



BOLD FLAVOURS AND ANIMAL WELFARE

At Scandic Palace Hotel sustainability and animal welfare is on the menu. The food is honest, delicate and is mainly made of exquisite seasonal ingredients from Denmark and the Nordics.

The menu is Danish, refined and classic with a modern twist. We are cooking in the same way as Scandinavian designers throughout the years have been working with furniture and handicraft. We prefer simplicity instead of a mess and a clean balance instead of many details. Our menu is simple with few courses, however adjusted to a high level of tastiness.

We are serving beef from free range Danish Angus from Amager Fælled among other. The young bulls grazes all summer on the meadow. The meat is tender and well hung and the delicious marbling gives taste – the taste of Danish quality at its best.

All prices are in DKK and include VAT

Ⓛ Contains lactose

ⓖ Contains gluten

Ⓥ Vegetarian

Food & Beverage allergies and/or intolerances: When ordering food and/or beverages, please ask our staff regarding to contents of allergens in our menus and menu-items.

• SNACKS AND WINE BY THE GLASS •

CRACKLING PORK

From Grambogård with homemade smoked mayo

35,-

ROOT CROP CHIPS (L)

Af økologiske danske rodfrugter

35,-

CHARCUTERIE

Danish high quality ingredients with home pickled vegetables

95,-

CHAMPAGNE

Deutz, Brut Classic, France

105,-

POUILLY FUMÉ VILLA PAULUS

Domaine J.M. Masson-Blondelet, Loire, France

90,-

HERRINGBONE HILLS

Savignon Blanc, Marlborough, New Zealand

84,-

MOMO, SERESIN ESTATE

Pinot Noir, Marlborough, New Zealand

95,-

CHABLIS VAUDON, JOSEPH DROUHIN

Chablis, Chardonnay, France

95,-

BAROLO ALBE

DOCG, G.D. Vajra, Piemonte, Italy

129,-

CASTEL GIOCONDO BRUNELLO

DOCG, Frescobaldi, Toscana, Italy

139,-

MENUS

Our dishes are big on taste and carefully sized so that you easily can get around 2 or 3 dishes. Combine your own meal from all the dishes, are you feeling extra hungry we suggest 1-3 dishes more.

3 courses 335,-

4 courses 395,-

5 courses 445,-

Warm home baked bread with homemade organic butter is served for all meals (L) (G)

• THE SEA •

CRAB (L) (G)

Fried with seaweed salad and seafood emulsion

119,-

OYSTERS

3 pcs served with pickled organic onions, lemon and tabasco

135,-

COD (L)

Pickled with burned leek and a herb sauce

119,-

• THE FARM •

TARTARE (L)

Of Danish free-range Angus with Of free range Danish Angus with vinegar chips and salted egg yolk

119,-

CONSOMMÉ (L) (G)

From Hopballe Mølle chicken with crispy skin and running, organic egg

119,- (As main course 155,-)

VEAL TENDERLOIN (L)

From Grambogård with smoked, organic Danish beetroot and blackberry

125,- (As main course 219,-)

• THE FIELD •

BARLEY RISOTTO (L) (V)

Made of organic barley with Vesterhavs cheese and pickled mushrooms
119,- (As main course 155,-)

KALE (L) (V)

Sautéed, organic with a vegetable Blanquette sauce
119,- (As main course 155,-)

• THE DAIRY •

CHEESE (L) (V)

Selection of homemade Unika cheese with plum compote and homemade chia crackers
119,-

CHEESE CAKE (L) (G) (V)

Variation of passion fruit and sea buckthorn
119,-

CHOCOLATE MOUSSE (L) (V)

Valhrona chocolate with blackcurrant and crisp
119,-

• HOTEL CLASSICS •

Spoil yourself with a little extra, try out our steak from Freygaard recently winning the title as the world's most tender and tasteful steak at the annual Worlds Steak Challenge in London 2018:

225G STRIPLON (L) 225G RIBEYE (L)
309,- 265,-

Both steaks are served with a variation of Danish onions, potatoes or French fries,
and can be topped with:

Bearnaise sauce / redwine sauce / pepper sauce at 29,- (L)
Organic salad served with vinaigrette at 35,- (L)

The fish served here at Scandic Palace Hotel is mainly delivered from Strandby Fisk, known for sustainable, coastal fishing. Within 24 hours after landing from small fishing boats in Northern Jutland we are ready to prepare the fish for our guests:

LEMON SOLE (L) (G)

Meunière fried with capers, browned Unika butter, burned lemon served
with butter steamed potatoes
219,-

BLUE MUSSELS (L) (G)

From Limfjorden steamed with Unika butter, Danish red onions and herbs served with French fries
135,-

BURGER (L) (G)

Of free range Danish Angus in an organic brioche roll with homemade pickles
and dressing, served with French fries
149,-*

CLUBSANDWICH (L) (G)

Of Hopballe Mølle chicken with homemade curry dressing and Grambogård bacon,
served in an organic roll with French fries
149,-*

CAESAR SALAD (L) (G)

The Danish way served med "amber cheese" and homemade organic croutons
99,-*

*Add:

(L) Applewood smoked cheddar 13,- / Homemade Grambogård bacon 35,- / (G) Onion rings 13,- / (L) Hopballe Mølle chicken breast or confit of chicken 59,- / Cold water shrimps 65,- / Cold smoked Fynbo salmon 65,- / Organic fried egg 13,-