

WELCOME TO SKOV MØLLEN Ø

Welcome to Skovmøllen Ø - where the taste of tradition meets a modern twist. Deeply rooted in the gastronomic heritage of our venerable predecessor, Skovmøllen, we welcome you to an experience that is as authentic as it is refreshing.

With over 200 years of history, Skovmøllen has been a beacon of Danish culinary culture, and we are proud to bring the same heritage to Aarhus Ø. Here at Skovmøllen Ø, we have brought the forest to the city, where you can experience the same classic flavors with a new touch of innovation and creativity.

Our menu celebrates traditions but offers surprises that delight even the most dedicated food enthusiasts. Whether looking for a quick lunch or a casual dinner - Skovmøllen Ø is the perfect place to gather and enjoy a great meal.

Step inside, take a seat, and let us pamper your taste buds with our unique fusion of past and present.

*Welcome to Skovmøllen Ø
- where tradition meets renewal and where every bite tells you a story.*

LUNCH

11.30 - 16.00

We recommend 2 pieces if you're moderately hungry and 3 pieces if you REALLY mean it.

Møllens herring platter

Old-fashioned matured red and white herring -
proper accompaniments
155,-

Butter-fried plaice

Møllens remoulade - lingonberries
- grilled lemon
135,-

Salt-baked celeriac (vegetarian)

Truffle mayonnaise - pickled celeriac
- roasted hazelnuts
110,-

Roast Beef

Smoked mayonnaise - cucumber relish
- fried onions
135,-

Cold-smoked salmon

Horseradish cream - dill cucumber - fennel
135,-

Skovmøllen's chicken salad

Pepper bacon from Nr. Søby
- tarragon - apple
120,-

Stirred tartare of Danish beef

Cress mayonnaise - fried potato
- raw egg yolk - cress
135,-

LUNCH DISHES

Shrimp sandwich

Lumpfish roe - lemon mayonnaise
- marbled eggs - green salads
- butterfried bread
195,-

Skovmøllen's tartlets

Ragout of Autumn mushrooms
and Danish chicken
185,-
(Vegetarian 170,-)

The Lunch table

Based on the smørrebrød menu, we serve you
5 shared dishes, selected by the kitchen.
(min. 2 people)
265,- per guest

The lunch table might vary. It will for sure be served with our most popular and classic dishes like e.g. herring, chicken salad, butter fried plaice along with meat and cheese.

Childrens plate

Danish meatballs or butter fried plaice, served with our homemade ryebread or today's potatoes
- vegetables
75,-
(children 3-12)

DANISH "SMØRREBRØD"

In case of allergies, please contact your servant

DRINKS

WE OFFER A WIDE SELECTION OF VARIOUS DRINKS

Marquis

Gin - raspberry - cranberry - wood sorrel
- lemon - licorice
110,-

Goldenginger

Whisky - ginger - lime - apple - Amaretto
110,-

Passionada

Vodka - passion fruit - orange - mango - vanilla
110,-

Cucudill

Gin - cucumber - elderflower - dill - apple - lemon
110,-

Espresso Martini

Vodka - espresso - dark chocolate - licorice
110,-

Amarettosour 0.0%

Non-alcoholic: Amaretto - apple - lemon
90,-
Add alcohol +20,-

Gin Tonic

110,-

Aperol Spritz

110,-

Irish Coffee

110,-

In case of allergies, please contact your servant

CAKE AND DESSERT

11.30 - 17.00

Cake buffet

Chef's selection of two cakes and warm buns
(minimum 2 persons)
175,- per person

(from 2 pm)

2 pcs Skovmøllen's buns

Home made jam - cheese - butter
75,-

Chocolate mousse with cherry bomb

Rum-braised pineapple - cherry ice cream

Skovmøllen's Birthday cake

Cake cream - fruit compote - cream
85,-

Skovmøllen's chocolate cake

Pickled late-summer berries - white chocolate
- broken gel of red berries
115,-

Nut tart

Crème fraîche sorbet - pickled blackberries
110,-

3 Danish cheeses

Chef's pickles - butterfried bread
115,-

Skovmøllen's famous hot chocolate

- whipped cream
75,-

Ø - MENU 'S

18.00 - 21.00

BUBBLES & ROSÉ

“Winter is coming”

Warm ballotine of red sole - smoked salmon - spinach - lobster bisque - trout roe - chives - fried artichokes

Beer-braised pork cheeks – baked carrots – potato purée – pickled beech mushrooms

Chocolate mousse with cherry bomb - rumbraised pineapple - cherry ice cream

400,-

“In love with vegetables”

Beetroot tartare – salted almonds – horseradish cream – celery fries

Variation of celery – purée with browned butter – saltbaked – crispy-fried – pickled pumpkin

Nut tart – crème fraîche sorbet – pickled blackberries

375,-

Cava Semi-Seco N.V.

Vega Medien

Bottle	Glass
395,-	79,-

Semi-sweet Cava made from Chardonnay and Macabeo.

The wine is rich in exotic fruits, with plenty of bubbles to balance the sweetness of the wine.

Champagne Brut Prestige

Pascal Walczak

Bottle
795,-

Classic Champagne from southern Cotes de Bar. A wine made from 75% Pinot Noir and 25% Chardonnay. The Champagne has notes of cherry and marzipan.

Weingut Büsser-Paukner

Rosé Merlot & Pinot Noir 2023

Germany

Bottle	Glass
375,-	85,-

Fruity rosé made from Merlot & Pinot Noir grapes, perfectly embodying what a rosé should be. It's a relatively dark rosé with a touch of residual sweetness without being overly sweet, perfect for enjoying in the sun and summer.

Domaine Montrose Rose Côtes-de-Thongue IGP 2023

France

Magnum	Bottle	Glass
975,-	475,-	90,-

Southern French rosé in Provence style, abundant with raspberry and strawberry flavors. A delightful fruity wine offering rich complexity.

WINEMENU

3 glass

White Wine

BP Pinot Blanc

Red Wine

San L. Toscana Rosso

Port Wine

Ramos Pinto Tawny

245,- per person

White Wine

BP Pinot Blanc

White Wine

Riesling

Port Wine

Ramos Pinto Tawny

245,- per person

In case of allergies, please contact your servant

RED WINE

EVENING MENU

18.00 - 21.00

Toscana Rosso IGT 2022

San Luciano

Italy

Bottle Glass

410,- 85,-

*Tuscan blend of Sangiovese and Cilieggiolo.
Easily drinkable, fruity red wine with fullness and
warmth.*

Neither too dry nor tannic.

Spätburgunder Geniesser Wein

Dry 2021 - Weingut Vogel

Germany

Bottle Glass

495,- 95,-

*Pinot Noir from the extinct volcano Kaiserstuhl in
Germany's warmest region, Baden.*

Light and spicy wine with an aromatic scent.

Langhe Nebbiolo DOC 2022

Massimo Rattalino

Italy

Bottle

475,-

Nebbiolo from Piedmont.

Light ruby-red and dry wine with good structure.

Light, elegant, and easy to drink Nebbiolo.

Bourgogne Rouge – Vieilles Vignes 2022

Domaine R. Dubois et fils

France

Bottle

695,-

Pinot Noir from old vines in Burgundy.

Classic Burgundy wine.

Morgon Les Dryades 2022

Petit Perou

France

Bottle

525,-

*Gamay from the southernmost Burgundy.
An intense version of Beaujolais with barrel aging,
and a dense and dark fruit profile.*

Barolo DOCG 2018

Massimo Rattalino

Italy

Bottle

795,-

*Piedmont's most famous wine, Barolo, made from
100% Nebbiolo.*

A powerful wine, yet balanced with a very long finish.

Brunello di Montalcino

DOCG Poggio Cerrino 2018 Tiezzi

Italy

Bottle

995,-

*The king of Tuscan wines - Brunello di Montalcino
made from 100% Sangiovese.*

*A potent wine with plenty of nerve, tannins, and fullness,
as well as a lightly developed aroma and taste,
reflecting the wine's age.*

Port Wine

Ramos Pinto Tawn

Glass 75,-

APPETIZER

Stirred tartare

Watercress mayonnaise - fried potato

- radish crudité - mustard salad

- radish sprouts

125,-

Beetroot tartare

Salted almonds – horseradish cream

– celery fries

110,-

Warm ballotine of sole, smoked salmon, and spinach

Lobster bisque – trout roe – chives

– fried artichokes

130,-

Nut tart

Crème fraîche sorbet

- pickled blackberries

110,-

Chocolate mousse with cherry bomb

Rum braised pineapple

– cherry ice cream

125,-

Skovmøllen's chocolate cake

Pickled late Summer berries

- white chocolate

- broken gel of red berries

115,-

3 Danish cheeses

Chef's pickles - butterfried bread

115,-

DESSERT

Today's fresh catch from Havnens

Fiskehus

245,-

Variation of celery (vegetarian)

Purée with browned butter – salt-baked

– crispy-fried – pickled pumpkin

195,-

Beer-braised pork cheeks

Baked carrots – potato purée

– pickled beech mushrooms

240,-

Slow-roasted veal fillet in herb crisp

Crispy ball of braised veal tails

– fried kale – lingonberries

245,-

MAIN COURSE

Children's plate

Danish meatballs or butterfried plaice
served with our homemade rye bread or

today's potatoes

- vegetables

75,-

(children 3-12)

In case of allergies, please contact your servant

DRINK CARD

WHITE WINE

BEER

Draft beer - Aarhus Bryghus 0,4l

Pilsner 58,-
Classic 62,-
IPA 69,-

Bottle beer - Aarhus Bryghus 0,6l

Klosterbryg
Hvede
Brown Ale
89,-

Non-alcoholic beer- Thisted Bryghus 0,5l

Hvede 0,5%
Classic 0,5%
IPA, 0,5%
62,-

Soft drinks

Pepsi Max

From Thisted Bryghus:

Cola
Lemon
Raspberry
ABC Sport
Squash
38,-

Organic juice from Naturfrisk

Elderflower
Rhubarb
Blackcurrant
45,-

Water with or without soda

25,-

Kaffe (filter)

Bourbon blend (Brazil, Sumatra)
A full-bodied coffee with hints of chocolate.

All you can drink 52,-

The
Earl Gray
Black tea

Fruit tea

Granny's Garden

Apple - hibiscus - rosehip peel - pineapple pieces
- papaya - marigold flowers - mango

Green tea with fruit

Morning Dew

Green tea - rose petals - marigold flowers
- cornflowers

White tea

White Yunnan Silver
White tea

Herbal and ginger

Ayurveda

Ginger - anise - fennel - licorice root - lemongrass
- black peppercorns - cinnamon pieces, -
chamomile flowers - sweet blackberry leaves
- rose petals

All you can drink 52,-

Aquavit

Bottle 2 cl.
750,- 45,-

Pinot Blanc Trocken 2022

Weingut Büsser-Paukner

Germany

Bottle Glass
410,- 85,-

Dry Pinot Blanc from Rheinhessen.

Medium-bodied white wine with notes of tropical fruits

Riesling Schiefermineral Trocken Ayler 202

Margarethenhof

Germany

Bottle Glass
495,- 95,-

Dry Riesling from Mosel with notes of citrus.

Very acidic and fresh.

Sancerre Blanc 2022

Domaine Paul Balland

France

Bottle Glass
560,- 125,-

Classic Sancerre.

100% Sauvignon Blanc from Loire.

Aromatic profile with freshness, a bit of fullness, and intensity.

Val de Loire Sauvignon Blanc 2022

Benoit Daridan

France

Bottle Glass
445,- 85,-

Sauvignon Blanc from Loire.

Aromatic profile with freshness, fullness, and minerality.

Bourgogne Hautes - Côtes de Nuits 2022

Domaine R. Dubois et fils

France

Bottle
695,-

Classic white Burgundy made from 100% Chardonnay.

Our fullest white wine with notes of ripe lemons, and a creamy acidity profile with toasted butter in the aftertaste.

COFFEE AND TEA

SOFT DRINKS