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# MENU

At Scandic's restaurants, we respect good food. Our cuisine has its roots in Danish and Nordic cuisine with consideration for seasonal ingredients. We cultivate the natural, the simple and the close. We have the courage to let ourselves be inspired by another world if it tastes right.

Our chefs have a special love for ecology, animal welfare and local sustainable ingredients, and you can always be sure of getting a proper steak and fresh fish. We have got the award-winning Finnish Natural Cattle from Freygaard in the maturing cabinet and have cut it into the best steaks. Welcome and enjoy.

## Oriental chicken soup

Try our delicious soup made from surplus chicken and assorted vegetables. Right now, you can help us prevent good ingredients from going to waste by tasting our flavorful up-cycled chicken soup, which is available on the menu all spring. The soup is crafted from the highest quality organic chickens and vegetables that are typically discarded for various reasons; however, they create a heavenly flavor when combined in a chicken soup with coconut milk and curry. We eagerly await your feedback. Your welcome!



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## STARTERS

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### DEEP FRIED RISOTTO BALLS 115

Spicy tomato sauce – grilled portobello mushrooms

GL VT LA

### TOM KHA GAI SOUP 115

Fried chicken – spring onion – koriander

GL LA

### CARPACCIO OF FREYGAARD 115

Karl Johan mushrooms mayonnaise – pickled mushrooms - efterglød

LA

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## MAIN COURSES

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### CEASER SALAD 119

Romaine salad with croutons & freshly grated Efterlød cheese

GL LA

Danish welfare chicken or prawns each. 75,-

Bacon 39,-

### FETTUCINE PASTA 169

Pesto – Spinach – edamame beans – nuts - Efterglød cheese

Danish welfare chicken or prawns each. 75,-

Bacon 39,-

### TODAYS FISH 235

Spring onion – pickled onion – foam sauce with mussels & beans

LA

### WEINERSCHNITZEL OF VEAL FROM GRAMBOGÅRD 235

Classic schnitzel – pomme sautee – gravy – peas – lemon, capers, horseradish & anchovies

GL LA

### TODAYS DISH

Please ask your waiter

## BURGER

All our burgers are served in a delicious pretzel style bun filled with delicious dressings, tomato, lettuce, pickled red onions and cucumbers. Served with Danish organic fries and chili mayonnaise. Choose from the following:

<b>180G FREYGAARD BEEF BURGER</b>	<b>179</b>
<b>DANISH WELFARE CHICKEN</b>	<b>179</b>
<b>MUSHROOM PATTY</b>	<b>179</b>

Add ons:

Cheese, bacon, fried egg, onion rings each 18, -  
Extra beef or chicken each 49,

## FREYGAARD STEAKS

You get a tender and well-hung sirloin of beef or rib-eye from the Finnish Freygaard. The meat is natural beef, has won the World Steak Challenge three times in a row and is matured in a minimum of 28 days. The kitchen finds the best vegetables of the season and serves the dish with todays potato or Danish organic fries

<b>200G SIRLOIN</b>	<b>279</b>
<b>300G RIB-EYE</b>	<b>329</b>
<b>BEARNAISE, PEPPER SAUCE, RED WINE SAUCE EACH.</b>	<b>35</b>
<b>MINI CEASER SALAD</b>	<b>55</b>

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# DESSERTS

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## TART TATIN 95

Salted caramel – vanilla ice cream

GL VT LA

## CHOCOLATE BROWNIE 95

Mango sorbet – cacao crumble – tuille

GL VT LA

## COFFEE & SWEETS 89

### PAY WITH SCANDIC FRIENDS-POINTS

As a Scandic Friends member, you can now use your points as payment in our restaurants, shops and bars. (Hard liquor excluded). Just apply the restaurant bill receipt to your room and let us know that you want to pay with your points upon check out. For more information scan the QR code. Bon appétit!

