



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

CF

MUSSELS LA 118
Kohlrabi – Granny smith apple – Turnip – Pearl onions - Mussel sauce

ROASTED SCALLOPS GL LA 128
Pickled carrots – Cauliflower puree – Smoked corn foam

COLD SMOKED SALMON LA 118
Herb creme fraiche – Mooli – Toasted buckwheat – Bouquet of herbs

VEAL BRISKET RAGOUT LA 128
Pickled beech mushrooms – Walnuts– Wild garlic sauce

MAIN COURSE

GRILLED CELERIAC V VT LA 178
Celeriac puree – Roasted cabbage – Hazelnuts- King trumpet mushroom – Brown butter blanquette

CF

ROASTED LING LA 238
Jerusalem artichoke variation – Baby carrots – Morels – Samphire– Creamy fish sauce

CF

BAKED CATFISH GL LA 238
Baked golden beets – Candy cane beets – Swiss chard - Malt soil – Dill – Nage

BREAD & BUTTER FOR MAIN COURSE GL V VT LA 18

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.



GL Containing Gluten V Vegan VT Vegetarian LA Includes lactose

CF DANISH COASTAL FISHING

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 COURSE CLASSICS

OR

FREYGAARD BURGER GL LA 179

The meat gives the burger the most taste. The beef we supply at Scandic comes from Finland Freygaard, which has won World Steak Challenge three times in a row.

Served with a Mushroom emulsion, smoked mayonnaise, fresh salad and a cucumber salad.

Served with Danish organic fries

Cheese, bacon or onion rings 18,-

Extra

Smoked mayo, Mayo or Ketchup 8,-

CAESAR SALAD GL LA 119

Hearts of lettuce - Bread croutons - Parmesan tuille - Freshly grated 'Afterglød' ARLA unika

Chicken or shrimp 75,-

Bacon 39,-

SASHI RIB EYE LA 319

Danish potatoes – Parsnip puree – Pointed cabbage

Extra

French fries 35,-

Béarnaise Sauce Or Red Wine Sauce 35,-

Bitter Salad With Mustard Vinaigrette 35,-

DESSERT

CRÈME BRÛLÉE LA 108

Elderflower marshmallows – Citrus sorbet

YOGHURT MOUSSE GL VT LA 108

Apple – Lemon verbena – Nut crumble

STRANDPARK "LAG KAGE" VT LA 108

Chocolate – Hazelnuts – Berries – Nougat

GL Containing Gluten VT Vegetarian LA Includes lactose

OR ORGANIC

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