



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

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 butter-steamed and crispy flounder, lemon mayonnaise,
handpicked shrimps, lemon pearls, tomato snow and caviar.
Served on butter toasted bread
- White asparagus and hand-picked shrimps** DKK 125
With egg cream, pickled pearl onion,
soft-boiled egg, potato crisps and onion ash
- Hot smoked salmon** DKK 125
with lemon cream, vanilla-pickled green tomatoes,
lemon caviar, white asparagus crudité and crisps
- Smoked herring** DKK 115
with chive cream, egg yolk confit, pickled pearl onion,
roasted buckwheat, radish and dried egg yolk
- Blackcurrant-marinated herring** DKK 105
with rose pepper, smoked cheese,
lightly-pickled beetroot and beetroot dust

THE GARDEN

- Green asparagus** DKK 105
with pea purée, peas, pickled white asparagus,
crispy rye and gooseberries
- Potato** DKK 105
with wild garlic mayonnaise, pickled pearl onion,
crispy onion, cucumber and onion ash
- Lightly-baked carrot** DKK 105
with lemon-marinated cabbage, pickled red onion, lovage emulsion,
smoked almonds and "Vesterhavs" (North Sea) cheese
- Beetroot** DKK 105
glazed in blackberry juice with smoked cheese,
pickled gooseberries and caramelized walnuts

THE PASTURE

- Smoked beef tatare** DKK 135
with lovage emulsion, pickled pearl onion,
egg yolk, herbs and potato crisp
- Roastbeef** DKK 125
with capers cream, pickled green tomatoes,
cucumber and crispy onion
- Homemade "rullepølse"** DKK 115
'Rullepølse' is a traditional Danish cold cut
made from rolled and pressed pork with spices.
with parsley mayonnaise, apple, bacon crumble,
crispy parsley and mustard-marinated curly salad
- Creamy chicken salad** DKK 105
with grilled romaine salad, apple, celery,
green asparagus and roasted buckwheat

SMØRREBØD

11.30 AM - 3.15 PM

CHEESE & DESSERT

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

- Small Danish bonfire bread** DKK 55
with smoked cheese and ash
- Hot smoked salmon mousse** DKK 65
on crispy bread

STARTERS

- Beef tartare** DKK 125
Minced raw beef with egg yolk confit,
crispy potato, pickles and herbs
- Green asparagus** DKK 125
with handpicked shrimps, grilled romaine salad,
pickled gooseberries, lemon cream and pearls, tomato snow
- Lightly lemon-marinated cabbage (v)** DKK 105
salad with lovage emulsion, pickled red onion,
smoked almonds and Danish "Vesterhavs" (North Sea) cheese

MAIN COURSES

- Butter-fried mullet** DKK 195
with creamy mussel sauce, peas,
pickled shallots, asparagus and celery
- Grilled beef fillet** DKK 195
with red wine sauce filled with herbs and finely-chopped
shallots, coloured carrots and pickled redcurrant
- White asparagus (v)** DKK 165
with browned butter sauce, caramelized hazelnuts,
pickled white asparagus and curly salad

SIDES

Served to share with your main courses

- Mixed salad**
with chervil vinaigrette, roasted seeds,
fresh herbs and spices, and pickled shallots
- Danish potatoes**
with herb butter and fresh herbs

CHEESE & DESSERT

5.30 PM - 9.45 PM

CHEESE

All cheeses are served with homemade crisp and sweets

5 cheeses

DKK 145

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DESSERT

Cucumber

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

DKK 95

Strawberries

with crispy strawberry tuil, strawberry granité, white chocolate cream and vanilla ice cream

DKK 95