



# MEYERS i TÅRNET

**34 meters above Copenhagen – where the tower of Christiansborg  
meets the sky - the team from Meyers invites you up and into  
the tower.**

Restaurant 'Tårnet', Danish for 'The Tower', is placed in the former storage attic of the parliament, where busts and statues were hidden and forgotten until 2014. Now they've been introduced to the public once again, and been put into the new dining area, which is equally impressive and intimate.

Here, the sculptures of Thorvaldsen's 200-year-old lions proudly guards your meal. And even though the ceiling is high, our menu is grounded with inspiration in the Danish soil.

Our chefs celebrate classic recipes with respect for their past combined with a sprinkle of the present.  
We cherish the history of Danish cuisine while breathing new life into dishes, that has been enjoyed in our kingdom for decades

It's food with heart and soul. Food that tells stories about people, events and progress, which have founded Denmark. From home-cooked roasted pork and old-fashioned food to liver paté with French inspirations and the process of the open-faced sandwich becoming a culinary icon.

Enjoy!

# LUNCH

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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

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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 lumpfish roe, lemon mayonnaise, hand-picked shrimps, tomato snow, lemon pearls and dill. Served on butter-roasted white bread
- Crispy filet of plaice** DKK 135  
with shrimp salad, lemon pearls and crispy kale
- Cold-smoked salmon tartare** DKK 125  
with chive cream, pickled pearl onion, radish and crispy potato chips
- Cured cod** DKK 125  
with herbal emulsion, kohlrabi pickled in apple juice, green apple and crispy dill chips
- Blackcurrant-marinated herring** DKK 105  
in blackcurrant rum, horseradish, pickled red onion, rose pepper and beetroot

### THE GARDEN

- Mushrooms à la crème** DKK 115  
with pickled shimeji mushrooms, fried crispy parsley and celery. Served on butter-roasted white bread
- Potato** DKK 105  
with dill mayonnaise, pickled white onion, radish, crispy onion and frisée salad
- Lightly-baked carrot** DKK 105  
with lemon-marinated spring cabbage, pickled red onion, lovage emulsion, smoked almonds and "Vesterhavssost" (North Sea) cheese
- Beetroot** DKK 105  
glazed in blackberry juice, smoked cheese, pickled blackberries and caramelized walnuts

### THE PASTURE

- Steak tartare** DKK 135  
with wholegrain mustard, lovage emulsion, pickled pearl onion, Jerusalem artichoke chips and egg yolk
- Roastbeef** DKK 125  
with capers mayonnaise, pickled green tomatoes, crispy onions and cress
- Homemade "rullepølse"** DKK 115  
*'Rullepølse' is a traditional Danish cold cut made from rolled and pressed pork with spices.*  
with parsley mayonnaise, fried parsley, green apples and pickled white onions
- Creamy chicken salad** DKK 105  
with roasted mushrooms, pickled shimeji mushrooms, apple, bacon crumble, celery and cress

SMØRREBØD

11.30 AM - 3.15 PM

# CHEESE & DESSERT

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11.30 AM - 4 PM

## CHEESE

*All cheeses are served with homemade crisp and sweets*

**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, acidity, 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 acidity. 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.

## 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

- Crispy rice croquettes** DKK 65  
with cream cheese mixed in spices and herbs
- Fried bread** DKK 65  
with cod mousse and cress

## STARTERS

- Beef tartare** DKK 125  
Minced raw beef with a lovage emulsion, pickled red onions, Danish "Vesterhavssost" (North Sea) cheese, smoked almonds and lettuce marinated in pesto
- Lumpfish roe** DKK 125  
with crispy potato, lemon mayonnaise, lemon pearls and egg yolk confit
- Lightly-baked carrot (v)** DKK 105  
with parsley, pickled white onion, marinated spring cabbage, Danish "Vesterhavssost" (North Sea) cheese and smoked almonds

## MAIN COURSES

- Poached cod** DKK 195  
with creamy parsley sauce, pickled pearl onions, celery and crispy dill chips
- Veal loin** DKK 195  
with blackberry glaze, pickled blackberries, caramelized walnuts and beetroot
- Pork hearts in cream sauce** DKK 175  
with mushrooms, red currant, crispy kale and colored carrots
- Fried zucchini (v)** DKK 165  
with tomato sauce made on grilled beef tomatoes, roasted buckwheat, pickled pearl onion, spices and herbs

## SIDES

*Served to share with your main courses*

- Mixed salad**  
with chervil vinaigrette, roasted seeds, fresh herbs and spices, and pickled shallots
- Crushed potatoes**  
turned in chive butter

# CHEESE & DESSERT

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5.30 PM - 9.45 PM

## CHEESE

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5 cheeses

DKK 145

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A harmonious balance between fat and acidity. Melts in your mouth. Sour and fruity with notes of pineapple and melon

## DESSERT

### Cucumber

DKK 95

pickled in elderflower juice, dill and apple granité, elderflower lemon pearl and vanilla-pickled green apples

### Poached pear

DKK 95

with butterscotch cream, Mazarin crust, chocolate cream, crystalized dark chocolate and fresh pear