

RESPECT FOR GOOD FOOD

In our Scandic restaurants, we respect good food. Our chefs value the Nordic tradition, 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, you can always be sure you get a matured steak and freshly caught fish. We have selected Danish, free range Angus beef, which makes us able to offer you the finest cuts possible.

At Scandic, we have partnered with Strandbyfisk. Our partnership ensures a supply of sustainable fish, caught close to our shores. The majority of our fish are caught along the Danish coasts and landed the very same day they are pulled from the sea. We call this "Danish inshore fishing".

Create your own menu by choosing 2 or 3 courses from our selection of starters, mains and desserts. Or choose one of our many classic dishes, not available on the pick and choose menu.

Welcome and enjoy!



PICK AND CHOOSE MENU

Choose 2 or 3 courses according to taste, hunger and mood. You can choose freely among our starters, mains and desserts, which are all prepared with the best ingredients with respect for great flavours. Have a look and sorry if it's hard to choose ...

2 COURSES 269,- | 3 COURSES 349,-

Choice of starter, main course and dessert

Ⓛ Contains lactose Ⓞ Contains gluten Ⓥ Vegetarian

Food allergies and intolerances: Please ask a member of our team about any allergens your meal may contain when you place your order.

All prices are in DKK and include VAT

STARTERS

ORGANIC FJORD HAM

From Holbæk, pea purée and walnuts

95,-



FRIED SCALLOP

Langoustine bisque, crispy garnish and lemon

95,-



SALTED HADDOCK

Parsley oil, and hazelnut cream

95,-



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Choice of starter, main course and dessert

MAIN COURSES

To complement any of our courses, you can add: Green salad 39,- Bread and butter 19,-

PAN-SEARED FAROESE SUSTAINABLE SALMON

Roasted capers, browned butter and roasted lemon

189,-



BRAISED LAMB SHANK

In its own sauce, and danish root vegetables

189,-



ORGANIC PASTA

Garlic-fried mushrooms and parsley cream

119,-



*Chicken 65,-

VENISON MEDALLION

From Jægersborg Deer Park,
mushrooms, pear, and red currants

295,-

*Supplementary menu charge +95,-



2 COURSES 269,- | 3 COURSES 349,-

Choice of starter, main course and dessert

*Please note certain dishes will incur a supplementary charge.

DESSERT

DARK CHOCOLATE BROWNIE

Orange and liquorice

85,-

Ⓛ Ⓞ

CRÈME BRÛLÉE

85,-

Ⓛ

HOMEMADE TREAT

Served with freshly brewed coffee

59,-

2 COURSES 269,- | 3 COURSES 349,-

Choice of starter, main course and dessert

CLASSICS

SELECTED STEAKS FROM FREE RANGE DANISH ANGUS

225g. sirloin 239,-

350g. ribeye 298,-

You get a tender, well-hung steak of Angus sirloin or ribeye. Our meat is matured 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

Béarnaise sauce, peppercorn sauce, red wine sauce
29,- each

Mini Caesar salad
39,-

Green salad
39,-

ANGUS BURGER

The meat is what gives your burger its flavour. At Scandic, your steak comes from Danish free range Angus, served in a toasted brioche bun
149,-

Cheese, bacon, jalapeños
13,- each

Onionrings
24,-
Ⓛ Ⓞ

DANISH FREE RANGE
ANGUS



CLASSICS

CLASSIC WIENERSCHNITZEL

Danish veal, pommes sautées, gravy,
peas, slice of lemon with boneless herring
or anchovies, horseradish and capers

209,-

Ⓛ Ⓞ

CLASSIC CAESAR SALAD

Romaine lettuce with organic croutons,
freshly grated Parmesan.
Tossed in our homemade Caesar dressing

99,-

Chicken 65,- / Prawns 65,- / Bacon 35,-

Ⓛ Ⓞ Ⓥ