

AAMANNS-COPENHAGEN

SMØRREBRØD

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ORGANIC EGG WITH SHRIMP, POTATO-DILL MAYO AND POTATO CRISPS	9
CHICKEN SALAD WITH BAKED ROOT VEGETABLES, RAPESEED MAYO AND AN APPLE/CELERY SALAD	8
PORK BREAST BRAISED WITH PLUMS, HONEY AND BALSAMIC VINEGAR, SERVED WITH LETTUCE, PEAR COMPOTE, FRESH PEAR AND WALNUTS	8
ROAST BEEF SIRLOIN WITH CRISPY ONIONS, REMOULADE AND FRESHLY GRATED HORSERADISH	9
BEEF TARTARE WITH HERB EMULSION, FRESH TARRAGON, CORNICHONS, CAPERS, ONION RINGS AND CRISPY POTATOES	10
AVOCADO, PICKLED GREEN TOMATO AND DAIKON CRÛDITÉ	7
PÂTÉ OF PORK WITH PARSLEY, AQUAVIT AND FRESH HAZELNUTS, SERVED WITH A DRESSED KALE CRÛDITÉ AND APPLE	8

WEEKLY SPECIALS FOR IN-HOUSE GUESTS

BREADED, PAN-FRIED WHITE FISH SERVED WITH GREEN REMOULADE,
HERB SALAD AND LEMON WEDGE 9

SUGAR-SALTED SALMON WITH WATERCRESS EMULSION, PICKLED ONIONS,
ENDIVE SALAD AND CRISPY RYE BREAD 9

OUR SELECTION OF HERRING

CURED HERRING WITH WATERCRESS EMULSION, PICKLED ONIONS,
ENDIVE SALAD AND CRISPY RYE BREAD

WARM, FRIED SARDINE IN SPICY VINAIGRETTE, SERVED ON BUTTERED
RYE BREAD WITH PUMPKIN PURÉE, SOUR CREAM, FINE ONION RINGS AND DILL 21

CHEESE

A SELECTION OF 3 CHEESES, SERVED THE DANISH WAY WITH BUTTER FRIED
RYE BREAD AND A SWEET SPICY RELISH 14

DESSERTS

KOLDSKÅL, COLD DANISH DESSERT SOUP OF BUTTERMILK SERVED WITH
MINT AND HONEY ROASTED OATMEAL 8

MARZIPAN CAKE WITH FRESH BERRY-COMPOTE AND DRAINED YOGURT
WITH HONEY AND VANILLA 9

LEMON "CUSTARD" SERVED WITH POWDERED MALT AND SWEET PICKLED
BLUEBERRIES 7