



SEATING

In our Scandic restaurants, we respect good food. Our chefs value the Danish and Nordic traditions, using fresh seasonal ingredients. We are into the natural, the simple and the local. Yet, we still have the courage to be inspired by other regions of the world, if the taste is right.

Our Head Chef has a particular passion for local ingredients, you can always be sure you get a matured steak and freshly caught fish. We have selected Danish, free range Angus beef, which makes us able to offer you the finest cuts possible. At Scandic, we have partnered with Strandbyfisk. Our partnership ensures a supply of sustainable fish, caught close to our shores. The majority of our fish are caught along the Danish coasts and landed the very same day they are pulled from the sea. We call this "Danish inshore fishing".

Create your own menu by choosing 2 or 3 courses from our selection of starters, mains and desserts. Or choose one of our many classic dishes, not available on the pick and choose menu. Welcome and enjoy!

STARTERS

MUSHROOM A LA CREME 95

Sourdough bread – fresh herbs – caramelized onion puree

GL VT LA

CURED SALMON FOR FAROE ISLANDS 95

Chilimayo – cream cheese – trout roe – spring onion

LA

CLASSIC STEAK TARTARE 95

Tarragon mayo – capers – cress – cornichoner

MAIN COURSES

Bread and butter 15,-

CLASSIC CAESAR SALAD 99

Romaine lettuce – croutons – shredded “Havgus”

GL VT LA

Danish free range chicken breast or Shrimps 69,-

Bacon 35,-

RISOTTO OF PEARL BARLEY 169

Pumpkin puree – aubergine with ricotta – browned butter with sage

GL VT LA

Danish free range chicken breast 69,-

BURGER WITH FRIES 169

Pattie of aged Angus beef, Scandic Original dressing, mayo, cheddar cheese, pickles, red onion and green salad. Everything in a fluffy brioche bun and served with crispy fries.

GL LA

Add-on: onion rings and bacon 13,- each

GL Containing Gluten VT Vegetarian LA Includes lactose

Food allergy or food intolerance: Talk to someone in the staff and we will guide you.
All prices are in DKK and include VAT.

—○— MAIN COURSES

Bread and butter 15,-

CLASSIC STEAK TATARE 198

Fries – dijonnaise – green salad with vinaigrette

Add-on: bearnaise 29,-

LA

CATCH OF THE DAY 209

Grilled cabbage – cauliflower – musselsauce with parsley – sauté of fennel and leeks

LA

WIENERSCHNITZEL OF DANISH VEAL 215

Buttersauce with kapers and horseradish – sautéed peas – roasted potatoes

GL LA

350 GR. RIB EYE OF DANISH ANGUS 295

Baked tomato with chimichurri – fries – “café de paris” butter - bearnaise

LA

Add-on of green salad with vinaigrette 39,-

—○— DESSERTS

”SOLERO” 85

Passionfruit – vanilla icecream – yoghurt mousse - meringue

VT LA

HAZELNUT PANNA COTTA 85

Salted caramel – raw cocoa beans – hazelnuts

VT LA

COFFEE AND SWEETS 59

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