
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

- FAROESE SMOKED SALMON** 95
Tarragon mayo - Chioggia beetroot - Herbs
- SMOKED DUCK BREAST** 95
Beetroots - Apples - Pickled peppercorns
- MUSHROOM TOAST** 95
Confit egg yolk - Mushroom nage - Vesterhav cheese
GL

MAIN COURSE

- MONKFISH CHEEKS FROM STRANDBY FISK** 199
Chanterelles - Pickled cabbage - Browned butter
LA
- GRAMBOGÅRD PORK KNUCKLE** 199
Celeriac - Smoked celeriac puree - Red wine sauce
LA
- VEAL BRISKET FROM GRAMBOGÅRD** 199
Fried mushrooms - Cauliflower - Fermented cream
LA
- RAVIOLI** 139
Pumpkin - Kale - Hazelnuts - Ricotta
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

WARM APPLE PIE 89

Apple sorbet - Macerated apples - Lemon verbena

GL LA VT

CHOKOLATE BROWNIE 89

Vanilla ice cream - Salted caramel - Crystallised white chokolade

GL LA VT

COFFEE AND HOMEMATE SWEET 59

Served with freshly brewed coffee

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 99

Romaine lettuce with croutons and freshly grated Parmasan.

Tossed in our Caesar dressing

GL LA VT

Danish chicken 69

Prawns 69

Bacon 35

CLASSIC WIENERSCHNITZEL 209

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

GL LA

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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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