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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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## STARTERS

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### SCALLOPS 95

Cauliflower – browned butter – herbs

LA

### MUSHROOM TOAST 95

Dry salted Grambogaard bacon – cream – parsley

GL LA

### TARTARE FROM DANISH ANGUS 95

Pickled mushrooms – porcini mushroom mayo – cress

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## MAIN COURSES

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### CLASSIC CAESAR SALAD 99

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

GL VT LA

Danish free range chicken or Prawns 69,-  
Bacon 35,-

### DANISH ANGUS BURGER 169

The meat is what brings the flavour to your burger. At Scandic your steak comes from Danish free range Angus. Served in a toasted brioche bun.

GL LA

Cheese, bacon, jalapenos, onion rings each 13,-

### SCANDIC VEGAN BURGER 169

Our veggie burger is made from e.g. mushrooms and beetroot. Served with caramelized red onion chutney in a vegan brioche bun.

GL VT LA

Vegan cheese, jalapenos each 13,-

### CLASSIC WIENERSCHNITZEL 215

Danish free range veal from Grambogård, pommes sautées, gravy, peas, slice of lemon with anchovies and capers.

GL LA

## MAIN COURSES

### GLAZED PORK CHEEKS 195

Butter poached onion – savoy cabbage – red wine sauce

LA

### DISH OF THE DAY

Please ask the waiter

### STEAKS FROM DANISH FREE RANGE ANGUS

You get a tender and dry-aged Angus ribeye steak. The meat has matured for up to 36 days. The kitchen sources the best seasonal vegetables, and you can always choose the chef's potato or fries.

225 G SIRLOIN 249

350 G RIBEYE 295

BÉARNAISE SAUCE, PEPPER SAUCE, RED WINE SAUCE EACH 29

MINI CAESAR SALAD 39

## DESSERTS

### KASTBERG ICE CREAM 85

Selection of Kastberg ice cream and sorbet with garnish

VT LA

### CHOCOLATE BROWNIE 85

Vanilla ice cream – coulis

GL VT LA

### HOMEMADE SWEETS 59

Served with freshly brewed organic fair trade coffee.