

## 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  
Dry aged beef tartare

### Beer and schnapps menu / 170,-

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### 1921 FAVOURITE 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

Dry aged beef tartar smørrebrød

'Krebinet' with chanterelles, lingonberries, green kale and velouté sauce

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Caramel apple trifle with almonds and organic cream

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

We create our menu according to what is in the season and available at the time, sometimes changes may occur. 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 Beyond Coffee. 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

Hay baked beetroots with pickled onions, lovage,  
'Knøs' cheese and crispy buckwheat  
85,-

Artichokes with hollandaise, chervil and  
grated cheese on sourdough bread  
115,-

Mushrooms à la Crème with chanterelles and  
organic truffles on fried sourdough bread  
145,-

#### Fish

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

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

Hand peeled shrimps with organic baked  
tomatoes, chili and mayonnaise  
155,-

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

Danish black lobster with pickled ramson flowers,  
tomatoes, white currants and hollandaise  
190,-

#### Meat

Organic chicken salad with pickled celeriac, apples,  
new leeks and bacon  
95,-

Dry aged beef tartare with kohlrabi, ramson capers,  
mustard mayonnaise and watercress  
95,-

#### A la carte dishes

House smoked salmon from Faroe Island served  
with potatoes, radish and smoked cheese  
135

Whole turbot with grilled organic vegetables,  
brown butter sauce, capers and gooseberries  
250,-

'Krebinet' with chanterelles, lingonberries,  
green kale and velouté sauce  
145,-

#### Cheese

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

#### Dessert

Caramel apple trifle with almonds and  
organic cream  
85,-

Chocolate tart with walnuts, baked plums,  
figs and vanilla ice cream  
105,-

Petitfours  
45,-

## 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,-**

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### **1921 FAVOURITE MENU 450,-**

served for the entire table

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

Hand peeled shrimps with organic baked tomatoes

Pumpkin with blue cheese 'Kirsebær blå'

Organic potatoes with salmon from Faroe Islands

Preserved artichokes with olive oil and lemon thyme

House-smoked sausages of black forest chicken from Gothenborg

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Hay baked beetroots with pickled onions, lovage, Knøs cheese and crispy buckwheat

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Dry aged beef tartare with kohlrabi, ramson capers, mustard mayonnaise and watercress

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'Krebinet' with chanterelles, green kale and velouté sauce

Grilled organic romaine salad with lingonberries and dill flower

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Caramel apple trifle with almonds, vanilla and organic cream

### **Wine menu 4 glasses / 450,-**

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### **FULL EXPERIENCE / 1150,-**

Sparkling Wine

1921 Favourite menu

Wine menu / Water

Three Danish cheese

Coffee and Petitfours

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## DINNER

*We suggest 3 courses per person*

### Smørrebrød

#### Vegetables

Hay baked beetroots with pickled onions, lovage,  
'Knøs' cheese and crispy buckwheat

85,-

Artichokes with hollandaise, chervil and  
grated cheese on sourdough bread

115,-

Mushrooms à la Crème with chanterelles and  
organic truffles on fried sourdough bread

145,-

#### Fish

Marinated herring with blackcurrants, pickled  
onions, creme fraiche and estragon

85,-

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

95,-

Hand peeled shrimps with organic baked  
tomatoes, chili and mayonnaise

155,-

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

135,-

Danish black lobster with pickled ramson flowers,  
tomatoes, white currants and hollandaise

190,-

#### Meat

Organic chicken salad with pickled celeriac,  
apples, new leeks and bacon

95,-

Dry aged beef tartare with kohlrabi, ramson capers,  
mustard mayonnaise and watercress

95,-

#### A la carte dishes

House smoked salmon from Faroe Island served with  
potatoes, radish and smoked cheese

135

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

250,-

'Krebinet' with chanterelles, lingonberries, green  
kale and velouté sauce

145,-

#### Cheese

Two Danish cheese served with fried rye bread  
and homemade marmalade

95,-

#### Dessert

Caramel apple trifle with almonds and  
organic cream

85,-

Chocolate tart with walnuts, baked plums,  
figs and vanilla ice cream

105,-

Petitfours

45,-