LUNCH

11.30 - 16.00

THE LUNCH "TABLE"

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 chickensalad

Warm dish - seasonal and classic

Seasonal cheese with condiments

Danish butter, 2 types of bread from our bakery

Pr. Person (min. 2 people)

285



LUNCH

11.30 - 16.00

LUNCH DISHES		DANISH "SMØRREBRØD"		
SKOVMØLLENS HEERING PLATTER Traditional matured white and red herring, hot-smoked herring, classic accompaniments,	195	We recommend 2 pieces of smørrebrød if you are hungry		
Danish butter, homemade lard, rye bread from our bakery		"SUN OVER AARHUS"	155	
Perfect for sharing		Smoked herring, egg yolk cream, red onion, chives, radish crudité, grated egg yolk		
ÆGGEKAGE ANNO 1940	175	, , , , , , , , , , , , , , , , , , , ,		
Pork, beetroot, mustard, served with Danish butter		CURED SALMON	140	
and rye bread from our bakery	1	Smoked cheese cream, cucumber, celery, dill		
(Please note: A waiting time of up to 30 min. may	occur)	BREADED FISH OF THE DAY	138	
SKOVMØLLEN'S TARTLETS	170	Homemade remoulade, lingonberries,		
Chicken, creamy sauce, seasonal greens, lingonberries, herb mix		grilled lemon		
ingenzemes, nerz mix		BREADED FISH OF THE DAY	169	
Add an extra tartelet	50	WITH HANDPEELED SHRIMP		
A TRIBUTE TO GIBER Å	225	Lemon mayo, lemon confit, grilled lemon		
Breaded trout, salmon rillette, crayfish tails, trout roe, herb salad, charred lemon, butter-fried bread from our bakery	223	TODAY'S "GREEN SMØRREBRØD" (V) Ask your waiter	115	
SHRIMP SANDWICH Hand-peeled shrimps, lemon, trout roe, soft boiled-egg, butter-fried bread from our bakery	199	SKOVMØLLENS CHICKEN SALAD Gently cooked Danish chicken, creamy mayo, herbs, webber bacon from Nr. Søby, "salad" of apple and celery	130	
MUSHROOM TOAST,	170			
GRATINATED - GAMMEL KNAS (V) Mushrooms, pickled pumpkins, herbal mix		ROASTBEEF Cucumber relish, fresh horseradish, mustard mayo, crispy onions	140	
CHILDRENS PLATE (kids 3-12 years) Danish meatballs or breaded	75	CLASSIC STEAK TARTARE Hand cut Danish beef, onions, capers, fresh horseradish, fresh egg yolk, crispy onion	140	
flat fish, homemade remoulade, fresh vegete bread from our bakery	ables,	SKOVMØLLEN'S "ENGLISH BEEF" Onion compote, Béarnaise cream, chervil sprebutter-toasted rye bread	145 outs,	

CAKE, DESSERT AND HOT DRINKS

11.30 - 17.00

CAKE	COFFEE
*SKOVMØLLEN's SWEET BUN 175 AND PASTRY (min. 2 persons) 1 sweet bun, Danish butter, cheese, homemade jam, "lagkage", seasonal pastry	COFFEE (filter) Bourbon blend (Brazil and Sumatra), full-bodied with chocolate notes
SKOVMØLLEN's SWEET BUN, 2 pcs. 75 Danish butter, cheese, homemade jam	AD LIBITUM 52
SKOVMØLLEN's "LAGKAGE" 85 Berry compot, homemade pastry cream,	TEA
orange liquor, whipped cream, chocolate glaze	EARL GREY, black tea
TRIFLE À LA SKOVMØLLEN 85 Seasonal berries / fruit, crunch, nuts	GRANNY'S GARDEN, fruit tea
SKOVMØLLEN's CHOCOLATE CAKE 115 Marinated berries, white chocolate, vanilla ice cream	MORGENTAU, green tea
MAZARIN 125 Pistachio Mazarin, white mousse, torched meringue, broken red berry gel, pickled plums,	Rose petals, marigold flowers, cornflowers WHITE YUNNAN SILVER, white tea
lemon / buttermilk ice cream	AYURVEDA, herbal tea
COFFEE AND SWEETS FROM OUR BAKERY	Ginger, anise, fennel, licorice root, lemongrass black pebbercorns, cinnamon, chamomile flowers, blackberry leaves, rose petals
SWEETS FROM OUR BAKERY 45	AD LIBITUM 52
*Available from 14.00	
CHEESE	HOT CHOCOLATE
ARLA UNIKA CHEESE 55 Pr. piece Homemade accompaniments and crisp bread from our bakery	SKOVMØLLEN'S FAMOUS HOT 75 CHOCOLATE Served with whipped cream



Ask your server about today's selected cheese

COLD DRINKS

BEER		JUICE		
DRAFT BEER - AARHUS BI	RYGHUS 0,4L	TODAY'S LEMONADE	47	
Pilsner	62	Ask your server about todays choice		
Classic	65			
IPA	71	ORGANIC JUICE - NATURFRISK	47	
		Elderflower, rhubarb, blackcurrant		
BOTTLED BEER - AARHU	S			
BRYGHUS 0,6L		WATER WITH / WITHOUT BUBBLES	25	
Klosterbryg	89	Pr. Person - ad libitum		
Hvede (wheat)	89			
Brown Ale	89	Skovmøllen's restaurants donate DKK 5,-		
NON-ALCOHOLIC BEER		for every guest who buys water, and togeth support: FORENINGEN GADELIV, Aarhus	ier we	
- THISTED BRYGHUS 0,5L		.,		
Wheat 0,5%	67			
Classic 0,5%	67			
IPA 0,5%	67	SOFT DRINKS		
		PEPSI MAX	43	
Beer & snaps selection available	e - ask your staff	THISTED BRYGHUS	43	
		Cola, Lemon, Raspberry, ABC sport,		
		Sauash oranae		

