


MENU

At Scandic's restaurants, we have respect for good food. Our kitchen has roots in the Danish and Nordic cuisine with consideration for seasonal ingredients. We cultivate the natural, the simple and the regional - and we have the courage to be inspired by other cuisines, if the taste is right. Our chefs have a special love for organic, animal welfare and local sustainable ingredients, and you can always be sure to get a proper steak and fresh fish. We have the award-winning Finnish Natural Cattle from Freygaard in the ripening cabinet and cut it out to the best steaks. At Scandic, fish caught close to our shores in sustainable fishing practices are served. We have established a unique collaboration with Thorup Strand Fishermen, which means that we have full traceability and a guarantee for Denmark's most sustainable fishery. We call this "Danish, coastal fishing". Welcome and enjoy your meal



STARTERS

- ASPARAGUS** 105
Hand-peeled shrimp - hollandaise – herb
LA
- SMOKED SALMON** 105
Smoked cheese - radishes - cucumber - herbs
LA
- LOBSTER SOUP** 105
Fried cod - fennel - herbs
LA
- TOMATO SALAD** 105
Variety of tomatoes - mozzarella – pesto
LA

MAINCOURSES

- WHOLE PAN SEARED PLAICE FROM SUSTAINABLE FISHING IN THORUP BEACH** 235
New Danish potatoes - butter sauce – parsley
GL LA
- PERLE BARLEY RISOTTO** 189
Summer vegetables - herbs – Havgus cheese
GL VT LA
- Danish free range chicken or prawns each. 75,-
Bacon 39,-

- SEAFOOD DISH** 350
Shrimp - crab claws - mussels
Incl. rosé ad libitum for 2 hours

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.

CLASSIC

CLASSIC CAESAR SALAD

119

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

GL VT LA

Danish free range chicken or prawns each. 75,-
Bacon 39,-

SCANDIC VEGGIE BURGER

179

Our veggie burger is from Danish Planteslagterne
Served with caramelized red onion chutney in a vegan brioche bun with organic Danish fries

V LA

Vegan cheese, jalapenos each. 18,-

FREYGAARD BURGER

179

The meat is what brings the flavour to your burger. At Scandic your patty comes from Finnish Freygaard. Served in a toasted brioche bun with organic Danish fries

GL

Cheese, bacon, jalapenos, onion rings each. 18,-

FREYGAARD STEAKS

You will get a tender and well hung beef fillet or ribeye from Finnish Freygaard. The meat is free range, has won the World Steak Challenge three times in a row and it has aged for up to 28 days. The kitchen will serve the best seasonal vegetables and new danish potato

200 G SIRLION

275

350 G RIB EYE

319

BÉARNAISE SAUCE, PEPPER SAUCE, RED WINE SAUCE EACH.

35

MINI CAESAR SALAD

55

DESSERTS

SUNDECKS FAVORITE ICE COCKTAIL

98

Icecream - sorbet - berries

LA

BROWNIE

95

Walnuts - pure - Kastberg ice cream

GL VT LA

SELECTION OF DANISH CHEESES

95

Unika cheeses - compote - crispbread

GL VT LA

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!



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SUMMER OFFER

SCHNITZEL FROM DANISH DUROC

The pigs feed primarily on dry food, which consists of grains and minerals adapted to the pig's needs. In addition, the pigs are offered different roots, berries, shoots etc. hence their life in nature. The copper brown Duroc pigs also have access to a cooling mud hole if necessary during the summer. This is essential for us, as it minimize the stress factors and ensures the very highest quality of meat. The Duroc breed not only differs from the well-known light pigs on its natural copper brown color, but more so on its very tasty and juicy meat. This is the reason why Purebred Duroc pigs often go by the name of gourmet pigs.

200 G SCHNITZEL FROM DANISH DUROC

225

Salad of new danish potatos - pears - asparagus - carrots - butter sauce

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