
MENU

In our Scandic restaurants, we respect good food. Our chefs value the Danish and Nordic traditions, 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!

STARTER

BRUSCHETTA 95

Mushroom á la creme - Cured ham - Cress

GL LA

CARPACCIO OF DANISH ANGUS BEEF 95

Pumpkin - Mushroom - Walnuts

LANGOUSTINE BISQUE 95

Scallops - Scallions - Grambogård bacon

LA

MAIN COURSE

FRIED ZANDER FROM STRANDBY FISK 199

Brussels sprouts - Apples - Fumet flavoured with anise

GL LA

BRAISED LAMB SHANK 199

Kale - Beech mushrooms - Sauce flavoured with beer

GL LA

VENISON FILLETS 199

Fried mushrooms - Redcurrant - Blackcurrant

TORTELENNI 139

Spinach - Ricotta - Pesto

GL LA VT

Danish chicken 69,-

Prawns 69,-

Bacon 35,-

GL Includes gluten LA Includes lactose VT Vegetarian

Food allergy or food intolerance: Talk to someone in the staff and we will guide you.
All prices are in DKK and include VAT.

DESSERT

GÂTEAU MARCEL

Burnt maringue - Plums - Sorbet

LA VT

89

NOUGAT ICE CREAM BOMBE

White chocolate - Nougat - Berry compote

GL LA VT

89

COFFEE AND HOMEMATE SWEET

Served with freshly brewed coffee

59

CHOOSE 2 OR 3 COURSES

2 courses 275

3 courses 355

Choose 2 or 3 courses according to taste, hunger and mood

Choice of starter, main and dessert

CLASSICS

CLASSIC CAESAR SALAD

Romaine lettuce with croutons and freshly grated Parmasan.

Tossed in our Caesar dressing

GL LA VT

99

Danish chicken 69

Prawns 69

Bacon 35

CLASSIC WIENERSCHNITZEL

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

GL LA

209

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CLASSICS

STEAKS FROM FREE RANGE DANISH ANGUS

You get a tender, well hung steak of Danish Angus. Our meat is aged 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

225 G SIRLION	239
350 G RIBEYE	298
BÉARNAISE SAUCE, PEPPER SAUCE, RED WINE SAUCE EACH	29
MINI CEASAR SALAD	39

DANISH ANGUS BURGER **159**

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

GL **LA**

SCANDIC VEGGIEBURGER **159**

Our veggie burger is made from e.g. mushrooms and beetroot. served with caramelised red onion, chutney and goat cheese in a brioche bun

GL **LA** **VT**

EXTRAS

Extra steak 49

Cheese, bacon, jalapenos each 13

Onionrings 24

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