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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".

Welcome and enjoy!

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## CLASSIC CAESAR SALAD

99

Romaine lettuce with croutons and freshly grated Vesterhavs cheese.  
Tossed in our Caesar dressing.

GL VT LA

Danish free range chicken 69,-

Prawns 69,-

Bacon 35,-

## DANISH ANGUS BURGER

159

The meat is what gives your burger it's flavour. At Scandic your steak comes from Danish free range Angus. Served in a toasted brioche bun.

GL LA

Cheese, bacon, jalapenos each 13,-

Onion rings 24,-

## CLASSIC WIENERSCHNITZEL

209

Danish free range veal from Grambogaard, pommes sautées gravy, peas,  
slice of lemon with boneless herring or anchovies and capers.

GL LA

## 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. 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.

# DANISH FREE RANGE 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.

**225 G SIRLOIN** 239

**350 G RIB EYE** 295

**BÉARNAISE SAUCE, PEPPER SAUCE, REDWINE SAUCE EACH** 29

**MINI CAESAR SALAD** 39

**COFFEE AND HOMEMADE TREAT** 59

Served with freshly brewed coffee