

# LUNCH

11.30 - 16.00

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## THE LUNCH "TABLE"

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### 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

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## DANISH "SMØRREBRØD"

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*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

### SKOVMØLLENS POTATOS (V) 115

New Danish potatoes, smoked cheese cream, crispy onions, chives, cress mayo

### 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 BEEF TARTARE 140

Hand cut Danish beef, onions, capers, fresh horseradish, fresh egg yolk, crispy onions



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## LUNCH DISHES

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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, GRATINATED (V) 170

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

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## DESSERT & CHEESE

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11.30 - 17.00

### SKOVMØLLEN'S CHOCOLATE CAKE 115

Marinated berries, white chocolate, vanilla ice cream

### GOOSEBERRY 85

Trifle à la Skovmøllen, crunch, nuts

### MAZARIN 125

White mousse, late Summer raspberries, burnt meringue, lemon- / buttermilk ice cream

### COFFEE AND SWEETS FROM OUR BAKERY 85

### 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*

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## COFFEE & TEA

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### 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

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## STARTERS

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**SEARED SCALLOPS, 2pcs.** 135  
Fresh 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*

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## MAIN COURSES

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**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*

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## DESSERTS

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**GOOSEBERRY** 85  
Trifle à la Skovmøllen, crunch, nuts

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

**MAZARIN** 125  
White mousse, late Summer raspberries,  
burnt meringue, 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

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## BEER

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### 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*

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## JUICE

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### ORGANIC LEMONADE 45

*Ask your server for todays choice*

### JUICE - NATURFRISK 45

Elderflower, rhubarb, blackcurrant

### WATER WITH / WITHOUT BUBBLES 25

*Pr. Person*

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

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## SOFT DRINKS

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### PEPSI MAX 38

### THISTED BRYGHUS 38

Cola, Lemon, Raspberry, ABC sport, Squash orange

