

WELCOME TO SKOVMØLLEN Ø

Welcome to Skovmøllen - where the taste of tradition meets a modern twist. Deeply rooted in the gastronomic heritage of our venerable predecessor, Skovmøllen, we welcome you to an experience that is as authentic as it is refreshing.

With over 200 years of history, Skovmøllen has been a beacon of Danish culinary culture, and we are proud to bring the same heritage to Aarhus Ø. Here at Skovmøllen Ø, we have brought the forest to the city, where you can experience the same classic flavors with a new touch of innovation and creativity.

Our menu celebrates traditions but offers surprises that delight even the most dedicated food enthusiasts. Whether looking for a quick lunch or a casual dinner with friends - Skovmøllen Ø is the perfect place to gather and enjoy a great meal.

So step inside, take a seat, and let us pamper your taste buds with our unique fusion of past and present. Welcome to Skovmøllen Ø - where tradition meets renewal, and where every bite tells 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 with proper accompaniments

155,-

Butter-fried plaice

Mill's remoulade, lingonberries, grilled lemon

135,-

Potato sandwich (vegetarian)

Potato sandwich, lovage mayo, radishes, smoked cheese cream, pickled new onions, fried onions, chives

110,-

Warm-smoked mackerel with tomato variations

Mackerel fillet, tomato concasse, broken gel on tomato and mayo

120,-

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

Stirred tartare with cress mayonnaise, fried celery, raw egg yolk, and cress

135,-

Shrimp sandwich

Lumpfish roe, lemon mayonnaise, marbled eggs, green salads, and butter-fried bread

195,-

The Lunch table

Based on the smørrebrød menu, 5 shared dishes are served, selected by the kitchen.

(min. 2 people)

265,- per guest

LUNCH DISHES

DANISH "SMØRREBRØD"

In case of allergies, please contact your server.

DRINKS

CAKE AND DESSERT

11:30 - 17:00

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,-

Cake buffet

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

2 pcs Skovmøllen's rolls

(from 2 pm)
with home made jam, cheese, and butter
75,-

Rhubarb trifle

Rhubarb compote, muesli/macaron mix,
whipped cream, crystallized white chocolate
75,-

Skovmøllen's birthday cake

Cake cream, fruit compote, and cream
85,-

Skovmøllen's chocolate cake

Chocolate brownie - pickled rhubarb - white
chocolate - rhubarb/elderflower broken gel
95,-

Strawberry/Rhubarb soup

Fresh strawberries - white chocolate/strawberry
ice cream - crystallized white chocolate
105,-

3 Danish cheeses

Chef's pickles served with butter-fried bread
115,-

Skovmøllen's famous hot chocolate

with whipped cream
65,-

Ø - MENU

18:00 - 21:00

BUBBLES & ROSÉ

Starter

Cured pollock - buttermilk sauce - dill
pickled apples - trout roe

Main Course

Oven-roasted beef fillet - charred pointed
cabbage tossed with chanterelles and
oyster mushrooms - browned onion
puree - pepper sauce and potato rösti
with Vesterhavs cheese

Dessert

Strawberry/Rhubarb soup - fresh
strawberries - white chocolate/
strawberry ice cream - crystallized white
chocolate

400,-

Starter

Confit leek - sesame mayonnaise - crispy
Ingrid peas - pickled kohlrabi - mizuna

Main Course

Gnocchi - spinach - baked tomatoes -
Gammelknas cream - sage butter

Dessert

Rhubarb trifle, rhubarb compote,
muesli/macaron mix, whipped cream,
crystallized white chocolate.

375,-

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.*

WINEMENU

3 glass

White Wine

BP Pinot Blanc

Red Wine

San L. Toscana Rosso

Port Wine

Ramos Pinto Tawny

245,- per person

White Wine

BP Pinot Blanc

White Wine

Riesling

Port Wine

Ramos Pinto Tawny

245,- per person

In case of allergies, please contact your server.

RED WINE

EVENING MENU

18:00 - 21:00

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.

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.*

APPETIZER

Stirred tartare

Watercress mayonnaise, potato chips,
radish crudité, mustard salad, radish
sprouts
125,-

Confit leek

Sesame mayonnaise - crispy Ingrid peas
- pickled kohlrabi - mizuna
(Vegetarian)
110,-

Cured pollock

Buttermilk sauce - dill pickled apples -
trout roe
125,-

Strawberry/Rhubarb soup

Fresh strawberries - white
chocolate/strawberry ice cream -
crystallized white chocolate.
105,-

Rhubarb trifle

Rhubarb compote, muesli/macaron mix,
whipped cream, crystallized white
chocolate.
75,-

Skovmøllen's chocolate cake

Chocolate brownie - Pickled rhubarb -
white chocolate - rhubarb/elderflower
broken gel.
95,-

3 Danish cheeses

Chef's pickles served with butter-fried
bread.
115,-

DESSERT

Fried cod

Pickled beetroot chunks, mix of red
mustard salad and dill tossed with dill
oil, Beurre Blanc with mustard, crispy
bacon, potato rösti with Vesterhavs
cheese.
245,-

Gnocchi

Spinach - baked tomatoes - Gammel
Knas cream - sage butter
(Vegetarian)
195,-

Oven-roasted beef fillet

Charred pointed cabbage tossed with
chanterelles and oyster mushrooms -
browned onion puree - pepper sauce and
potato rösti with Vesterhavs cheese
245,-

Children's plate

Meatballs or plaice
Rye bread or today's potatoes
and vegetables
75,-
Children 3-12 years old

MAIN COURSE

In case of allergies, please contact your server.

DRINK CARD

WHITE WINE

BEER

Draft beer Aarhus Bryghus 0,4l

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

Bottle beer - Aarhus Bryghus 0,6l

Klosterbryg
Hvede
Brown Ale
89,-

Non-alcoholic beer- Thisted Bryghus 0,5l

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

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,-

Kaffe (filter)

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

All you can drink 52,-

The Earl Gray

Ingredients: Black tea

Fruit tea

Granny's Garden

Ingredients: apple, hibiscus, rosehip peel, pineapple pieces, papaya, marigold flowers, mango

Green tea with fruit

Morning Dew

Ingredients: green tea, rose petals, marigold flowers, cornflowers

White tea

White Yunnan Silver

Ingredients: White tea

Herbal and ginger

Ayurveda

Ingredients: 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,-

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.

COFFEE AND TEA

SOFT DRINKS