

TA
RN
ET

EVENING

SNACKS

Whole fried fjord Shrimps	85
with bread, lemongrass mayo and pimento	
3 pieces of crispy filo	65
Filled with eggplant, goat cheese and herbal honey	

STARTERS

Asparagus fromage (V)	120
Served with pickled elderflower, buckwheat seeds and brown butter.	
Mackerel	135
Served with pickled, raw and semidried tomatoes, citrus and consommé of tomatoes	
Potatoes (V)	125
New Danish potatoes served with lovage pesto, pickled pearl onions and buttermilk.	

MAINS

Chicken breast	215
Served with green asparagus, new onions and crispy chicken skin	
Hake	220
Fried on bread, served with new peas, pearl onions and sauce of salted dried dab.	
King oyster mushroom (V)	195
Served with corn, wheat seeds, Havgus cheese, beans and summer truffle .	

Potatoes and salad are served alongside all mains.

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
-
- **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.

DESSERT

Buttermilk 110
Served with Danish strawberries and rosehip

Rhubarb 115
Served with white chocolate, water mint / yogurt sorbet

Coffee set 135
coffee/tea, 3 cl avec and 2 pieces of homemade petit four
- *Choose between Cognac, Calvados, Baileys or Cointreau*



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

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

Filtred water Pr. person, ad libitum	25
Naturfrisk soda, 25 cl, organic Orange, Lemon, Raspberry, Ginger ale Sports lemonade	40
Naturfrisk juice, 27,5 cl, organic Passion-orange, Rhubarb, Seabuckthorn-apple, Elderflower	45
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 Dill Akvavit 38%

Aalborg Taffel Akvavit "Rød Aalborg" 45%

BUBBLS 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

WHITE WINE 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.