

LUNCH

11.30 - 16.00

THE LUNCH "TABLE"

Based on our most popular classic smørrebrød menu, we serve you 5 shareable dishes selected by the kitchen. The lunch "table" will vary

2 types of fish
Skovmøllen's chickensalad
Warm dish - seasonal and classic
Danish cheese with condiments
Rye bread and sourdough bread from our bakery
Pr. Person (min. 2 people) 285

LUNCH DISHES

SHRIMP 199

Hand-peeled shrimp, lemon, trout roe, soft boiled egg, butter fried sourdough bread from our bakery

HOT-SMOKED SALMON RILETTE 155

Crispy small salads, sourcream, dill, roe. Served with sourdough bread from our bakery

SKOVMØLLEN'S TARTLETS 189

Ragout of Danish chicken
or

Ragout of mushrooms and seasonal greens (V) 170

CHILDRENS PLATE (kids 3-12 years) 75

Danish meatballs or butterfried flat fish, homemade remoulade, carrots, apples, bread from our bakery

DANISH "SMØRREBRØD"

We recommend 2 pieces of smørrebrød if you are hungry

SKOVMØLLENS HEERING PLATTER 195

Traditional matured white and red herrings, seasonal homemade fried herring, appropriate seasonal garnish, Danish butter, homemade lard, rye bread from our bakery
Perfect for sharing

MACKREL WITH A VARIATION OF TOMATO 135

Pepper mayo, marinated onions, salsify

BREADED FISH OF THE DAY 138

Remoulade, lingonberries, grilled lemon

BREADED FISH OF THE DAY WITH HANDPEELED SHRIMP 169

Lemon mayo, lemon confit, grilled lemon

"BRÆNDEDE KÆRLIGHED" (V) 115

Potato mousse, onion compote, potato chips, pickled beetroot

SKOVMØLLEN'S CHICKENSALAD 130

Gently cooked Danish chicken, creamy mayo, herbs, pepper bacon from Nr. Søby, salad of apple and celery

ROASTBEEF 140

Cucumber relish, fresh horseradish, mustard mayo, crispy onions

CLASSIC STEAK TARTARE 140

Hand-chopped Danish beef, onions, capers, horseradish, fresh egg yolk, crispy onions



CAKE, DESSERT AND HOT DRINKS

11.30 - 17.00

CAKE

SKOVMØLLEN's SWEET BUN AND PASTRY 175

1 sweet bun with Danish butter, cheese, homemade jam, "lagkage", seasonal pastry

SKOVMØLLEN's SWEET BUN, 2 PCS. 75

Danish butter, cheese, homemade jam

SKOVMØLLEN's "LAGKAGE" 85

Berry compot, homemade pastry cream, orange liquor, whipped cream, chocolate glaze

SKOVMØLLEN's CHOCOLATE CAKE 115

Marinated berries, white chocolate, vanilla ice cream

"OLD-FASHIONED" APPLE CAKE 85

Homemade apple compote, sweet bread crumbs, whipped cream

POACHED PEAR 110

Crème Anglaise, lemon sorbet, marinated berries, crispy tuile

SWEET TREATS 45

From our bakery

CHEESE

ORGANIC CHEESE FROM THISE 45

Pr. piece

Fyrtårnsost with berry compot

Hvid kornblomst with preserved nuts

Blå grubeost with apple-chili compote

Smoked vesterhavsost with preserved apricots

Served with crispbread from our bakery

COFFEE

COFFEE (filter)

Bourbon blend (Brazil and Sumatra), full-bodied with chocolate notes

Ad libitum 52

To Go (+ deposit, REUSABLE) 30

TEA

EARL GREY, black tea

GRANNY'S GARDEN, fruit tea

Apple, hibiscus, rosehip, papaya, pineapple, mango, marigold flowers

MORGENTAU, green tea

Rose petals, marigold flowers, cornflowers

WHITE YUNNAN SILVER, white tea

AYURVEDA, herbal tea

Ginger, anise, fennel, licorice root, lemongrass, black pebberecorns, cinnamon, chamomile flowers, blackberry leaves, rose petals

Ad libitum 52

HOT CHOCOLATE

SKOVMØLLEN's FAMOUS HOT CHOCOLATE 75

Served with whipped cream



DINNER

18.00 - 21.00

STARTERS

- TOMATOIZED ARTICHOKE SOUP** 130
Jerusalem artichoke, scallop soufflé,
port gastrique, crisp Jerusalem artichokes
or
Vegetarian option 115
- POACHED WHITE FISH** 130
Small herbs, trout roe, "rich" mussel cream sauce
- BEETS IN 2 WAYS (V)** 115
Tartare, carpaccio, salted almonds, Danish
smoked cheese
- BEEF TARTARE** 125
Watercress mayo, potato chips, fresh salads,
herb salad

*All starters are served with bread from our
bakery*

MAIN COURSES

- SKOVMØLLEN's PEPPER STEAK** 325
Pepper sauce, crispy seasonal salads
- CHICKEN FROM HOPBALLE MØLLE** 245
Scorzoneraroots, seasonal preserves,
chicken glaze
- FRESH CATCH OF THE DAY** 265
Roasted cabbage, sauce nage, herb salad
- PICKLED FRIED
SCORZONERARROOTS (V)** 195
Garlic, cabbage shoots, morel cream

All main courses are served with today's potato

DESSERTS

- POACHED PEAR** 115
Crème anglaise, lemon sorbet, marinated
berries, crisp tuile, warm "soft" chocolate sauce
- SKOVMØLLEN's CHOCOLATE
CAKE** 115
Marinated berries, white chocolate, broken gel,
vanilla ice cream
- CHEESE** 125
3 organic cheeses from Thise, seasonal
garnish, homemade crispbread from our bakery



COLD DRINKS

BEER

DRAFT BEER - AARHUS BRYGHUS 0,4L

Pilsner	62
Classic	65
IPA	71

BOTTLED BEER - AARHUS BRYGHUS 0,6L

Klosterbryg	89
Hvede (wheat)	89
Brown Ale	89

NON-ALCOHOLIC BEER - THISTED BRYGHUS 0,5L

Wheat 0,5%	67
Classic 0,5%	67
IPA 0,5%	67

SNAPS

SNAPS

Linje akvavit, Rød Aalborg	
2 cl.	45
Bottle	750

JUICE

ORGANIC JUICE - NATURFRISK	45
Elderflower, rhubarb, blackcurrant	

WATER WITH / WITHOUT BUBBLES	25
Pr. Person	

SOFT DRINKS

PEPSI MAX	38
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THISTED BRYGHUS	38
Cola, Lemon, Raspberry, ABC sport, Squash orange	

Beer & snaps selection available - ask your staff



Ø-MENU

18.00 - 21.00

SPRING IS COMING

425

POACHED WHITE FISH

Small herbs, trout roe, "rich" mussel cream sauce

CHICKEN FROM HOPBALLE MØLLE

Salsify, seasonal preserves, chicken glaze

POACHED PEAR

Crème anglaise, lemonsorbet, marinated berries, crisp tuille, warm "soft" chocolate sauce

ADD-ON, MAINCOURSE:

Fish +35
Pepper steak +75

WE LOVE GREENS

400

BEETROOTS IN 2 WAYS (V)

Tartare, carpaccio, salted almonds, Danish smoked cheese

PICKLED FRIED

SALSIFY (V)

Garlic, cabbage shoots, morel cream

POACHED PEAR

Crème anglaise, lemon sorbet, marinated berries, crisp tuille, warm "soft" chocolate sauce

ADD-ON, MAINCOURSE:

Fish +35

CAVA & WINE

CAVA 95

PINOT BLANC TROCKEN 2022

WEINGUT BÜSSER-PAUKNER, GERMANY

A light dry white wine from Rheinhessen, medium bodied with notes of tropical fruits

TOSCANA ROSSO IGT 2022

SAN LUCIANO, ITALY

A Tuscan blend of Sangiovese and Cilieggiolo. Easy drinking fruity red wine with warmth and body

PORT TAWNY, RAMOS-PINTO

Wine menu, 3 glasses 245

Cava, 1 glass and wine menu 325

CHAMPAGNE & WINE

CHAMPAGNE 150

SANCERRE BLANC 2022

DOMAINE PAUL BALLAND, FRANCE

100 % Sauvignon Blanc from Loire. Aromatic with freshness, some body and intensity

SPÄTBURGUNDER GENISER WEIN TROCKEN

2020 - WEINGUT VOGEL, GERMANY

Pinot Noir from the extinct Kaiserstuhl volcano, Germany's warmest region Baden. Light and spicy with a smoky aroma

PORT TAWNY, RAMOS-PINTO

Wine menu, 3 glasses 295

Champagne, 1 glass and wine menu 395



WINE

WHITE WINE

**PINOT BLANCH TROCKEN, WEINGUT
BÜSSER-PAUKNER 2022, GERMANY**

*A light dry white wine from Rheinhessen,
medium bodied with notes of tropical fruits*
Glass 85 / Bottle 410

**VAL DE LOIRE SAUVIGNON
BLANC BENOIT DARIDAN
2022, FRANCE**

*Aromatic, with freshness, body
and minerality* Glass 85 / Bottle 445

**RIESLING SCHIEFERMINERAL
TROCKEN AYLER 2022, GERMANY**

*Dry Riesling from Mosel with notes of lemon.
Crisp acidity* Glass 95 / Bottle 495

**SANCERRE BLANC, DOMAINE PAUL
BALLAND, 2022 FRANCE**

*100 % Sauvignon Blanc from Loire. Aromatic
with freshness, some body and intensity*
Glass 125 / Bottle 560

**BOURGOGNE HAUTES - CÔTES
DE NUITS DOMAINE R. DUBOIS ET FILS
2022, FRANCE**

*Classic white Bourgogne, 100%
Chardonnay, full-bodied with notes of lemon,
creamy acidity and hints of toasted butter* 695

PORT

PORT

Ramos Pinto Tawny Glass 75

RED WINE

**TOSCANA ROSSO IGT SAN
LUCIANO 2022, ITALY**

*A Tuscan blend of Sangiovese and Ciliegolo.
Easy drinking fruity red wine with warmth
and body* Glass 85 / Bottle 410

**LANGHE NEBBIOLO DOC, MASSIMO
RATTALINO 2022, ITALY**

*Light ruby red, dry wine from Piemonte,
elegant and easy to drink* 475

**SPÄTBURGUNDER GENIESSER
WEIN TROCKEN, WEINGUT VOGEL
2021, GERMANY**

*Pinot Noir from the extinct Kaiserstuhl volcano,
Germany's warmest region Baden. Light
and spicy with a smoky aroma*
Glass 95 / Bottle 495

**MORGON LES DRYADES, PETIT PEROU
2022, FRANCE**

*Gamay from south of Burgundy, an
intense version of Beaujolais with deep
dark fruit notes* 525

**BOURGOGNE ROUGE,
VIEILLES VIGNES, DOMAINE
R. DUBOIS ET FILS 2022, FRANCE**

*Classic Pinot Noir from old wines in
Burgundy* 695

**BAROLO DOCG, MASSIMO
RATTALINO 2018, ITALY**

*Piemonte's most famous wine, Barolo.
Made from 100% Nebbiolo. Powerful,
balanced with a long finish* 795

**BRUNELLO DI MONTALCINO DOCG
POGGIO CERRINO TIEZZI
2018, ITALY**

*The "King" of Tuscan wines,
100% Sangiovese. Full of intensity,
tannins and richness* 995



SPARKLING WINE, ROSÉ, DRINKS

SPARKLING WINE

**CAVA SEMI-SECO N.V. VEGA
MEDIEN, SPAIN**

*Semi-sweet made from Chardonnay and
Macabeo, rich in exotic fruit flavors*
Glass 95 / Bottle 395

**CHAMPAGNE BRUT PRESTIGE
PASCAL WALCZAK, FRANCE**

*Classic champagne from southern Côtes de
Bar. 75% Pinot Noir and 25% Chardonnay,
notes of cherries and marzipan*
Glass 150 / Bottle 795

ROSÉ

**WEINGUT BÜSSER-PAUKNER
ROSÉ 2023, GERMANY**

*Fruity rosé from Merlot and Pinot, slightly
dark with a hint of sweetness*
Glass 79 / Bottle 395

**DOMAINE MONTROSE ROSÉ CÔTES-
DE-THONGUE IGP 2023, FRANCE**

*Southern French rosé in Provence style, notes of
raspberries and strawberries.*
Fruity with rich complexity
Glass 90 / bottle 475 / Magnum 975

DRINKS

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

GOLDEN GINGER 110
Whiskey, Amaretto, ginger, lime, apple

MARQUIS 110
Gin, raspberry, cranberry, sorrel, lemon, licorice

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

ESPRESSO MARTINI 110
Vodka, espresso, dark chocolate, licorice

AMARETTOSOUR 0.0% 90
"Amaretto", apple, lemon
Add alcohol +20

GIN TONIC 110

APEROL SPRITZ 110

IRISH COFFEE 110

