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# MENU

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. We have selected Danish, free range Angus beef, which makes us able to offer you the finest cuts possible.

The majority of our fish are caught along the Danish coasts and landed the very same day they are pulled from the sea. Our chickens are 100% free range where focus on space and feed are securing them a better life. All in respect for animal welfare, sustainability and great taste

Welcome and enjoy!

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**CLASSIC CAESAR SALAD** 99

Romaine lettuce with croutons and freshly grated Parmesan.  
Tossed in our Caesar dressing

GL LA VT

Danish free range chicken 69,-  
Prawns 69,-  
Bacon 35,-

**DANISH ANGUS BURGER** 159

The meat is what gives your burger it's flavour. At Scandic your steak comes from Danish free range Angus. Served in a toasted brioche bun

GL LA

Extra steak 49  
Cheese, bacon, jalapenos each 13  
Onionrings 24

**STEAKS FROM FREE RANGE DANISH ANGUS**

You get a tender, well hung steak of Danish Angus. Our meat is aged for up to 36 days. The kitchen selects the best vegetables of the season, and you always have a choice between the chef's potatoes or fries

**225 G SIRLION** 239

**350 G RIBEYE** 298

**BÉARNAISE SAUCE, PEPPER SAUCE, RED WINE SAUCE EACH** 29

**MINI CEASAR SALAD** 39

**CLASSIC WIENERSCHNITZEL** 209

Danish free range veal from Grambogård, pommes sautées, gravy, peas, slice of lemon with boneless herring or anchovies and capers

GL LA

**COFFEE AND HOMEMATE SWEET** 59

Served with freshly brewed coffee

GL Includes gluten LA Includes lactose VT Vegetarian

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