
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. .

Welcome and enjoy your meal



SNACKS AND BUBBLES

1 GLASS OF CAVA AND 3 SNACKS 99

STARTERS

CREAM OF JERUSALEM ARTICHOKE SOUP 115

Crisp from route vegetables- coconut cream- herbs



DANISH HAM GRAMBOGÅRD 115

Mushrooms in a cream sauce- Danish Havgus cheese-herbs



MAINCOURSES

FRESH PASTA 169

Mushrooms- cream- Danish Havgus cheese- herbs



Danish free range chicken 75,-

Bacon 39,-

DANISH DUROC STYLE TENDERLOIN OF PORK 235

Selection of carrots-green cabbage-Port reduction



FISH OF THE DAY

Please ask your waiter

DISH OF THE DAY

Please ask your waiter

Containing Gluten Vegan Vegetarian 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.

CLASSIC

CLASSIC CAESAR SALAD

119

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

GL LA

Danish free range chicken or prawns each. 75,-
Bacon 39,-

SCANDIC VEGGIE BURGER

179

Our veggie burger patty is from Danish Planteslagterne
Served with caramelized red onion chutney in a vegan brioche bun with organic Danish fries

GL V

Vegan cheese, jalapenos, onion rings each. 18,-

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

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!



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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 new danish potato

200 G SIRLOIN	275
350 G RIB EYE	319
BÉARNAISE SAUCE, PEPPER SAUCE, RED WINE SAUCE EACH.	35
MINI CAESAR SALAD	55

DESSERTS

FONDANT SERVED SLIGHTLY WARM 95

Vanilla ice-cream – crystalized white chocolate

GL VT LA

PEAR BELLE HÉLÈNE 95

Poached pear- vanilla ice-cream – chocolate sauce

VT LA

SELECTION OF DANISH CHEESE UNIKA 135

3 Varieties- thin crisp bread- fruit compote

GL VT LA

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