

LUNCH

'SMØRREBRØD' MENU 260,-

served for the entire table

Set menu of three 'smørrebrød' served in one serving

Old fashion marinated herring
Organic chicken salad
Beef tartare

Beer and schnapps menu / 170,-

FAVOURITE 1921 MENU 395,-

served for the entire table

Our special menu of 7 dishes served in three courses. Some are shared 'Family Style'

Selection of three herring served on a platter

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Organic chicken salad smørrebrød

Beef tartar smørrebrød

'Krebinet' with chanterelles, new onions and porcini mushroom velouté

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'Rødgrød' of summer berries with rosehip petals, cream, almonds and milk ice cream

Ask us for the beer and our house-made schnapps suggestion

Most of the ingredients we serve are made in-house. All products are from our trusted suppliers and local farms.
• Vegetables are from Svanholm, Birkemosegård, Toftegård • Mushrooms are from the forest and BeyondCoffee •
• Icelandic salmon is from Central Røgeriet and local fish is provided by Fiskehallen Tvilling •
• Meat is from Grambogård and organic chicken is from Gothenborg •

LUNCH

We suggest 3 courses per person

Smørrebrød

Vegetables

Organic potatoes with pickled onions, radish, chives, house-smoked cheese and cress

85,-

Danish organic artichokes with hollandaise, chervil and grated cheese on sourdough bread

105,-

Fish

Marinated herring with blackcurrants, pickled onions, creme fraiche and buckwheat crisp

85,-

Icelandic cold smoked salmon with cucumber, dill, fresh cheese and horseradish

95,-

Butter fried breaded plaice with remoulade, pickled onions, herb salad and lemon

135,-

Meat

Organic chicken salad with fried corn, mushrooms, sage and bacon

95,-

Beef tartare with kohlrabi, lovage, rye crisp, mustard mayonnaise and watercress

95,-

A la carte dishes

Hand peeled shrimps with organic summer salads, tomatoes and herb mayonnaise

135,-

House smoked salmon from Faroe Island served with peas, boiled egg, crispy quinoa and hollandaise

135

Whole lemon sole with grilled organic vegetables, brown butter sauce, capers and gooseberries

220,-

'Krebinet' with chanterelles, new onions and porcini mushroom velouté

135,-

Cheese

Two Danish cheese served with fried rye bread and homemade marmalade

95,-

Dessert

Strawberries with elderflower crème anglaise, basil sorbet and oat crumble

85,-

'Rødgrød' of summer berries with rosehip petals, cream, almonds and milk ice cream

85,-

Petitfours

40,-

DINNER

MENU OF THE DAY 330,-

served for the entire table

Three course menu chosen daily by the head chef. Please ask the waiter

Wine menu 3 glasses / 330,-

FAVOURITE 1921 MENU 450,-

served for the entire table

Our special menu of 10 dishes, served in 5 servings. Some are shared 'Family Style'

Grilled langoustine with herbs and garlic butter

Preserved Danish organic artichokes

New organic potatoes with house smoked cheese

House smoked salmon from Faroe Islands

House smoked sausages of organic chicken from Gothenborg

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Hand peeled shrimps with organic summer salads, tomatoes and herb mayonnaise

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Beef tartare with kohlrabi, lovage, rye crisp, mustard mayonnaise and watercress

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'Krebinet' with chanterelles, new onions and porcini mushroom velouté

Organic spidskål with estragon and roasted hazelnuts

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'Rødgrød' of summer berries with rosehip petals, cream, almonds and milk ice cream

Wine menu 4 glasses / 450,-

FULL EXPERIENCE / 1150,-

Sparkling Wine

Favourite 1921 menu

Wine menu

Three Danish cheese

Coffee and Petitfours

Water

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- Icelandic salmon is from Central Røgeriet and local fish is provided by Fiskehallen Tvilling A/S •
- Meat is from Grambogård and organic chicken is from Gothenborg •

DINNER

We suggest 3 courses per person

Smørrebrød

Vegetables

Organic potatoes with pickled onions, radish, chives, house-smoked cheese and cress
85,-

Danish organic artichokes with hollandaise, chervil and grated cheese on sourdough bread
105,-

Fish

Marinated herring with blackcurrants, pickled onions, creme fraiche and buckwheat crisp
85,-

Icelandic cold smoked salmon with cucumber, dill, fresh cheese and horseradish
95,-

Butter fried breaded plaice with remoulade, pickled onions, herb salad and lemon
135,-

Meat smørrebrød

Organic chicken salad with fried corn, mushrooms, sage and bacon
95,-

Beef tartare with kohlrabi, lovage, rye crisp, mustard mayonnaise and watercress
95,-

A la carte dishes

Hand peeled shrimps with organic summer salads, tomatoes and herb mayonnaise
135,-

House smoked salmon from Faroe Island served with peas, boiled egg, crispy quinoa and hollandaise
135

Whole lemon sole with grilled organic vegetables, brown butter sauce, capers and gooseberries
220,-

'Krebinet' with chanterelles, new onions and porcini mushroom velouté
135,-

Cheese

Two Danish cheese served with fried rye bread and homemade marmalade
95,-

Dessert

Strawberries with crème anglaise, elderflower, basil sorbet and oat crumble
85,-

'Rødgrød' of summer berries with rosehip petals, cream, almonds and milk ice cream
85,-

Petitfours

40,-