

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
with proper accompaniments
155,-

Butter-fried plaice

Møllens remoulade - lingonberries
- grilled lemon
135,-

Salt-baked celeriac (vegetarian)

Truffle mayo - 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,-

Æggekage anno 1946

Pork - beetroot - mustard
175,-

Shrimp sandwich

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

Skovmøllen's tartlets

Ragout of autumn mushrooms
185,-
(Vegetarian 170,-)

A Tribute to Giber Å

Crispy fried trout in herb breadcrumb, rillette
of hot-smoked salmon, trout roe, marinated
crayfish tails, urea emulsion, served on butter-
fried bread
215,-

Lunch spread

Based on the danish "smørrebrød", we serve
you 5 dishes, selected by the kitchen.

(minimum 2 persons)

265,- per guest

DANISH "SMØRREBRØD"

LUNCH DISHES

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

2 pcs Skovmøllen's buns

(from 2 pm)

Home made jam - cheese - butter

75,-

Old-fashioned apple cake with a modern twist

Apple compote - white chocolate mousse

- apple crumble - green apple sorbet

110,-

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,-

DRINK CARD

BEER

Draft beer - Aarhus Bryghus 0,4 l

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

Bottle beer - Aarhus Bryghus 0,6 l

Klosterbryg
Wheat
Brown Ale
89,-

Non-alcoholic beer- Thisted Bryghus 0,5 l

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

SOFT DRINKS

Soft drinks

Pepsi Max

From Thisted Bryghus:

Cola
Lemon
Raspberry
ABC Sport
Squash
37,-

Juice

Elderflower
Rhubarb
Blackcurrant
42,-

Water with or without bubbles

25,-

Coffee (filter)

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

All you can drink 52,-

COFFEE AND TEA

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,-

WHITE WINE

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.

RED WINE

Toscana Rosso IGT 2022

San Luciano

Italy

Bottle Glass

410,- 85,-

*Tuscan blend of Sangiovese and Ciliegliolo.
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.*

BUBBLES & ROSÉ

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.

DRINKS

Marquis

Gin - Raspberry - Cranberry - Wood sorrel - Lemon -
Licorice
110,-

Goldenginger

Whiskey - 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,-