

TRÅ
RN
ET

LUNCH

PLATE OF THE TOWER

305

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

TÅRNETS KOLDE BORD

455

Crispy fillet of plaice – Deep fried fjord shrimps – Potatoe - 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

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, umami and licorice syrup
- **Gammel Knas**” Tastes sweet of fruit, buttermilk, sour, bitter, salt and umami.

DESSERT

Cake of the day

55

Homemade petit four 4 pieces.

79



*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

Marinated herring	115
With lovage, leeks & toasted buckwheat seeds.	
Fried herring	115
With pickled pearl onions, elderflower, and malt.	
Breaded fillet of plaice	145
With asparagus remoulade, dill and grilled lemon.	
Whole Fjord shrimps – deep fried	140
With white asparagus, lemongrass and pimento.	

THE GARDEN

Tomatoes	115
With pickled green tomatoes, lemon herbs and lemongrass mayonnaise.	
White asparagus	120
With poached egg, toasted panko and summer truffle.	
Potatoe	120
With spruce shoot mayonnaise, grilled cucumber and puffed potatoes.	
Leeks	115
On ramson seeds, fried capers and havgus cheese.	
Cheese	95
Mild creamy Danish cheese with licorice herb, rhubarb og red onion relish.	

THE PASTURE

Roastbeef	130
With rhubarb relish, fried løg and smoked mayo.	
Tatar	140
With spruce shoots, buckwheat seeds, cucumber & fried shizo.	
Fried chicken	120
With grilled cabbage, anchovy pesto, and havgus cheese.	
Tartlets	145
With veal sweetbreads, corn and mushrooms.	

REDWINE

gl / fl

- Languedoc – Pinot noir 12,5%** 75 / 345
Light, refreshing and dry
France 2020
- Somontano -Gren. & Tempe 14,2%** 80 / 375
Medium-bodied, juicy and dry
Spain 2019
- Pfalz – Spätburgunder 13%** 95 / 455
Medium-bodied, refreshing, delicate and dry
Germany 2019
Recommended with the chicken.
- Puglia – Primitivo 12,5%** 95 / 455
Juicy, aromatic and half dry.
Italy - Salento 2017
Recommended with the makrel and potatoe.
- Morgon – Gamay 13,5%** 95 / 455
Medium-bodied, juicy and dry
France 2020
Recommended with the asparagus and hake.
- Piemonte – Nebbiolo/Barbera 14,4%** 105 / 515
Medium-bodied, juicy and dry
Italy 2019
Recommended with the oyster mushrooms.
- Lodi - Zinfandel 14,5%** 110 / 540
Full-bodied, juicy, and aromatic.
California 2017
- Cuyo – Malbec 14,5%** 110 / 540
Full-bodied, juicy, aromatic and dry
Argentina – 2018
- Bourgogne – Pinot Noir 1'Cru 13%** - / 740
Medium-bodied, elegant, aromatic and dry
France - Santenay 2016
- Châteauneuf-du-Pape- GSM 15,1%** - / 850
Intense, refined and dry.
France, chose between 06-14-15-17
Some vintage may have been sold out.

DESSERT WINE

gl.

- Ruby port special reserva 20%** 55
Full-bodied, sweet, rich and full of character.
Portugal NV
- Cote' du layon – Chenin Blanc 11,5%** 55
Creamy, half sweet and medium bodied.
France 2018
- Jerez-Xérés – Sherry 17%** 65
Full-bodied, sweet, creamy and intense.
Spain NV

SOFT DRINKS

Filtrered water 25
Pr. person, ad libitum

Naturfrisk soda, 25 cl, organic 40
Orange, Lemon, Raspberry, Ginger ale
Sports lemonade

Naturfrisk juice, 27,5 cl, organic 45
Passion-orange, Rhubarb,
Seabuckthorn-apple,
Elderflower

Meyers apple juice, 25 cl, øko 40

Coca-Cola/Coca-Cola Zero, 25 cl 40

DRAUGHT BEER

25 cl / 40 cl 55 / 70

"Humlefyrd" pilsner/lager 5,5%

IPA 5,0%

Classic amber lager 5,0%

BOTTLED BEER

Skands – brown ale 6,3%, 50 cl 72

Skands - Egtvedpigens Wheat 5,5%, 50 cl 72

TEEDAWN - Gentle Lager 0,0%, 33 cl 55

TEEDAWN - All the way IPA 0,3%, 33 cl 55

TEEDAWN – Lemonbeer 2,7%, 33 cl 55

TEEDAWN - Light in the dark 2,7%, 33 cl 55

AQUAVIT

3 cl / 5 cl 48 / 72

Hr. Skov – Blueberry and seabuckthorn 40%

Hr. Skov – Buck myrtel 40%

Hr. Skov – Burnet Rose 40%

Hr. Skov - Walnut 40%

THE HOUSEHOLD NAMES:

3 cl / 5 cl 35 / 55

O.P. Anderson Øko 40%

Linie aquavit 41,5 %

Aalborg Taffel Akvavit "Rød Aalborg" 45%

BOBLER gl / btl.

Cava Brut Reserva 12,5% 87 / 395
Xarel-lo/Macabeo/Parellada
Light, refreshing and dry
Spain NV

Champagne Brut 12% 128 / 635
Chardonnay/Pinot Noir/Pinot Meunier
Delicate, light and refreshing
France NV

DRINKS

Aperol spritz 105
5 cl aperol, topped with cava and sparkling
water.

Gin og Roses 95
3 cl Geranium gin, Fentimans rose lemonade

Dark N'stormy 95
3 cl dark rum and gingerbeer

Cava passion 95
2 cl passionfruit syrup topped with cava

Campari lemon eller danskvand 95
5 cl campari topped with lemon or sparkling
water.

ROSE

Loire - Carbernet Franc 11,5% 75 / 345
Light, refreshing and half dry.
France 2020

Kremtal -Zweigelt og Merlot 12,9% 95 / 455
Crispy, refreshing and dry
Austria 2021

Sancerre - Pinot Noir 12,5% 115 / 550
Medium-bodied, refreshing and dry
France 2019

HVIDVIN gl / btl

Loire - Sauvignon blanc 12,5% 75 / 345
Light, crispy and dry
France 2020

Venezia - Pinot Grigio 12% 80 / 375
Medium-bodied, mild and dry
Italien 2020 - økologisk og vegansk

Val de Loire - Chardonnay 12% 95 / 455
Light, round and dry
France 2020

Vouvray- Chenin blanc 13,5% 95 / 455
Medium-bodied, juicy and half dry.
France 2020

Rheinhessen - Riesling 12% 95 / 455
Light, crispy and dry.
Germany 2020
Recommended with the makrel

Alsace- Riesling, Musact og PB 13,5% 105 / 495
Medium-bodied, soft and dry
France 2018 - bio
Recommended with asparagus.

Kremstal - Grüner Veltliner 12,5% 105 / 495
Medium-bodied, delicate, crispy and dry.
Austria 2021
Recommended with hake and chicken.

Toscana - TR/PB/PG/RI 12,5% 115/560
Medium-bodied, refreshing, and dry.
Italy - 2020

Lodi - Chardonnay 13,4% 115 / 560
Medium-bodied, aromatic and dry.
California - 2020
Recommend with oyster mushrooms.

Poilly fumé - Sauvignon blanc 14,5% 135 / 675
Creamy, delicate, aromatic and dry
France - 2019
Recommended with potatoe.