MENU

At Scandic's restaurants, we have respect for good food. Our kitchen has roots in the Danish and Nordic cusine 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 substainable ingredients, and you can always be sure to get some proper meat and fresh fish. At your plate, the meat is from Grambogård, which provide us the opportunity, to serve tasty welfare, on every plate.

Welcome and enjoy your meal



- MENU

CRAB (A)

_	STARTERS	
	BUBBLES & SNACKS Why not let the evening begin with a glass of Deutz and snacks from the kitchen	155
	3 COURSE MENU Choose, starter - main course - dessert	395

POTATO @ Ø Ø	105
CARPACCIO White fish - asparagus - charred cucumber - red onion - citrus	105
Cold bisque - haddock - tomato - dill	

105

MAIN COURSES

Butter cooked - peas - crispy onions - wild garlic - rye

DANISH VEAL Ribeye - summer greens - veal glace - salad - french fries	265
FISH OF THE SEASON	265
CARROTS © TO Baked - oyster mushrooms - mustardseeds - onions - fermented garlic	265
DANISH PORK (D	265

Bread and butter for main courses 25,-



On the bone - spring onions - asparagus - watercress

CLASSICS

L'ØST BURGER SASHI beef - lettuce - tomato - gherkins - fermented greens - kimchi mayo - french fries	189
Cheese, bacon, jalapenos, onion rings each 15,- Want something vegetarian? Let your waiter know and we change the beef	
CAESAR SALAD	149
CAESAR SALAD	195
DESSERTS	
CREME BRULÊE White chocolate	95
CHOCOLATE © (2) Cake - brown sugar - coffee	95
RHUBARB © Compote - chocolate - sorbet - marzipan	95
CHEESE 3 danish - honey - pickled nuts - fruitcompote	95

Additional 2 european cheeses 20,-

