


MENU

At Scandic's restaurants, we respect good food. Our cuisine has its roots in Danish and Nordic cuisine with consideration for seasonal ingredients. We cultivate the natural, the simple and the close. We have the courage to let ourselves be inspired by another world if it tastes right.

Our chefs have a special love for ecology, animal welfare and local sustainable ingredients, and you can always be sure of getting a proper steak and fresh fish. We have got the award-winning Finnish Natural Cattle from Freygaard in the maturing cabinet and have cut it into the best steaks. Welcome and enjoy.

At Scandic, we think it's such a shame when good food goes to waste. That's why you can help us avoid wasting quality ingredients by trying our delicious carrot soup, available on the menu throughout the fall. How does it work? Well, each year, FriskSnit processes more than 500 tons of organic carrots for the food industry and the retail trade. However, during the processing, one-third of the carrots go to waste, which we find truly unfortunate. That's why, in collaboration with Reduced, we've created a delicious carrot soup made from the surplus from carrot production, along with surplus leeks, broken rice, and excess apples.



STARTERS

CARROT SOUP 115

Sour cream - Roasted chickpeas - Cilantro

GL VT LA

CURED SCALLOPS 115

Potato crisps - Smoked cheese - Herbs

LA

TERRINE OF DANISH DUROC PORK 115

Dijon mayo - Cornichon - Silverskin onions

MAIN COURSES

CAESAR SALAD 119

Romaine salad with croutons & freshly grated Efterglød cheese

GL LA

Danish welfare chicken or prawns each. 75,-

Bacon 39,-

GNOCCHI 169

Mushrooms - Heavy cream - Herbs

GL VT LA

Danish welfare chicken or prawns each. 75,-

Bacon 39,-

BAKED HAKE 235

Cauliflower purée - Roe - Browned butter - Cabbage - Salt roasted almonds

LA

WIENERSCHNITZEL FROM A FREYGAARD HEIFER 235

Pommes sautées - Gravy - Peas - Slice of lemon with anchovies and capers

GL LA

TODAYS DISH

Please ask your waiter

BURGER

All our burgers are served in a delicious pretzel style bun filled with delicious dressings, tomato, lettuce, pickled red onions and fermented greens. Served with Danish organic fries and chili mayonnaise. Choose from the following:

180G SASHI BEEF BURGER	179
DANISH WELFARE CHICKEN	179
VEGETABLE PATTY	179

Add ons:

Cheese - Bacon - Jalapeños - Fried egg - Onion rings each. 18,-

Chicken - Beef - Vegetable patty each 49,-

FREYGAARD STEAKS

You get a tender and well-hung sirloin of beef or rib-eye from the Finnish Freygaard. The meat is natural beef, has won the World Steak Challenge three times in a row and is matured in a minimum of 28 days. The kitchen finds the best vegetables of the season and serves the dish with todays potato or Danish organic fries

200G SIRLOIN	279
300 G RIB EYE	329
BEARNAISE, PEPPER SAUCE, RED WINE SAUCE, EACH.	35
MINI CEASER SALAD	55

DESSERTS

BAKED APPLE Yogurt cream - Marzipan - Crispy caramel VT LA	95
CHOCOLATE BAVAROIS Sea buckthorn sorbet - Hazelnut - Crumble GL VT LA	95
UNIKA CHEESE Crispbread - compote GL VT LA	145
COFFEE AND SWEET	89

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!

