



MEYERS i TÅRNET

**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

LUNCH

11.30 AM - 3 PM

”SMØRREBØD”

TRADITIONAL DANISH OPEN-FACED SANDWICHES

11.30 AM - 3.15 PM

THE SEA

- The Tower's "Stjernes kud"** DKK 185
'Stjernes kud' 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** DKK 119
with lovage mayonnaise, pickled onions and potato crisps
- Cured cod** DKK 125
served on crispy rye bread with chive mayonnaise, kohlrabi pickled in apple juice, green apples and dill crisps
- Marinated herring** DKK 110
with blackcurrant, horseradish, pickled onions and crispy rye

THE GARDEN

- Potato** DKK 110
with cress mayonnaise, Danish "Høost" cheese, pickled onions and potato crisps
- Lightly baked carrot** DKK 105
with marinated spring cabbage, lovage, pickles, smoked almonds and Danish "Vesterhavsost" cheese
- Beetroot** DKK 105
in a blackcurrant glaze with smoked cheese, pickled blackberries, caramelized walnuts and Nordic beetroot crispbread

THE PASTURE

- Homemade "rullepølse"** DKK 115
'Rullepølse' is a traditional Danish cold cut made from rolled and pressed pork with spices.
with veal demi glaze, mustard cream and sauteed kale
- Salted duck breast** DKK 119
with a pickled beetroot salad, apple, beetroot/ginger crispbread and cress
- Beef tartare** DKK 135
minzed raw beef with lovage mayonnaise, pickled pearl onions, spices and Jerusalem artichoke crisps
- Roastbeef** DKK 125
with tarragon mayonnaise, pickled red onions, purple carrots and potato crisps
- Creamy chicken and mayonnaise salad** DKK 110
with apples, celery, hazelnuts and bacon
- Egg** DKK 110
with chive mayonnaise, pickled red onions, daikon radish, charred garlic and crispy rye

CHEESE & DESSERT

11.30 AM - 4 PM

CHEESE

All cheeses are served with homemade Nordic crispbread and rhubarb compote

3 cheeses

DKK 95

5 cheeses

DKK 145

"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

DKK 85

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

DKK 65

A selection of small chocolate temptations

Cake of the day

DKK 55

Ask your waiter about today's baked good

À LA CARTE

5.30 PM - 9 PM

SNACKS

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

STARTERS

- Beef tartare** DKK 125
Minced raw beef with a lovage emulsion, pickled red onions, Danish "Vesterhavsost" cheese, smoked almonds and lettuce with herb pesto
- Grilled langoustine** DKK 125
with creamy mussel sauce, pickled pearl onions, dill oil and spices
- Jerusalem artichoke soup (v)** DKK 105
with chanterelles, Jerusalem artichoke crisps and cress oil

MAIN COURSES

- Pan-fried fillet of plaice** DKK 195
with crispy bread, white wine sauce and spices
- Glazed veal brisket roast** DKK 195
with heavy cream sauce and lingonberries
- Butter-grilled carrots** DKK 165
with hazelnuts, dill, mint and browned butter sauce

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 & DESSERT

5.30 PM - 9.45 PM

CHEESE

All cheeses are served with homemade Nordic crispbread and rhubarb compote

5 cheeses

DKK 145

"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

DESSERT

Lemon cream

with toasted meringue, tarragon syrup, pickled lemon and a fennel tuile

DKK 105

Mazarin almond cake

with vanilla-pickled apples, caramel, chocolate cream and crystallized chocolate

DKK 105