LUNCH MENU

LET US DECIDE THE MENU (MIN. 2 PERS.)

FAST BUT GREAT

If you are on the run and still want to experience a lot of flavours - then choose this lunch plate

240,- per pers.

THE CLASSIC

Start your lunch with our herring and then move on with more Aamanns classics – you will love it!

290,- per pers.

1921 LUNCH

You will experience all the flavours from our tasty universe of 'smørrebrød' – from Aamanns classics to sweets **390,- per pers.**

HERRING

Marinated herring with lemon, kohlrabi and cheese **115,-**

'Chr. Ø-pigens' herring with small potatoes and matured cheese **115,-**

Sherry marinated herring with tomato and fried egg **115,-**

Fried pickled herring with smoked cheese, onion and herbs **120,-**

FISH AND SEAFOOD

Plaice with yellow remoulade and green tomato **135,-**

> Plaice with hand-peeled shrimps and mayonnaise **150,-**

Fish cakes with cucumber and oyster vinaigrette **120,-**

Cold smoked salmon with eggs and hemp seed mayo **140,-**

Smoked mackerel with egg yolk, radish and lovage **140,-**

Hand-peeled shrimps with tomato and sorrel on grilled brioche **150,-**

LUNCH MENU

IT IS IMPORTANT FOR US THAT...

Our bread is made of newly grinded rye, 'ølands' and wheat flower from Herslev - grinded in our own stone mill

The meat is from our good friends at Grambogård

We gather herbs for our snaps and cooking ourselves

MEAT

Chicken salad with pickled cauliflower, haricot vert and crispy chicken **120,-**

Pork belly with plum, tarragon and cracklings **120,-**

Pork liver pâté with rosehip, beetroots and bacon **130,-**

Beef tartare with blackberry, lovage and rye crumbs **130,-**

Grilled sirloin with béarnaise emulsion, pickled courgette and crispy potato **130,-**

GREEN

Small potatoes with smoked mayo, chips and herbs **110,-**

Tomatoes with roasted garlic and hazelnut **120,-**

CHEESE

-Nordic cheese selection

40,- per piece

Matured cheese with 'sky', red onion and porse snaps **110,-**

DESSERT

Raspberry, peach and roasted hazelnut **90,-**

'Lagkage' with cherry and white chocolate **90,-**

Our selection of ice cream and sorbet **1 scoop - 30,- 2 scoops - 55,-3 scoops - 75,-**

> 1921 petit fours **45,-**

DRINKS

DRAFT BEER

Herslev Bryghus – Pilsner, Pale Ale, Wheat, Beer of the Season 40cl	65,-
To Øl – Shock IPA 40cl	70,-
To Øl – Totem Pale (low alcohol) 40cl	65,-

BOTTLED BEER

Herslev Bryghus – Porter, India Dark Ale, Mark Hø 50cl	80,-
To Øl – "Rød grød med fløde IPA" 33cl	85,-
To Øl – "Mosaic Sour Pale Ale" 33cl	85,-
To ØI – "Nettles in the kettles Saison" 33cl	85,-
To Øl – "Blossom Wheat Ale" 33cl	85,-
To Øl – "Thirsty Frontier Session IPA" 33cl	85,-
Teedawn (low alcohol) - Pilsner, Lemonbeer, Alecut, Wheatcut 33cl	55,-

A GLASS OF HOMEMADE SOFT DRINKS

SELECTION MAY CHANGE FROM DAY TO DAY, ASK YOUR WAITER

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Hazelnut milk	45,-
Apple/Celery	45,-
Liqourice ice tea	45,-
Cucumber/Cabbage	45,-
Homemade lemonade	45,-

OTHER SOFT DRINKS

NATURFRISK SPARKLING SOFT DRINKS 25CL

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Raspberry, Elderflower, Orange	35,-
Coca cola, Coca cola light 25cl	35,-

DRINKS

WINE BY THE GLASS

VIEW THE SEPARATE WINE LIST FOR MORE BOTTLES

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WHITE	GLASS
2015 Riesling Trocken, Groebe, Rheinhessen, Germany	85,-
2015 Sauvignon Blanc, Wohlmuth, Steiermark, Austria	95,-
2015 Chardonnay, Bernard Defaix, Chablis, France	105,-
2014 Chardonnay, Avalon, CA, USA	85,-
RED	
2014 Pinot Noir, M. Ambroise, Burgundy, France	95,-
2013 Barbera, Bruna Grimaldi, Piedmont, Italy	95,-
2012 Gigondas, Grandes Serres, Rhone, France	125,-
2014 Pinot Noir, Secret Cellars, CA, USA	85,-
SWEET WINE	
2015 Riesling Auslese, Georg Breuer, Rheingau, Germany	85,-
2011 Sauternes, Chateau Grillon, Bordeaux, France	85,-
NV Tawny Port, Quinta saint Eufemia, Portugal	85,-
SPARKLING WINE	
NV Brut Reserve, A. Robert, Champagne, France	120,-
2011 Crémant du Jura, Domaine Rolet, Jura, France	100,-
ROSÉ	
2016 Pinot Noir, Dauny, Sancerre, France	95,-
2015 Rosé, Goldenits, Burgenland, Austria	85,-

DRINKS

OUR TAKE ON SOME OF THE CLASSICS, BASED ON OUR HOMEMADE SNAPS

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Aamanns Kir Royale – Sirup/Sparkling wine	110,-
The Martini – Juniper snaps/Vermouth	90,-
Stormy 1921 – Snaps/Ginger beer/Lime	90,-
Juniper snaps & Tonic - Can also be made as a classic GT	90,-
Gimlet – Snaps/Limejuice/Sirup	100,-