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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. .

Welcome and enjoy your meal



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## STARTERS

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### MUSHROOM TOAST

105

Sourdough bread – mushrooms - cream - herbs

GL VT LA

Wine match - VILLA DI MARE PINOT GRIGIO

### FRIED SCALLOPS

115

Cauliflower puree – brown butter – nuts

LA

Wine match - SCOTTO CHARDONNAY

### SMOKED SASHI BEEF

135

Marinated mushrooms – Havgus cheese – mushroom mayonnaise

LA

Wine match - CHOREY-LES-BEAUNE, AOP

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## MAIN COURSES

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### MOULES FRITES

225

Blue mussels - white wine - fries - aioli

LA

Wine match - PARADIESGARTEN, RIESLING VDP ERSTE LAGE

### DANISH FREE RANGE CHICKEN

235

Bimi – portobello mushrooms – cabbage – chicken glaze

LA

Wine match - CHOREY-LES-BEAUNE, AOP

### BRAISED VEAL BRISKET

235

Celeriac puree – baked celery – glaze

LA

Wine match - CÔTES DU RHÔNE, DOMAINE DU SEMINAIRE

### DISH OF THE DAY

Please ask your waiter

# CLASSIC

## CLASSIC CAESAR SALAD

119

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

GL LA

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

Wine match - POUILLY-FUMÉ, AOP, VILLA PAULUS

## SCANDIC VEGGIE BURGER

179

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

GL V

Vegan cheese, jalapenos, onion rings each. 18,-

Wine match - VILLA DI MARE

## 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,-

Wine match - BARBERA D'ALBA, D.O.C. SUPERIORE

## WIENERSCHNITZEL FROM A FREYGAARD HEIFER

235

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

GL LA

Wine match - PARADIESGARTEN, RIESLING VDP ERSTE LAGE

## 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!



## 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 new danish potato

**200 G SIRLOIN** 275

Wine match - VILLA ANTINORI ROSSO, IGT

**350 G RIB EYE** 319

Wine match - RIPASSO, D.O.C. CLASSICO SUPERIORE, POJEGA

**BÉARNAISE SAUCE, PEPPER SAUCE, RED WINE SAUCE EACH.** 35

**MINI CAESAR SALAD** 55

## DESSERTS

**CHOCOLATE BROWNIE** 95

Vanilia ice cream - salt caramel - white chocolate

GL VT LA

Wine match - NATURA RESERVE PORT RUBY

**ICE CREAM FROM KASTBERG** 95

3 kinds of ice cream or sorbet - crips - coulis

GL VT LA

**UNIKA CHEESES** 125

3 kinds of unika cheese – cripsbread – compote

GL VT LA