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# MENU

At Scandic's restaurants, we have respect for good food. Our kitchen has roots in the Danish and Nordic cuisine with consideration for seasonal ingredients. We cultivate the natural, the simple and the regional - and we have the courage to be inspired by other cuisines, if the taste is right. Our chefs have a special love for organic, animal welfare and local sustainable ingredients, and you can always be sure to get a proper steak and fresh fish. We have the award-winning Finnish Natural Cattle from Freygaard in the ripening cabinet and cut it out to the best steaks. At Scandic, fish caught close to our shores in sustainable fishing practices are served. We have established a unique collaboration with Thorup Strand Fishermen, which means that we have full traceability and a guarantee for Denmark's most sustainable fishery. We call this "Danish, coastal fishing". Welcome and enjoy your meal

**In Scandic we do not compromise on the quality of the food we serve. We use good, local and organic produce and we would like to continue doing that. Because of the current world situation, you might experience small increases from 10-15DKK in our prices. That allow us to continue using the great, local and high quality ingredients, that characterize our menus.**

Kind regards,  
Karsten Felvang Nielsen, F&B Director

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## STARTERS

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### BREADED RISOTTO BALLS 105

Spicy tomato sauce - grilled portobello mushroom

GL VT LA

### LOBSTER SOUP 105

Scallops - fennel - crispy organic "rugbrød"

GL LA

### CARPACCIO FROM FREYGAARD 105

Porcini mayo - pickled mushrooms - Havgus cheese

LA

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## MAINCOURSES

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### VEGETARIAN NON-MEATBALLS WITH DILL 189

Spinach - pea pure - potatoes

VT LA

### COD SEARED ON THE SKIN 235

Spring onions - pickled onions - foamy sauce filled with mussels and field beans

LA

### BALLOTINE OF DANISH FREE RANGE CHICKEN 235

Jerusalem artichokes - cabbage - chicken glaze

GL LA

## 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!



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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.

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# SCANDIC CLASSIC

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## CLASSIC CAESAR SALAD 119

Romaine lettuce with croutons and freshly grated Vesterhav cheese tossed in our Caesar dressing.

GL VT LA

Danish free range chicken or prawns each. 75,-  
Bacon 39,-

## SEARED PLAICE 235

Dill-stewed potatoes – browned butter – grilled lemon

GL LA

## SCANDIC VEGGIE BURGER 179

Our veggie burger is from Danish Planteslagterne  
Served with caramelized red onion chutney in a vegan brioche bun with organic Danish fries

GL V LA

Vegan cheese, jalapenos each. 18,-

## FREYGAARD BURGER 179

The meat is what brings the flavour to your burger. At Scandic your patty comes from Finnish Freygaard. Served in a toasted brioche bun with organic Danish fries

GL LA

Cheese, bacon, jalapenos, onion rings each. 18,-

## WIENERSCHNITZEL FROM A FREYGAARD HEIFER 235

Pommes sautées - gravy - peas - slice of lemon with anchovies and capers

GL LA

## TODAY'S DISH

Ask the waiter

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## FREYGAARD STEAKS

You will get a tender and well hung beef fillet or ribeye from Finnish Freygaard. The meat is free range, has won the World Steak Challenge three times in a row and it has aged for up to 28 days. The kitchen will serve the best seasonal vegetables and you have a choice of potato or Danish organic fries.

<b>200 G SIRLOIN</b>	<b>275</b>
<b>350 G RIB EYE</b>	<b>319</b>
<b>BÉARNAISESAUCE, PEPPERSAUCE, RED WINE SAUCE EACH.</b>	<b>35</b>
<b>MINI CAESAR SALAD</b>	<b>55</b>

## DESSERTS

<b>WHITE CHOCOLATE CAKE</b>	<b>95</b>
Rhubarb sorbet – tonga bean – sweet woodroof <b>GL VT LA</b>	
<b>CREME BRULEE</b>	<b>95</b>
Strawberry sorbet <b>VT LA</b>	
<b>COFFEE AND SWEET</b>	<b>75</b>

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