



SCHÖNNEMANN

ANNO 1877



THE BEST TRADITIONAL LUNCH IN COPENHAGEN

The four small steps that lead down to restaurant Schønnemann are probably modest in distance, but they take you back to a bygone era, where warm hosts and quality food made from scratch still apply. Here it is all about enjoying the “smørrebrød” of the highest quality and well-served beer, in the same way it has been done for almost 150 years.

At restaurant Schønnemann we welcome all kinds of guests. Here, young, middle-aged, elderly, gentlemen, ladies, business people, students and tourists gather. In short, epicures and gourmets of all kinds gather here. The atmosphere is informal, and glasses are raised frequently, while the hosts serve one classic Danish specialty after another for our expectant guests.

The menu consists of classic Danish smørrebrød, warm dishes and exciting specialties – all made from the best ingredients and – of course – always freshly made. Here you will find all the classics such as Schønnemann’s old-fashioned matured herring, breaded fillets of plaice, smoked eel with freshly-made scrambled eggs, tenderloin steaks with soft onions and beef tatar with a touch of lovage. We are constantly developing new pieces of smørrebrød and other interesting additions keeping classic smørrebrød relevant in the future too. At Schønnemann it is all about taste and coziness, but that does not mean that we turn our backs on other virtues. For example, we prioritize sustainability very high, and we always choose organic products, where it caters to both the environment and taste. We also meet new trends, but always with our feet planted solidly in our long history. For example, our vegetarian dishes are a further development of grandmother’s

old vegetable recipes. As in all other cases, our starting point is great taste.

We feel very proud that we have many frequent guests who each have a special connection to the old, classic restaurant. Some have special traditions at Schønnemann, others are just recurring, and then there are those who have got a piece of smørrebrød named after them. On rare occasions, it happens that special preferences convince the kitchen. For example, when Rene Redzepi from restaurant Noma wanted his halibut served with hot creamed cucumber, when the gastronomy editor Ole Troelsø asked to have his tatar of beef seared briefly, or when Jørgen Leth, a famous Danish film maker and writer, with his beloved voice urged us to keep the pickled herring on the menu. Who can resist that voice, so today Jørgen and all our guests can enjoy Jørgen’s pickled herring.

We currently serve more than 140 specially selected Danish, Norwegian and Swedish snaps and aquavits. These are served either at room temperature or slightly chilled in the sizes “embarrassing” (small), “reasonable” (medium) and “sensible” (large). The latter is still up to the edge of the glass... and then a little more.

Cheers and welcome!