

## PLATE OF THE TOWER

**305**

2 open face sandwiches (chosen by the chef)  
1 large draft beer or  
1 glass of house wine, soft drink and filtered water.

## THE TOWER "SHARING STYLE"

**435**

Crispy filet of plaice – Salmon – Chicken salad -  
Roastbeef  
Alongside bread and butter  
1 glass of beer, wine or soft drink  
Filtered water  
Coffee /The and cake of the day  
*Have to be served to everyone at the table*

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## CHEESE

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

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

**Cake of the day** 55

**Chocolates** 2 pieces / 3 pieces 30 / 45

**Petit Fours** 2 pieces / 3 pieces 48 / 72



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

## THE OCEAN

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| <b>Marinated herring</b>   | 115 |
| with a wild garlic cream, crispy capers, pickled pearl onions and spring onions. |     |
| <b>Blackcurrant herring</b>  | 115 |
| with beetroot, smoked creme cheese, pickled red onions and pink pepper.          |     |
| <b>Egg and shrimps</b>   | 130 |
| with lemon mayonnaise, pickled shallots, potato chips and cress.                 |     |
| <b>Smoked salmon</b>   | 130 |
| with pickled green tomatoes, and crispy rye.                                     |     |
| <b>Breaded fillet of plaice</b>  | 145 |
| with remoulade, pickled celery, grilled lemon, and crispy parsley.               |     |

## THE GARDEN

|   |     |
|---|-----|
| <b>Green asparagus</b>  | 115 |
| on toasted ryebread with smoked crème cheese, pickled gooseberries, radish and smoked almonds.                          |     |
| <b>Baked carrots</b>  | 115 |
| with marinated cabbage, lovage mayonnaise, smoked almonds, and North Sea cheese.  |     |
| <b>Beetroot</b>   | 115 |
| with a blackcurrant glaze with smoked cheese, pickled gooseberries, caramelized walnuts, and lightly pickled beetroots. |     |
| <b>Potato</b>   | 115 |
| with wild garlic cream, pickled shallots, North Sea cheese and potato chips   |     |

## THE PASTURE

|  |     |
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| <b>Roast beef</b>  | 130 |
| with a bearnaise mayonnaise, pickled red onions, and potato chips.             |     |
| <b>Beef Tatar</b>  | 140 |
| with a lovage mayonnaise, pickled pearl onions, and Jerusalem artichoke chips. |     |
| <b>Creamy Chicken salad</b>  | 120 |
| with pickled celery, green apples and bacon.                                   |     |
| <b>Creamy Ham salad</b>  | 125 |
| with pickled tomatoes, daikon, crispy onions and salty egg yolk.               |     |