

LUNCH MENU

THE 1921 LUNCH

Must be ordered for the whole table

—

7 courses in three servings
Some dishes are served to share

Curry marinated herring

—

Cold smoked Icelandic salmon
Lump fish roe
Pan fried plaice
Chicken salad
Beef tartare

—

”Øllebrød”

395 per person

THE FAVOURITES

Must be ordered for the whole table

—

3 smaller pieces of smørrebrød
in one serving

Cold smoked Icelandic salmon
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

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

110

Fried marinated herring
with smoked cheese,
jerusalem artichokes, apples and cress

120

GREEN

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

105

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

125

MEAT

—
Organic chicken from Gothenborg
with vadouvan, apples, pickled celeriac and bacon

135

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

135

Juniper grilled veal brisket
with kale, ramsons and seabuckthorn chutney

135

FISH AND SHELLFISH

—
Lump fish roe with flower sprouts
and eggs served on toasted rye bread

140

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

140

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

155

CHEESE

—
Two Nordic cheeses
served with crispbread and marmalade

110

DESSERT

—
"Øllebrød"
with rhubarb and caramelized whipped cream

95

"Gode råd"
crispy waffles with apples, gooseberries and pine

95

Petit fours

55

*Served with bread on the side