


MENU

At Scandic's restaurants, we have respect for good food. Our kitchen has roots in the Danish and Nordic cuisine 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 sustainable ingredients, and you can always be sure to get a proper steak and fresh fish. We have the award-winning Finnish Natural Cattle from Freygaard in the ripening cabinet and cut it out to the best steaks. At Scandic, fish caught close to our shores in sustainable fishing practices are served. We have established a unique collaboration with Thorup Strand Fishermen, which means that we have full traceability and a guarantee for Denmark's most sustainable fishery. We call this "Danish, coastal fishing". Welcome and enjoy your meal

In Scandic we do not compromise on the quality of the food we serve. We use good, local and organic produce and we would like to continue doing that. Because of the current world situation, you might experience small increases from 10-15DKK in our prices. That allow us to continue using the great, local and high quality ingredients, that characterize our menus.

Kind regards,
Karsten Felvang Nielsen, F&B Director



STARTERS

BREADED RISOTTO BALLS 105

Spicy tomato sauce - grilled portobello mushroom

GL VT LA

CARPACCIO FROM FREYGAARD 105

Porcini mayo - pickled mushrooms - Havgus cheese

LA

MAIN COURSES

CLASSIC CAESAR SALAD 119

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

GL VT LA

Danish free range chicken or prawns each. 75,-

Bacon 39,-

VEGETARIAN NON-MEATBALLS WITH DILL 189

Spinach - pea pure - potatoes

VT LA

SEARED PLAICE 235

Dill-stewed potatoes – browned butter – grilled lemon

GL LA

SCANDIC VEGGIE BURGER 179

Our veggie burger is from Danish Planteslagterne

Served with caramelized red onion chutney in a vegan brioche bun with organic Danish fries

GL V LA

Vegan cheese, jalapenos each. 18,-

TODAY'S DISH

Ask the waiter

GL Containing Gluten V Vegan 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.

FREYGAARD BURGER 179

The meat is what brings the flavour to your burger. At Scandic your patty comes from Finnish Freygaard. Served in a toasted brioche bun with organic Danish fries

GL LA

Cheese, bacon, jalapenos, onion rings each. 18,-

WIENERSCHNITZEL FROM A FREYGAARD HEIFER 235

Pommes sautées - gravy - peas - slice of lemon with anchovies and capers

GL LA

FREYGAARD STEAKS

You will get a tender and well hung beef fillet or ribeye from Finnish Freygaard. The meat is free range, has won the World Steak Challenge three times in a row and it has aged for up to 28 days. The kitchen will serve the best seasonal vegetables and you have a choice of potato or Danish organic fries.

200 G SIRLOIN 275

350 G RIB EYE 319

BÉARNAISESAUCE, PEPPERSAUCE, RED WINE SAUCE EACH. 35

MINI CAESAR SALAD 55

DESSERTS

FRENCH APPLE PIE 95

Salted caramel – vanilla ice cream

GL VT LA

CREME BRULEE 95

Strawberry sorbet

VT LA

COFFEE AND SWEET 75

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