

# 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!

# ”SMØRREBROD”

## TRADITIONAL DANISH OPEN-FACED SANDWICHES

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11.30 AM - 3.15 PM

### THE SEA

<b>Bread-coated plaice</b> with homemade remoulade, grilled lemon, pickled celery and fried parsley	DKK 135
<b>Cured salmon</b> with dill, apple, marinated fennel and dill / mustard cream – Served on white bread	DKK 125
<b>Egg</b> with lemon mayonnaise, hand-picked shrimps, burnt onion ash, brawn and cress	DKK 125
<b>Fried herring</b> in caramelized apple and ginger brine with pickled onions, fried capers and dill	DKK 110
<b>Pickled curry herring</b> with apple, pickled vegetables, celery, soft-boiled eggs and crispy capers	DKK 105

### THE GARDEN

<b>Mushrooms à la creme</b> with pickled shimeji mushrooms, lingonberries, crispy fried parsley and celery – Served on butter-toasted white bread	DKK 115
<b>Potatoes</b> with truffle cream, pickled onions, "Vesterhavstost" (North Sea Cheese), crispy potato chips and cress	DKK 115
<b>Lightly-baked carrot</b> with marinated spring cabbage, lovage, pickled jelly, smoked almonds and "Vesterhavstost" / North Sea (Danish salty) cheese	DKK 105

### THE PASTURE

<b>Stirred beef tartare</b> with coarse-ground mustard, cognac, spicy herbs, pickled pearl onions, Jerusalem artichoke chips and egg yolk	DKK 135
<b>Roast beef</b> with truffle cream, pickled onions, fried capers and potato chips	DKK 125
<b>Homemade "rullepølse"</b> <i>'Rullepølse' is a traditional Danish cold cut made from rolled and pressed pork with spices.</i> with coarse-ground mustard cream, onion and fried parsley	DKK 115
<b>Cold-served roasted pork</b> with home-pickled red cabbage, mustard cream, orange and kale	DKK 115
<b>Creamy chicken salad</b> with red apples, celery, bacon, roasted hazelnuts and pickled celery	DKK 105

#### ATT.

*There occurs a fee on payment by company credit cards. This applies to the following cards:*

*\*Danish issued VISA / Mastercard – corporate (2,5 %), \*EU issued VISA / Mastercard – corporate (2,5 %), \*NonEU VISA / Mastercard (4,38 %)*

**SMØRREBROD**

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

## Ris à l'amande

**DKK 65**

Add-on of a "almond present" per table / group

**DKK 50**

*An almond present is a family tradition in Nordic countries, where a whole almond is put into the rice pudding, and whoever finds it or gets it on their plate, gets a small present*

## Chocolate plate

**DKK 65**

A selection of small chocolate temptations

## Cake of the day

**DKK 55**

Ask your waiter about today's baked good

**CHEESE AND DESSERT LUNCH**

11.30 AM - 4 PM

# À LA CARTE

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5.30 PM - 9 PM

## SNACKS

- Small risotto croquettes** DKK 65  
with porcini mayonnaise
- Pork rinds** DKK 45  
with pine salt

## STARTERS

- Smoked duck breast** DKK 135  
with smoked cheese, pickled blackberries,  
walnuts, crispy rye and watercress
- Cold-smoked salmon** DKK 135  
with tarragon emulsion, salted cucumber,  
fennel, pickled kohlrabi and dill chips
- Jerusalem artichoke soup (v)** DKK 105  
with roasted mushrooms,  
crispy Jerusalem artichoke chips, pickled jelly and cress oil

## MAIN COURSES

- Glazed veal cheeks** DKK 195  
with true morel glaze, colored carrots,  
pickled currant and crispy cabbage
- Steamed plaice** DKK 195  
with browned butter sauce, leek,  
pickled pearl onions, turnips, fried capers and cress
- Butter-fried celeriac** DKK 175  
with celery purée, browned butter sauce,  
salty lemon crispy parsley root and pickled kohlrabi

## SIDES

*Served to share with your main courses*

- Mashed potatoes**  
with thyme oil
- Cabbage salad**  
with mustard vinaigrette, lingonberries,  
nuts, pomegranate and crispy kale

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À LA CARTE DINNER

5.30 PM - 9 PM

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**DKK 145**

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## DESSERT

### **Ris à l'amande (cold rice pudding)**

with roasted almonds and warm cherry sauce

**DKK 85**

### **Lemon curd**

with burnt meringue, crispy tuile with fennel, crystallized chocolate and tarragon ice cream

**DKK 95**

**CHEESE AND DESSERT DINNER**

5.30 PM - 9.45 PM