gem salad, black chanterelles and
potato croquettes

"Øllebrød"

with rhubarb and caramelized whipped cream

6 GREEN COURSES

Lettuce, wild herbs and pickled celery with hummus
made from pea shoots and toasted sunflower seeds

Hay baked beets with capers, pickled onions,
crispy quinoa and Gammel Knas cheese

Grilled leek with roasted buckwheat
and crispy cheese

Nettle soup with poached egg yolk,
ramsons and fermented wheat grains

Fried celeriac with grated truffles,
gem salad and potato croquettes

"Gode råd"

crispy waffles with apples, gooseberries and pine

580 per person
Wine pairing 545

CHEESE & DESSERT

Two Nordic cheeses served with crispbread and
marmalade

110

Petit fours

55

"Øllebrød"

with rhubarb and caramelized whipped cream

95

"Gode råd"

crispy waffles with apples, gooseberries and pine

95