


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. We have selected Danish, free range Angus beef, which makes us able to offer you the finest cuts possible.

The majority of our fish are caught along the Danish coasts and landed the very same day they are pulled from the sea. Our chickens are 100% free range where focus on space and feed are securing them a better life. All in respect for animal welfare, sustainability and great taste

Welcome and enjoy!



CLASSIC CAESAR SALAD 99

Romaine lettuce with croutons and freshly grated Vesterhavs cheese.
Tossed in our Caesar dressing

GL LA VT

Danish free range chicken 69,-
Prawns 69,-
Bacon 35,-

DANISH ANGUS BURGER 159

The meat is what gives your burger it's flavour. At Scandic your steak comes from Danish free range Angus. Served in a toasted brioche bun

GL LA

Cheese, bacon, jalapenos each 13
Onion rings 24

STEAKS FROM DANISH FREE RANGE 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 SIRLOIN 239

350 G RIB EYE 295

BÉARNAISE SAUCE, PEPPER SAUCE, RED WINE SAUCE EACH 29

MINI CAESAR SALAD 39

CLASSIC WIENERSCHNITZEL 209

Danish free range veal from Grambogård, pommes sautées, gravy, peas, slice of lemon with boneless herring or anchovies and capers

GL LA

COFFEE AND HOMEMADE TREAT 59

Served with freshly brewed coffee