34 meters above Copenhagen – where the roof of Christiansborg Castle shoots upwards as a tower – the team from Meyers welcomes you to eat and drink.

Restaurant ‘Tårnet’, Danish for ‘The Tower’, is situated in the parliament's former storage attic where busts and statues stood forlorn and forgotten until 2014. Now they've been restored to their former glory in a dining space equally impressive and intimate.

Here, sculptor Thorvaldsen's 200-year-old lions guard your meal from above. But even though the ceiling literally is high, our menu takes its inspiration from the down-to-earthness of the Danish cuisine.

Our trained chefs celebrate classic recipes with respect for their past combined with a strong sense of the present. We cherish the history of Danish food while breathing new life into dishes consumed in our kingdom for centuries.

It's food with heart and soul. Food that tells stories of people, events and progress, which have shaped Denmark. From home cooking rich in pork and herring to the cultural evolution of the liver pâté and how ‘smørrebrød’ – the famous open-faced sandwich - became a global culinary icon.

Enjoy!
LUNCH

11.30 AM - 3 PM

THE CHEF’S LUNCH
DKK 295

2 open-faced sandwiches (chosen by the chef)
1 large beer or
1 glass of our house wine or
a soft drink alongside filtered water

LUNCH AT THE TOWER
DKK 425

Must be ordered by at least two guests

Salmon, fillet of plaice, roastbeef and traditional creamy chicken salad served with bread on the side.

1 large beer or
1 glass of our house wine or
a soft drink alongside filtered water

Afterwards our cake of the day is served with a cup of coffee or tea
"SMORREBRØD"
TRADITIONAL DANISH OPEN-FACED SANDWICHES

11.30 AM - 3.15 PM

THE SEA

The Tower’s "Stjerneskud"
'Stjerneskud' is Danish for 'shooting star' – a truly iconic piece of smørrebrød
with steamed and crispy plaice, lemon mayonnaise, hand-peeled shrimps and caviar. Served on butter-grilled wheat bread

Cold-smoked salmon
with lovage mayonnaise, pickled onions and potato crisps

Cured cod
served on crispy rye bread with chive mayonnaise, kohlrabi pickled in apple juice, green apples and dill crisps

Marinated herring
with blackcurrant, horseradish, pickled onions and crispy rye

THE GARDEN

Potato
with cress mayonnaise, Danish "Høost" cheese, pickled onions and potato crisps

Lightly baked carrot
with marinated spring cabbage, lovage, pickles, smoked almonds and Danish "Vesterhavsost" cheese

Beetroot
in a blackcurrant glace with smoked cheese, pickled blackberries, caramelized walnuts and Nordic beetroot crispbread

THE PASTURE

Homemade "rullepølse"
'Rullepølse' is a traditional Danish cold cut made from rolled and pressed pork with spices.
with veal demi glace, mustard cream and sauteed kale

Salted duck breast
with a pickled beetroot salad, apple, beetroot/ginger crispbread and cress

Beef tartare
minced raw beef with lovage mayonnaise, pickled pearl onions, spices and Jerusalem artichoke crisps

Roastbeef
with tarragon mayonnaise, pickled red onions, purple carrots and potato crisps

Creamy chicken and mayonnaise salad
with apples, celery, hazelnuts and bacon

Egg
with chive mayonnaise, pickled red onions, daikon radish, charred garlic and crispy rye

DKK 185
DKK 119
DKK 125
DKK 110
DKK 110
DKK 105
DKK 105
DKK 115
DKK 119
DKK 135
DKK 125
DKK 110
DKK 110

11.30 AM - 3.15 PM

SMORREBRØD
CHEESE & DESSERT

CHEESE
All cheeses are served with homemade Nordic crispbread and rhubarb compote

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<td>3 cheeses</td>
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"Rød løber"
Gentle and harmonious taste that explodes in your mouth and melts on the tongue

"Høgelundgaard blåskimmel"
Notes of pineapple, blue cheese, acid, mushroom umami, flowers and liquorice syrup

"Havgus"
A taste of caramel, salt, nuts and hints of hay

"Gammel Knas"
Intense notes of sweet fruits and oxidized buttermilk. Sour, bitter, salty, umami

"Hvid Dame"
A harmonious balance between fat and acid. Melts in your mouth. Sour and fruity with notes of pineapple and melon

Layered cake
Layered cake with a dark biscuit crust, chocolate mousse and raspberry mousse. Decorated with crèmeux de chocolat, raspberry purée and crystalized white chocolate

Chocolate plate
A selection of small chocolate temptations

Cake of the day
Ask your waiter about today’s baked good

CHEESE AND DESSERT LUNCH
11.30 AM - 4 PM
SNACKS

Spicy chickpea crisps with herb cream DKK 55
Crispy rice balls with chive cream DKK 65

STARTERS

Beef tartare
Minced raw beef with a lovage emulsion, pickled red onions, Danish “Vesterhavsost” cheese, smoked almonds and lettuce with herb pesto DKK 125

Grilled langoustine
with creamy mussel sauce, pickled pearl onions, dill oil and spices DKK 125

Jerusalem artichoke soup (v)
with chanterelles, Jerusalem artichoke crisps and cress oil DKK 105

MAIN COURSES

Pan-fried fillet of plaice
with crispy bread, white wine sauce and spices DKK 195

Glazed veal brisket roast
with heavy cream sauce and lingonberries DKK 195

Butter-grilled carrots
with hazelnuts, dill, mint and browned butter sauce DKK 165

SIDES

Served to share with your main courses

Crunchy roast potato confit with thyme
Marinated spring cabbage with lovage, smoked almonds, pickles and Danish “Vesterhavsost” cheese
CHEESE
All cheeses are served with homemade Nordic crispbread and rhubarb compote

5 cheeses DKK 145

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DESSERT

Lemon cream DKK 105
with toasted meringue, tarragon syrup, pickled lemon and a fennel tuile

Mazarin almond cake DKK 105
with vanilla-pickled apples, caramel, chocolate cream and crystallized chocolate