



Welcome to our restaurant on the 19th floor.

An evening at Syv Ni 13

The concept is simple, nordic social dining, where the food is served to share on big plates. The different dishes are tasted together as they are presented at the table, in a pace that suits you, and in the order recommended by the Chef. The menu is set, so all you have to do is sit back and enjoy an experience of seasonal flavors, that has taken inspiration from all over the world.

A la carte for lunch

The lunch menu will give you a taste of both the nordic presentation style and flavors. Because have you really been to Denmark, if you haven't had a 'Kartoffelmad'? For lunch, you get to choose your own dishes from the a la carte menu. And you only have to share with your partner, mom or dad-in-law, if you want to.

The building TRÆ

We might just have said as much, but TRÆ is not just a building. At 78 meters, it is the tallest structure primarily made of wood and upcycled materials in Denmark. The windowshades are produced from discarded wind turbine blades, the flooring is a byproduct of the timber industry, and the facade consist of aluminium panels from the construction industry, that would otherwise have been discarded. Every choice made in the construction process has been carefully considered, resulting in a more circular building, with a significantly lower CO2 emission. It is an ambitious and forward thinking place, fostering community amongst the floors and throughout the neighborhood, with volunteer organisations and events.

Sydhavnen, the area

At the end of Jægergårdsgade, Sydhavnen is transforming. A place where old meets the new, and cultures merge. The plans for the area are ambitious, and within a few years, Sydhavnen will be the new home of two hotels, the music venue TRAIN, educational institutions, restaurants, office spaces and much more. It is an extension of the Aarhus city center, with it's own identity and history, and a community we are proud to be part of.

Allergies? Alert our staff, and we will sort it for you.

THE END



LUNCH MENU

YELLOWFIN TUNA – SAUCE VERDE – PICKLED PUMPKIN – 162,-
BEEF TARTARE – CRISPY POTATOES – CHIVE MAYONNAISE – 169,-
FRIED PLAICE – BROWNED BUTTER SAUCE – STEAMED BROCCOLINI – 215,-
OMELETTE – AIR-DRIED COPPA – CARAMELISED ONION - 157,-
SALT BAKED BEATS – BURRATA – JERUSALEM ARTICHOKE CHIPS – 147,-
CURED DUCK BREAST – CELERY IN TEXTURES – BLACKCURRANT SAUCE – 233,-

WANT TO BE SUPRISED? THE KITCHEN CAN ALSO MAKE A MENU FOR YOU:

2-COURSE CHEF'S CHOICE – 350,-

3-COURSE CHEF'S CHOICE – 415,-

COFFEE AND OTHER GOODS:

ESPRESSO_____35,-

Fazenda da Lagoa, Brazil, Medium roast, Notes of chocolate and nuts

AMERICANO_____40,-

CAPPUCINO_____45,-

FLAT WHITE_____45,-

POUR OVER_____45,- per person

El Bombo, Columbia, Light/Medium roast, Notes of hazelnuts and dark chocolate

All of our coffe comes from Sydhavnskafe

PETIT FOUR WITH THE COFFEE?_____39,- per person

EXTRA COURSE OR DESSERT?_____95,-

CHEESE PLATTER_____120,-

EVENING MENU

3 SNACKS & 7 COURSES – 549,-

EGG ROYAL – SMOKED TENDERLOIN – PICKLED CELERY

FRIED WHITE FISH – PORCINI REMOULADE – SALTED LEMON

”SANDWICH” – CARAMELISED ONION – COMTE CHEESE

BEETROOT IN BLACKCURRANT – BURRATA – FRIED JERUSALEM ARTICHOKE

PORCHETTA – FERMENTED CRANBERRIES – REDUCED APPLE

CURED SCALLOP – BROWN BUTTER SAUCE – HAZELNUT

CURED DUCK BREAST – LINIE AQUAVIT SAUCE – PICKLED QUINCE

ROASTED GNOCCHI – TRUFFLE SAUCE – KALE

RED POINTED CABBAGE – ORANGE GLAZE – CRISP TUILE

CHERRY SORBET – CRISPY MALT – CHOCOLATE

MISSING SOMETHING? ASK THE WAITERS FOR THE EXTENDED WINE LIST

RED WINE:

SPÄTBURGUNDER_____105,- / 520,-

HÖFFLIN, BADEN, 2021 - GERMANY



BRICCO LAGO, NEBBIOLO_____135,- / 675,-

CASCINA PENNA-CURRADO, PIEMONTE, 2024 - ITALY

ARBOIS TRADITION_____510,-

AUGUSTE PIROU, JURA, 2021 - FRANCE

BOURGOGNE PINOT NOIR_____160,- / 785,-

DOMAINE CHASSELAY, BURGUNDY, 2023 - FRANCE

MORGON GAMAY_____520,-

GEORGES DECOMBES & GHISLAINE VERMONT, BEAUJOLAIS, 2022 - FRANCE

COTE DU RHONE SIGNATURE BIO_____100,- / 505,-

FAMILLE PERRIN, COTE DU RHONE, 2022 - FRANCE

LALANDE DE POMEROL_____585,-

CHÂTEAU MONCETS, BORDEAUX, 2022 - FRANCE

BAROLO_____680,-

SENZANOME, PIEMONTE, 2012 - ITALY

IRROSSO SANGIOVESE_____590,-

CASANOVA DI NERI, TOSCANY, 2021 - ITALY



FLEURIE_____115,- / 580,-

THIEBAULT DUCROUX, BEAUJOLAIS, 2023 - FRANCE

SERIE LIMITADA_____110,- / 550,-

RODRIGUEZ DE VERA, ALMANSA, 2018 - SPAIN

AVEC OG DESSERT WINE

DESSERT WINE / PORT WINE

PORT WINE – 100,- / 580,-
TOKAJI LATE HARVEST – 95,- / 470,-
RIESLING SPÄTLESE – 105,- / 525,-

RUM, 4CL.

HAVANA CLUB 7 YR - 75,-
APPLETON ESTATE SIGNATURE – 75,-
A.H RIISE BLACK BARELL – 80,-
A.H RIISE ROYAL DANISH NAVY – 100,-
GREAT DANE BARREL AGED – 95,-

GIN, 4 CL.

BEEFEATER BURROUGH'S RESERVE - 105,-

COGNAC, 4 CL.

MARTELL XO – 190,-
MARTELL VSOP – 80,-

GRAPPA 5CL

BERTA ELISI GRAPPA – 100,-

WHISKEY, 4 CL.

JAMESON WHISKY – 75,-
GLENLIVET 15-YEAR, SINGLE MALT – 95,-
THY SINGLE MALT – 85,-
STAUNING EL CLASICO – 115,-

BOURBON, 4 CL

FOUR ROSES, SINGLE BARELL – 105,-
FOUR ROSES, SMALL BATCH - 90,-

SNAPS, 4CL

LINE AKVAVIT – 60,- / 580,-
SNEPPESNAPS 70,- / 550,- 35CL
BORNHOLM SNAPS 45,- / 550,-

OTHER

CURRANTRUM , 4CL – 100,-
CALVADOS BOULARD GRAND SOLAGE – 80,-

ADD-ONS

SNACKS

SERVED BEFORE THE FOOD

ROASTED ALMONDS – DRIED YOUGHURT – 35,-

CRISPY PIE – TRUFFLE – AGED CHEESE – 39,-

PANI PURI – FERMENTED LEMON – COPPA – 39,-

CITRUS MARINATED OLIVES – 39,-

SIDES:

SERVED WITH THE FOOD

FRENCH FRIES – PEPPER MAYONNAISE – 47,-

MIXED CRISP SALAD – MUSTARD VINAIGRETTE – 42,-

SWEETS:

CHEERY SORBET – CRISPY MALT – CHOCOLATE – 81,-

AFFOGATO – 63,-

CHEESE PLATTER – 117,-

PETIT FOUR – 54,-

BEVERAGE MENUS

WINE MENU – 3 GLASSES MARKED WITH A SMALL CLOVER:



STANDARD WINE PAIRING – 310,-



UPGRADED WINE PAIRING – 420,-

ADD DESSERT WINE FOR 85,-

3-GLASS NON-ALCOHOLIC PAIRING – 210,-

“DRIVE HOME” MENU *(1 GLASS FROM THE UPGRADED WINE MENU AND 2 GLASSES OF NON-ALC)* – 275,-

COCKTAILS:

AARHUS – 115,-

PORTER ESPRESSO MARTINI – 115,-

MÅMS – 115,-

BLACKCURRANTS FROM SAMSØ – 105,-

SHISO COLLINS – 100,-

OLE BANAN – 115,-

IF YOU'RE MISSING SOMETHING, ASK FOR THE COCKTAIL MENU.

CLASSICS ARE ALSO AVAILABLE.

BEER:

BRØL PILSNER (DRAFT) – 80,-

BRØL VIENNA LAGER (CLASSIC) (DRAFT) – 80,-

BRØL IPA (DRAFT) – 80,-

BRØL ANDERS (NON-ALCOHOLIC) – 60,-

SODA & LEMONADE:

PEPSI / PEPSI MAX – 40,-

ADELHARDT ORANGE SODA / ELDERFLOWER LEMONADE – 45,-

LEMONADE / KOMBUCHA – 80,-

3-GLASS NON-ALCOHOLIC PAIRING – 210,-

“DRIVE HOME” MENU *(1 GLASS OF WINE FROM THE UPGRADED WINE MENU + 2 GLASSES OF LEMONADE)* – 275,-

WINEPAIRINGS – 3 GLASSES MARKED WITH A SMALL CLOVER



STANDARD WINEPAIRING – 310,-



UPGRADED WINEPAIRING – 420,-

SPARKLING:



821 CHABLIS BLANC DE BLANC_____110,- / 550,-

LE DOMAINE D'HENRI, CHABLIS, 2022 - FRANCE



BLANC ASSEMBLAGE_____190,- / 950,-

CHAMPAGNE CHAVOST, CHAMPAGNE, 2022 – FRANCE

WHITE WINE:

RIESLING "BLAUSCHIEFER"_____105,- / 520,-

KERPEN, MOSEL, 2024 – GERMANY

RIESLING KABINETT_____95,- / 480,-

GOLDATZEL, RHIENGAU, 2023 – GERMANY

PINOT GRIS RESERVE_____555,-

F. E. TRIMBACH, ALSACE, 2018 – FRANCE

CHABLIS_____685,-

DOMAINE DE L'ENCLOS, BURGUNDY, 2023 – FRANCE

BOURGOGNE CHARDONNAY_____125,- / 630,-

LES VIGNES DE LA ROCHE, ALBERT SOUNIT, BURGUNDY, 2024 – FRANCE



BEAUJOLAIS BLANC_____110,- / 550,-

GEORGES DECOMBES, BEAUJOLAIS, 2023 – FRANCE

SAUVIGNON BLANC ORANGE_____860,-

DOMAINE DU BOUCHOT, LOIRE, 2022 – FRANCE

POUILLY FUME TERRES BLANCHES_____135,- / 660,-

DOMAINE DU BOUCHOT, LOIRE, 2023 – FRANCE

SAUMUR BLANC_____140,- / 685,-

FABIEN DUVEAU, LOIRE, 2022 – FRANCE



LA DEL VIVO_____125,- / 630,-

RAUL PEREZ, BIERZO 2023 - SPAIN

EVENING MENU

3 SNACKS AND 4 COURSES – 429,-

EGG ROYAL – SMOKED TENDERLOIN – PICKLED CELERY

FRIED WHITE FISH – PORCINI REMOULADE – SALTED LEMON

"SANDWICH" – CARAMELISED ONION – COMTE CHEESE

BEETROOT IN BLACKCURRANT – BURRATA – FRIED JERUSALEM ARTICHOKE

CURED SCALLOP – BROWN BUTTER SAUCE – HAZELNUT

CURED DUCK BREAST – LINIE AQUAVIT SAUCE – PICKLED QUINCE

ROASTED GNOCCHI – TRUFFLE SAUCE – KALE