



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 and shared 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

- Plaice** DKK 145
with shrimp salad, lemon pearls and fried kale
- Smoked salmon** DKK 125
with egg creme, pickled shallots,
smiling eggs, potato chips and cress
- Cured cod** DKK 125
with chive mayonnaise, kohlrabi pickled in apple juice,
green apples and dill chips
- Elderflower-marinated herring** DKK 105
with fennel, pickled red onions and tarragon

THE GARDEN

- Mushrooms à la creme** DKK 105
with pickled shimejis, lingonberries,
fried crispy parsley and celery
Served on butter-toasted white bread
- Potato** DKK 105
with dill mayonnaise, pickled onion,
hay cheese, frisée salad and crispy onions
- Lightly-baked carrot** DKK 105
with marinated spring cabbage, lovage, pickled jelly,
smoked almonds and “Vesterhavsost” (North Sea Cheese)
- Beetroot** DKK 105
in blackcurrant glaze with smoked cheese, pickled blackberries,
caramelized walnuts and lightly pickled beet root

THE PASTURE

- Stirred beef tartare** DKK 135
tartare with lovage emulsion,
pickled pearl onion, egg yolk and potato chips
- Roast beef** DKK 125
with tarragon mayonnaise, pickled red onion,
green tomatoes, carrot and potato chips
- Homemade “rullepølse”** DKK 115
*‘Rullepølse’ is a traditional Danish cold cut
made from rolled and pressed pork with spices.*
with sauce tartare, pickled shallots and fried kale
- Creamy chicken salad** DKK 105
with pickled shimejis, celery, green apples and bacon

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

"Snobrød", small Danish bonfire bread DKK 55
with onion ash and smoked cheese

Butter-steamed corn cob DKK 55
with "Gammelknas" (Danish salty cheese) and vinegar salt

STARTERS

Steak tartare DKK 135
with basil cream, pickled red onion, smoked almonds,
"Vesterhavssost" (North Sea Cheese),
pesto-marinated salad and salted dried egg yolk

Norwegian lobster DKK 135
with cauliflower purée, pickled kohlrabi,
roasted nuts and cress

Baked pumpkin (v) DKK 105
with egg cream, crispy rye,
pickled pumpkin, roasted hazelnuts and crispy kale

MAIN COURSES

Butter-fried mullet DKK 195
with creamy mussel sauce, peas,
pickled shallots, asparagus and celery

Pan-fried plaice filet DKK 195
with crispy bread, butter sauce,
corn, spring onion and cress salad

Pork hearts in heavy cream sauce DKK 175
with mushrooms, red currant,
crispy kale and colored carrot

Beetroot glazed in blackberry/blackcurrant glaze (v) DKK 165
with pickled blackberries,
hazelnuts and horseradish sauce

SIDES

Served to share with your main courses

Green salad
with "mormordressing" (Grandma's dressing - Danish creamy
summer dressing), pickled shallots, caramelized walnuts and grapes

Crushed potatoes
with browned butter and herb salt

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

DESSERT

"Rødgrød" (traditional Danish red porridge)
with creamy ice cream and burnt almonds

DKK 95

Yogurt ice cream
with sorrel syrup, white chocolate cream
and crystalized white chocolate

DKK 95