



WELCOME  
TO  
SKOVMØLLEN

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*- where tradition meets renewal and where every bite tells you a story.*



# 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 -  
proper accompaniments  
155,-

## Butter-fried plaice

Møllens remoulade - lingonberries  
- grilled lemon  
135,-

## Salt-baked celeriac (vegetarian)

Truffle mayonnaise - 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 1940

Pork-beetroot-mustard  
175,-

## Shrimp sandwich

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

## Skovmøllen's tartlets

Ragout of Autumn mushrooms  
and Danish chicken  
185,-  
(Vegetarian 170,-)

## A Tribute to Giber Å

Crispy fried trout in herb breadcrumb, rilette of  
hot-smoked salmon, trout roe, marinated crayfish.  
Served on butterfried bread  
215,-

LUNCH DISHES

DANISH "SMØRREBRØD"

## The Lunch table

Based on the smørrebrød menu, we serve you  
5 shared dishes, selected by the kitchen.  
(min. 2 people)  
265,- per guest

*The lunch table might vary. It will for sure be served with our most popular and classic dishes like e.g. herring, chicken salad, butter fried plaice along with meat and cheese.*

## Childrens plate (children 3-12)

Danish meatballs or butter fried plaice,  
served with our homemade ryebread or today's  
potatoes - vegetables  
75,-

In case of allergies, please contact your servant

# CAKE AND DESSERT

11.30 - 17.00

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## **Cake buffet**

Chef's selection of two cakes and warm buns  
(*minimum 2 persons*)  
175,- per person

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(*from 2 pm*)

## **2 pcs Skovmøllen's buns**

Home made jam - cheese - butter  
75,-

## **Chocolate mousse with cherry bomb**

Rum-braised pineapple - cherry ice cream

## **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,-

## **Apple Trifle**

Apple compote - macaroon crunch - cream  
85,-

## **3 Danish cheeses**

Chef's pickles - butterfried bread  
115,-

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## **Skovmøllen's famous hot chocolate**

- whipped cream  
75,-

# DRINKS

## **Marquis**

Gin - raspberry - cranberry - wood sorrel  
- lemon - licorice  
110,-

## **Goldenginger**

Whisky - 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,-

In case of allergies, please contact your servant

# BUBBLES & ROSÉ

# DRINK CARD

## 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.*

## Draft beer Aarhus Bryghus 0,4l

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

## Bottle beer - Aarhus Bryghus 0,6l

Klosterbryg
Wheat
Brown Ale
89,-

## Non-alcoholic beer- Thisted Bryghus 0,5l

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

## Soft drinks

Pepsi Max

## From Thisted Bryghus:

Cola
Lemon
Raspberry
ABC Sport
Squash
38,-

## Juice

Elderflower
Rhubarb
Blackcurrant
45,-

## Water with or without soda

25,-

## Kaffe (filter)

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

All you can drink 52,-

## 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,-

BEER

SOFT DRINKS

COFFEE AND TEA

# WHITE WINE

# RED WINE

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**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*

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**Riesling Schiefermineral Trocken Aylar 202**

Margarethenhof

Germany

Bottle Glass

495,- 95,-

*Dry Riesling from Mosel with notes of citrus.  
Very acidic and fresh.*

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**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.*

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**Val de Loire Sauvignon Blanc 2022**

Benoit Daridan

France

Bottle Glass

445,- 85,-

*Sauvignon Blanc from Loire.  
Aromatic profile with freshness, fullness, and  
minerality.*

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**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.*

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**Toscana Rosso IGT 2022**

San Luciano

Italy

Bottle Glass

410,- 85,-

*Tuscan blend of Sangiovese and Cilieggiolo.  
Easily drinkable, fruity red wine with fullness and  
warmth.  
Neither too dry nor tannic.*

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**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.*

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**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.*

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**Bourgogne Rouge – Vieilles Vignes 2022**

Domaine R. Dubois et fils

France

Bottle

695,-

*Pinot Noir from old vines in Burgundy.  
Classic Burgundy wine.*

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**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.*

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**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.*

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**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.*

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