



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.

The World's best steaks, nothing less - and we serve it!

The Freygaard and Sashi Selection meat is by international experts and consumer judges awarded the World's Best Steak at the annual World Steak Challenge.

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 truffle mayo

35,-

ROOT CROP CHIPS (L)

Of organic Danish root crop

35,-

CHARCUTERIE

Danish high quality ingredients with home pickled vegetables

95,-

CHAMPAGNE

Deutz, Brut Classic, France

119,-

POUILLY FUMÉ VILLA PAULUS

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

90,-

ROSEROCK, JOSEPH DROUHIN

Chardonnay, Bourgogne, France

105,-

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,-

• MENU •

• FISH •

OYSTERS

3 pcs served with pickled organic onions and lemon pearls
135,-

LEMON SOLE (L) (G)

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

CEVICHE

Of halibut with horseradish and dill (L)
119,-

• SALADS •

CAESAR SALAD (L) (G)

The Danish way served with Vesterhavstost (cheese) and home baked organic croutons
99,-*

SIDE SALAD (V)

Organic, served with vinaigrette
39,-

*Add:

Home smoked Grambogård bacon 13,-
Hand peeled cold water shrimps 69,-

(L) Hopballe Mølle chicken breast 69,-
Home smoked salmon 69,-

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

• MEAT •

TARTARE (L)

Of free range Freygaard beef with crispy Jerusalem artichoke and homemade truffle mayo
119,-

Spoil yourself with a little extra, try out our Freygaard Striploin Steak or the Sashi Selection Ribeye, winning the title as the world's most tender and tasteful steaks at the annual Worlds Steak Challenge in both 2018 and 2019:

225G STRIPLLOIN (Freygaard) (L)

265,-

225G RIBEYE (Sashi Selection) (L)

309,-

Both steaks are served with seasonal organic vegetables, potatoes or French fries,
and can be topped with:

Bearnaise sauce / Red wine sauce / Homemade herb butter at 29,- (L)

BURGER (L) (G)

Of Sashi beef served in an organic brioche bun with homemade pickles
and dressing, served with French fries

149,-*

• DESSERT AND CHEESE •

CHEESE (L) (V)

Selection of homemade Unika cheese with figue compote and home baked chia crackers
119,-

RED BERRY COMPOTE (L) (G) (V)

Of organic wild berries with Danish Unika cream and crispy flakes
119,-

*Add:

(L) Applewood smoked cheddar 13,-

Home smoked Grambogård bacon 13,-

(G) Onion rings 24,-

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