



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

ASPARAGUS – PEAS – FERMENTED LEMON - 179,-

SALTED TROUT – BROCCOLINI – CREAMY HORSERADISH - 189,-

SIMON'S PATÉ – WHOLEGRAIN MUSTARD – PICKLES - 185,-

STEAMED MUSSELS – HERBS – WHITE WINE - 196,-

SERVED WITH FRENCH FRIES

BEEF TARTARE – GRILLED LEEK – CREAMY YUZU - 189,-

FRIED CHICKEN – CAESAR DRESSING – PARMESAN - 215,-

AGED PORK TENDERLOIN – SOUR BEER SAUCE – CARAMELIZED CELERIAC - 239,-

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,-

All of our coffe comes from Sydhavnskafe

PETIT FOUR WITH THE COFFEE? _____ 49,- per person

EXTRA COURSE OR DESSERT? _____ 95,-

CHEESE PLATTER _____ 117,-

EVENING MENU

3 SNACKS & 7 COURSES – 549,-

TROUT FROM ÅDAL – SALTED CUCUMBER – HORSERADISH

CRISPY TARTLET – PEAS – PANCETTA

PAN-FRIED MONKFISH – BBQ LANGOUSTINE – TOASTED BUCKWHEAT

FLAME-GRILLED BEEF – AROMATIC PEPPER – TAPENADE

PAN-FRIED SAIthe – FENNEL VARIATIONS – ORANGE SAUCE

ASPARAGUS – BEURRE BLANC – SALTED CRANBERRIES

DANISH POTATOES – CREAMY LOVAGE – “FAKE SOIL”

TOMATO TARTE TATIN – BURRATA – OREGANO

AGED PORK TENDERLOIN – SOUR BEER SAUCE – CARAMELIZED CELERiac

STRAWBERRIES – BASIL SORBET – LIGHT SABAYONNE

MISSING SOMETHING? ASK THE WAITERS FOR THE EXTENDED WINE LIST

RED WINE:

✿ PINOT NOIR MIMUET _____ 150,- / 725,-

ALOIS LAGEDER, ALTO ADIGE, 2023 – ITALY

ARBOIS TRADITION _____ 510,-

AUGUSTE PIROU, JURA, 2023 – FRANCE

✿ PINOT NOIR NIEDER-FLÖRSHEIMER _____ 120,- / 550

BIANCA SCHMITT, REINHESSEN, 2023 – GERMANY

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 _____ 120,- / 590,-

CASANOVA DI NERI, TOSCANY, 2022 – ITALY

SERIE LIMITADA _____ 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 TART – SMOKED CREAM CHEESE – GREEN PEAS – 39,-

PANI PURI – FERMENTED LEMON – COPPA – 39,-

CITRUS MARINATED OLIVES – 39,-

SIDES:

SERVED WITH THE FOOD

FRENCH FRIES – MAYONNAISE WITH CHIVES – 49,-

MARINATED SALAD – GRANDMA DRESSING – CRISPY – 49,-

SWEETS:

STRAWBERRIES – BASIL SORBET – LIGHT SABAYONNE – 98,-

AFFOGATO – 65,-

CHEESE PLATTER – 117,-

PETIT FOUR – 49,-

BEVERAGE MENUS

WINE MENU – 3 GLASSES MARKED WITH A SMALL CLOVER:

 STANDARD WINE PAIRING – 320,-

 UPGRADED WINE PAIRING – 470,-

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 AVAILABLE

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 – 320,-
- ✿ UPGRADED WINEPAIRING – 470,-

SPARKLING:

- ✿ RIESLING SEKT _____ 120,- / 550,-
BURG RAVENSBURG, BADEN, 2019 – GERMANY
- ✿ BLANC ASSEMBLAGE _____ 190,- / 950,-
CHAMPAGNE CHAVOST, CHAMPAGNE, 2022 – FRANCE
- ✿ ÆBLEFALD CIDER _____ 95,- / 445
100% "INGRID MARIE" APPLE CIDER, ÅRHUS, 2024 – DENMARK

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 _____ 165,- / 750,-
EN BOUT, DOMAINE DES CRÊTS, MACON, BURGUNDY, 2024 – FRANCE
- ✿ CHARDONNAY _____ 110,- / 550,-
ALOIS LAGEDER, ALTO ADIGE, 2025 – ITALY
- ✿ LA GRAND PIÈCE _____ 110,- / 550,-
STÉPHANE ORIEUX, MUSCADET SÈVRE ET MAINE, 2023 – FRANCE
- ✿ SAUVIGNON BLANC, MACERATED _____ 860,-
DOMAINE DU BOUCHOT, LOIRE, 2022 – FRANCE
- ✿ POUILLY FUME TERRES BLANCHES _____ 135,- / 660,-
DOMAINE DU BOUCHOT, LOIRE, 2023 – FRANCE

EVENING MENU

3 SNACKS AND 4 COURSES – 429,-

TROUT FROM ÅDAL – SALTED CUCUMBER – HORSERADISH

CRISPY TARTLET – PEAS – PANCETTA

PAN-FRIED MONKFISH – BBQ LANGOUSTINE – TOASTED BUCKWHEAT

PAN-FRIED SAI THE – FENNEL VARIATIONS – ORANGE SAUCE

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