



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!



STARTERS

SCALLOPS

Cauliflower – browned butter – herbs

LA

95

MUSHROOM TOAST

Dry salted Grambogaard bacon – cream – parsley

GL LA

95

MAIN COURSES

CLASSIC CAESAR SALAD

Romaine lettuce with croutons and freshly grated Vesterhav cheese tossed in our Caesar dressing.

GL VT LA

99

Danish free range chicken or Prawns 69,-

Bacon 35,-

DANISH ANGUS BURGER

The meat is what brings the flavour to your burger. At Scandic your steak comes from Danish free range Angus. Served in a toasted brioche bun.

GL LA

169

Cheese, bacon, jalapenos, onion rings each 13,-

SCANDIC VEGAN BURGER

Our veggie burger is made from e.g. mushrooms and beetroot. Served with caramelized red onion chutney in a vegan brioche bun.

GL VT LA

169

Vegan cheese, jalapenos each 13,-

MAIN COURSES

MUSHROOM RISOTTO 139

Seared mushrooms – herbs – Unika Havgus cheese

VT LA

Danish free range chicken or Prawns 69,-

Bacon 35,-

CLASSIC WIENERSCHNITZEL 215

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

GL LA

GLAZED PORK CHEEKS 195

Butter poached onion – savoy cabbage – red wine sauce

LA

MOULES FRITES 195

Mussels – fries – aioli

LA

DISH OF THE DAY

Please ask the waiter

NEWS! PAY WITH SCANDIC FRIENDS-POINTS

As a Scandic Friends member, you can now use your points as payment in our restaurants, shops and bars. (Hard liquor excluded). Just apply the restaurant bill receipt to your room and let us know that you want to pay with your points upon check out. For more information scan the QR code. Bon appétit!



GL Containing Gluten VT Vegetarian LA Includes lactose

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

MAIN COURSES

STEAKS FROM DANISH FREE RANGE ANGUS

You get a tender and dry-aged Angus ribeye steak. The meat has matured for up to 36 days. The kitchen sources the best seasonal vegetables, and you can always choose the chef's potato or fries.

225 G SIRLOIN	249
350 G RIBEYE	295
BÉARNAISE SAUCE, PEPPER SAUCE, RED WINE SAUCE EACH	29
MINI CAESAR SALAD	39

DESSERTS

KASTBERG ICE CREAM	85
Selection of Kastberg ice cream and sorbet with garnish	
VT LA	
CHOCOLATE BROWNIE	85
Vanilla ice cream – coulis	
GL VT LA	
HOMEMADE SWEETS	59
Served with freshly brewed organic fair trade coffee.	

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