

# LUNCH

11.30 - 16.00

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## THE LUNCH "TABLE"

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*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

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## LUNCH DISHES

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### 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

### ÆGGEKAGE ANNO 1940 175

Pork, beetroot, mustard served with ryebread from our bakery

### CHILDRENS PLATE (kids 3-12 years) 75

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

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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 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

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## CAKE

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**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

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## CHEESE

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**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*

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## COFFEE

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**COFFEE (filter)**

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

Ad libitum 52

To Go (+ deposit, REUSABLE) 30

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## TEA

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**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

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## HOT CHOCOLATE

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**SKOVMØLLEN's FAMOUS HOT CHOCOLATE** 75

Served with whipped cream



# 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

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## SNAPS

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### SNAPS

Linje akvavit, Rød Aalborg	
2 cl.	45
Bottle	750

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## JUICE

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<b>ORGANIC JUICE - NATURFRISK</b>	45
Elderflower, rhubarb, blackcurrant	

<b>WATER WITH / WITHOUT BUBBLES</b>	25
Pr. Person	

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## SOFT DRINKS

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<b>PEPSI MAX</b>	38
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<b>THISTED BRYGHUS</b>	38
Cola, Lemon, Raspberry, ABC sport, Squash orange	

*Beer & snaps selection available - ask your staff*



# WINE

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## WHITE WINE

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**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

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## PORT

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**PORT**

Ramos Pinto Tawny Glass 75

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## RED WINE

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**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 vines 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

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## SPARKLING WINE

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**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

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## ROSÉ

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**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

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## DRINKS

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**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

