

## SNACKS

<b>Crispy tapioca chips</b> with a wild garlic crème	65
<b>Brioche</b> with a smoked cheese cream	65

## STARTERS

<b>Shrimps</b> Served with grilled romaine lettuce, herb vinaigrette, fermented garlic mayonnaise, and pickled pearl onions.	135
<b>Green asparagus ( V )</b> Served with smoked cheese cream, radish, pickled gooseberries, and crispy rye.	120
<b>Beef Tatar</b> Served with wild garlic mayonnaise, pickled onions, and potato chips.	140

## MAINS

<b>Fried mullet</b> Served with mussel sauce, white asparagus, pickled shallots, radish, and herbs	220
<b>Roast veal</b> Served with port wine sauce, baked carrots, and pickled currants.	215
<b>Grilled celeriac (V)</b> Served with celery puree, salted lemon, hazelnuts, and browned butter sauce.	195

*Potatoes and salad are served alongside all mains.*



*Meyers i Tårnet adds 1% to the bill for the Nordic organization "Footprint Nordic"*

*If you don't want to contribute, please say so before*

*payment*

## CHEESE

**The 3 cheeses** *are served with toasted bread and marmalade* 110

- **Rød løber** Mild and balanced taste that bursts in the mouth and melts on the tongue
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- **Høgelundgaard blåskimmel**” Tastes of pineapple, blue cheese, acid, umami, mushroom, flowers and licorice syrup
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- **Gammel Knas**” Tastes sweet of fruit, buttermilk, sour, bitter, salt and umami.

## DESSERT

**Red berry porridge** 110  
Served with buttermilk ice crème and crisps

**Chocolate Brownie** 115  
Served with chocolate crème, salty caramel, and raspberry sorbet

**Coffee set** 135  
coffee/tea, 3 cl avec and 2 pieces og chocolates  
- *Choose between Cognac, Calvados, Baileys or Cointreau*