



**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

SALTED TROUT – YELLOW BEETROOT – WILD GARLIC – 183,-

PÂTÉ ON PORK – WHOLE GRAIN MUSTARD – PICKLED VEGETABLES – 177,-

STEAMED BLUE MUSSELS – HERBS – WHITE WINE – 189,-

*SERVED WITH POMMES FRITES*

BEEF TARTARE – GRILLED LEEK – CREAMY YUZU – 179,-

FRIED ROKKEDAHL CHICKEN – CEASAR DRESSING – PARMESAN – 215,-

PAN-SEARED PORK NECK – ROASTED CHICKEN SAUCE – MADAGASCAR PEBER – 229,-

MARINATED CABBAGE – PICKLED MUSTARD SEEDS – BLANQUETTE SAUCE

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

2-COURSE CHEF'S CHOICE – 359,-

3-COURSE CHEF'S CHOICE – 435,-

## 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 Sydhavnskaaffe

PETIT FOUR WITH THE COFFEE? \_\_\_\_\_ 49,- per person

EXTRA COURSE OR DESSERT? \_\_\_\_\_ 95,-

CHEESE PLATTER \_\_\_\_\_ 120,-

## EVENING MENU

3 SNACKS & 7 COURSES – 549,-

FRIED SQUID – BLACK LIME CREAM – DRIED YOGURT

CRISPY WAFFLE – LUMPFISH ROE – DILL

GREEN SHISO – TOASTED CHORIZO – CREAM CHEESE

MARINATED CABBAGE – PICKLED MUSTARD SEEDS – BLANQUETTE SAUCE

CITRUS-MARINATED HALIBUT – CREAMY WILD GARLIC – YELLOW BEETROOT

PAN-SEARED REDFISH – GRILLED ONION – BROWN BUTTER FUMÉ

FRIED POTATO – CHIMICHURRI – AIOLI

MEDIUM-RARE BEEF – BLACKCURRANT – SAUCE SUPRÊME

ASPARAGUS – BEURRE BLANC – SALTED CRANBERRIES

POACHED RHUBARB – WHITE CHOCOLATE – CRÈME FRAÎCHE PARFAIT

## MISSING SOMETHING? ASK THE WAITERS FOR THE EXTENDED WINE LIST

### RED WINE:

SPÄTBURGUNDER\_\_\_\_\_105,- / 520,-

*HÖFFLIN, BADEN, 2021 - GERMANY*

 CUVÉE ANDREW\_\_\_\_\_145,- / 700,-

*LEYMARIE-CECI, BOURGOGNE, 2024- FRANCE*

ARBOIS TRADITION\_\_\_\_\_510,-

*AUGUSTE PIROU, JURA, 2023 - 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, 2022 - ITALY*

 LE CARIGNAN\_\_\_\_\_115,- / 580,-

*CATHRINE BERNARD, LANGUEDOC, 2022 - 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

LINIE 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 TART – SMOKED CREAM CHEESE – ASPARAGUS – 39,-  
PANI PURI – FERMENTED LEMON – COPPA – 39,-  
CITRUS MARINATED OLIVES – 39,-

#### SIDES:

*SERVED WITH THE FOOD*

FRENCH FRIES – WILD GARLIC MAYONNAISE – 47,-  
MARINATED SALAD – GRANDMA DRESSING – CRISPY – 59,-

#### SWEETS:

NASHI PEAR IN TEXTURES – CREAMY CHOKOLATE – LEMON CURD – 95,-  
AFFOGATO – 63,-  
CHEESE PLATTER – 117,-  
PETIT FOUR – 49,-

## BEVERAGE MENUS

### WINE MENU – 3 GLASSES MARKED WITH A SMALL CLOVER:

 STANDARD WINE PAIRING – 310,-

 UPGRADED WINE PAIRING – 450,-

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,-

### OUR NON-ALCOHOLIC OPTIONS:

DE-ALCOHOLIZED BLANC DE BLANC \_\_\_\_\_ 80,- / 400,-

*ODDBIRD, LANGUEDOC-ROUSSILLON – FRANCE*

BOTANICALS \_\_\_\_\_ 80,- / 400,-

*FAR & SØN – DENMARK*

RED \_\_\_\_\_ 80,- / 400,-

*ARENSBAK, COPENHAGEN - DENMARK*

### COCKTAILS:

WE HAVE OUR OWN RECIPES, CLASSICS AND MOCKTAIL AVAILIABLE

ASK OUR WAITERS IF YOU WANT THE CARD

### 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 – 450,-

### SPARKLING:

 PET NAT "PLUMY" \_\_\_\_\_ 110,- / 550,-  
*LES VIGNES DU FRESCHES, ANJOU, 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,-  
*DOMAINE GAELLE & JEROME MEUNIER, BURGUNDY, 2022 – FRANCE*

 LA GRAND PIÈCE \_\_\_\_\_ 110,- / 550,-  
*STÉPHANE ORIEUX, MUSCADET SÈVRE ET MAINE, 2023 – FRANCE*

 SAUVIGNON BLANC, MACERATED \_\_\_\_\_ 175,- / 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*

## EVENING MENU

### 3 SNACKS AND 4 COURSES – 429,-

FRIED SQUID – BLACK LIME CREAM – DRIED YOGURT

CRISPY WAFFLE – LUMPFISH ROE – DILL

GREEN SHISO – TOASTED CHORIZO – CREAM CHEESE

MARINATED CABBAGE – PICKLED MUSTARD SEEDS – BLANQUETTE SAUCE

PAN-SEARED REDFISH – GRILLED ONION – BROWN BUTTER FUME

FRIED POTATO – CHIMICHURRI – AIOLI

MEDIUM-RARE BEEF – BLACKCURRANT – SAUCE SUPRÊME