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# 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!

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## STARTER

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**FRIED SCALLOPS FROM STRANDBY FISK** 95

Cauliflower puree - Browned butter - Sprouts

LA

**FRESH SPRING ROLLS** 95

Pea kebab - Pak choy - Soy

GL VT

**FRIED DUCK RILLETTE** 95

Red cabbage - Blackberries - Carrots

GL

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## MAIN COURSE

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**MONKFISH CHEEKS FROM STRANDBY FISK** 199

Mushrooms- Ginger - Fumet

LA

**ROAST DUCK BREAST** 199

Pumpkin - Soy - Orange

LA

**FREYGAARD CHOCO-BRISKET** 199

Mixed beetroot - Beef gravy - Herbs

**GRAMBOGÅRD PORK TERDERLION** 199

Dry rub - Stewed celery - Plums

LA

**PEARL BARLEY** 139

Roasted hazelnuts - Mushrooms - Herbs

VT

Danish chicken 69,-

Prawns 69,-

Bacon 35,-

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## DESSERT

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**CREME BRULEE** 89

Berries macerated in vanilla

LA VT

**LEMON MOUSSE** 89

Caramel - White chocolate ice cream

GL LA VT

**CHOKOLATE** 89

White chocolate mousse - Dark chocolate ganache - Passion fruit sorbet

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

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## CLASSICS

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**CLASSIC CAESAR SALAD** 99

Romaine lettuce with croutons and freshly grated Parmesan.

Tossed in our Caesar dressing

GL LA VT

Danish chicken 69

Prawns 69

Bacon 35

**CLASSIC WIENERSCHNITZEL** 209

GL LA

# 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

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

### **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

**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.