
TO START OR SHARE

MUSHROOM SOUP ①

9,00 / 14,00

Creamy mushroom soup and bacon crostini

ESCARGOTS ①

10,20

Escargots braised in garlic butter and farmer's bread

GOAT'S CHEESE CROSTINI

9,80 / 17,60

Goat's cheese, paprika marinated with chili, salad sprouts, farmer's bread and organic honey

BISTRO'S GARLIC BREAD ①

2,50

Country bread baked in our own garlic butter

SALADS

GARDEN SALAD ① ②

7,90 / 12,50

Salad of the season with pickled vegetables and raspberry vinaigrette

CHICKEN SALAD MARSEILLE ①

14,00

Chicken breast with roquefort gratin, lettuce, cucumber, cherry tomatoes, croutons and mustard dressing

CLASSIC CAESAR ①

10,70 / 14,70

Romaine lettuce, toasted organic brioche croutons, parmesan flakes and caesar dressing

Add:	Shrimps	<u>5,90</u>
	Grilled chicken breast	<u>5,90</u>
	Bacon	<u>1,90</u>

NEWS! PAY WITH SCANDIC FRIENDS POINTS

As a Scandic Friends member, you can now pay the whole or part of the bill with points. Just put the bill on your room and pay with your points upon check-out. (Hard liquor excluded.)

For more info visit scandichotels.com/scandic-friends

KIDS (UNDER 13'S)
PORTIONS ARE CHARGED
AT HALF THE LIST PRICE

MAIN COURSES

MUSHROOM RISOTTO ^L ^G

16,90

Creamy wild mushroom risotto with rocket and parmesan

SALMON ^L ^G

19,20

Grilled salmon, crayfish risotto, marinated red onion and rocket

GOAT CHEESE CHICKEN ^L ^G

24,50

Grilled chicken breast with goat cheese, red wine sauce and beetroot wedges

VEAL LIVER ^L ^G

19,80

Fried calf's liver, cognac cream sauce, potato mash and cranberry onion jam

BEEF SIRLOIN ^L ^G

29,90

Grilled sirloin, creamy wild mushroom stew and rocket parmesan potatoes

PEPPER STEAK ^L ^G

36,50

Butter-fried tenderloin, pepper sauce with cognac, French fries

SOMETHING SIMPLE

CHICKEN SANDWICH ^L

19,50

Fried chicken breast, blue cheese, bearnaisesauce, devils jam and grilled pineapple on toasted bread

BISTRO SCHNITZEL

17,90

Butter-fried pork schnitzel, caper mayonnaise, lemon, garden salad and French fries

BEYOND BURGER

18,20

100 % vegetarian burger patty and vegan toppings: cheese, chimichurri mayonnaise, crisp lettuce, tomato and pickled onion. Served with French fries and chimichurri mayonnaise dip sauce

CLASSIC BURGER ^L

18,20

Grilled domestic Black Angus hamburger, organic brioche bun, the house dressing, mature cheddar and French fries

Add:	Bacon ^L ^G	<u>1,90</u>
	Blue cheese ^G	<u>1,00</u>
	Extra burger patty ^L ^G	<u>4,00</u>

DID YOU KNOW,
YOU CAN ORDER
YOUR HAMBURGER WITH
A GLUTEN-FREE BUN?

DESSERTS

CLASSIC TRIFLE [Ⓞ]

6,50

Light and fluffy chocolate mousse, mascarpone mousse, meringue, biscuit crumbs, strawberry and banana

FONDANT

9,40

Hot chocolate fondant with pistachio ice cream

TARTE TATIN

9,40

Classic French apple pie, caramel sauce and vanilla ice cream

ICE CREAM

3,50

Vanilla, chocolate, strawberry pistachio and mango & melon ice cream, raspberry sorbet

Add	Chocolate sauce	<u>0.80</u>
	Strawberry compote	<u>0.80</u>
	Caramel sauce	<u>0.80</u>
	Meringue	<u>0.80</u>
	Biscuit crumbs	<u>0.80</u>

WOULD YOU LIKE
A CUP OF COFFEE?