

LUNCH

11.30 - 16.00

THE LUNCH "TABLE"

TRADITIONAL

Based on our most popular classic smørrebrød menu, we serve you 5 shareable dishes.

The lunch "table" will vary

Traditionally matured herring

Breaded flatfish

Skovmøllen's chicken salad

Warm dish – seasonal classic with garnish

Arla Unika cheese with condiments

Danish butter, 2 types of bread from our bakery

Pr. Person, min. 2 people 285

FISH

The Lunch Table features our most popular fish dishes, served as 5 shareable dishes.

Spiced herring

Breaded flatfish

Cured salmon, smoked cheese cream

Today's selected warm fish with garnish

Arla Unika cheese with condiments

Danish butter, 2 types of bread from our bakery

Pr. Person 325
Must be chosen for the entire table

CLASSIC STEAK TARTARE 140
Hand cut Danish beef, onions, capers, fresh horseradish, fresh egg yolk, crispy onions

SKOVMØLLENS'S "ENGLISH BEEF" 145
Onion compote, Béarnaise cream, chervil sprouts, butter-toasted rye bread

DANISH "SMØRREBRØD"

We recommend 2 pieces of smørrebrød if you are hungry

SKOVMØLLENS HEERING PLATTER 195

Traditional matured white and red herring, hot-smoked herring, classic accompaniments, butter, homemade lard, rye bread from our bakery
Perfect for sharing

"SUN OVER AARHUS" 155
Smoked herring, egg yolk cream, red onion, chives, radish crudité, grated egg yolk

CURED SALMON 140
Smoked cheese cream, cucumber, celery, dill

BREADED FISH OF THE DAY 138
Homemade remoulade, lingonberries, grilled lemon

BREADED FISH OF THE DAY WITH HANDPEELED SHRIMP 169
Lemon mayo, lemon confit, grilled lemon

TODAY'S "GREEN SMØRREBRØD (V)" 115
Ask your waiter

SKOVMØLLENS'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



LUNCH DISHES

11.30 - 16.00

SHRIMP SANDWICH 199

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

SKOVMØLLEN'S TARTELET 170

Chicken, creamy sauce, seasonal greens, lingonberries, herb mix

Add an extra tartelet 50

MUSHROOM TOAST, 170

GRATINATED - GAMMEL KNAS (V)

Mushrooms, creamy sauce, lemon, parsley, apples

CHILDREN'S PLATE (*age 3-12*) 75

Danish meatballs or breaded flatfish, homemade remoulade, fresh vegetables, bread from our bakery

DESSERT & CHEESE

11.30 - 17.00

SKOVMØLLEN'S CHOCOLATE CAKE 115

Marinated berries, white chocolate, vanilla ice cream

TRIFLE À LA SKOVMØLLEN 85

Seasonal berries / fruit, crunch, nuts

MAZARIN 125

Pistachio mazarin, white mousse, burnt meringue, broken red berry gel, lemon- / buttermilk ice cream

COFFEE AND SWEETS 85

FROM OUR BAKERY

SWEETS FROM OUR BAKERY 45

ARLA UNIKA CHEESE 55

Per piece

Homemade accompaniments and crispbread from our bakery

Ask your server about today's selected cheeses

COFFEE & TEA

COFFEE (filter)

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

AD LIBITUM 52

EARL GREY, black tea

GRANNY'S GARDEN, fruit tea

MORGENTAU, green tea

WHITE YUNNAN SILVER, white tea

AYURVEDA, herbal tea

AD LIBITUM 52



DINNER

18.00 - 21.00

STARTERS

SEARED SCALLOPS, 2pcs. 135
Peas, Danish lardo, herb sauce,
baby greens

PEA SOUP 135
"Seared" langoustine, whipped cream, cava

PEA SOUP (V) 105
Whipped cream, cava

LIGHTLY SALTED COD 125
Crisp salads, dill emulsion, tomato jus,
mild horseradish

*All starters are served with Danish butter
and bread from our bakery*

MAIN COURSES

TURBOT ON THE BONE 275
Potato in variations, browned butter with lemon,
herbs, dried capers

FISH OF THE DAY 265
Selected seasonal garnish

STUFFED CHICKEN BREAST FROM HOPBALLE MØLLE 265
Mushroom duxelles, roasted chicken glaze,
potato of the day

CREAMY PEARL BARLEY 195
"Gammelknas" cheese, "seared" pointed
cabbage, mushrooms

All maincourses are served with today's vegetables

DESSERTS

TRIFLE À LA SKOVMØLLEN 85
Seasonal berries / fruit, crunch, nuts

SKOVMØLLEN's CHOCOLATE CAKE 115
Marinated berries, white chocolate, vanilla
ice cream

MAZARIN 125
Pistachio mazarin, white mousse, burnt
meringue, broken red berry gel,
lemon- / buttermilk ice cream

ARLA UNIKA CHEESE 55
Per piece
Homemade accompaniments and crispbread
from our bakery
*Ask your server about today's
selected cheeses*



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

Beer selection available - ask your server

JUICE

ORGANIC LEMONADE 47

Ask your server for todays choice

JUICE - NATURFRISK 47

Elderflower, rhubarb, blackcurrant

WATER WITH / WITHOUT BUBBLES 25

Pr. Person, ad libitum

Skovmøllen donates DKK 5,- for every guest who buys water, and together we support: FORENINGEN GADELIV, Aarhus

SOFT DRINKS

PEPSI MAX 43

THISTED BRYGHUS 43

Cola, Lemon, Raspberry, ABC sport, Squash orange

