
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

CAULIFLOWER ARANCINI 115

Cauliflower - spinach - truffle mayonnaise

VT

SHELLFISH BISQUE 115

Ling - herbs - green oil

LA

TATAR OF SMOKED SALMON 115

Horseradish cream - toast - herbs - pickles

GL LA

MAINCOURSES

ROASTED GNOCCHI 169

Pesto - artichoke - Edamame beans - Danish Efterglød cheese

GL VT LA

Danish welfare chicken 75,-

Bacon 39,-

TOMAHAWK PORK OF DANISH DUROC 235

Cabbage - Jerusalem artichokes - chicken sauce with butter

LA

FISH OF THE DAY

Please ask your waiter

DISH OF THE DAY

Please ask your waiter

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.

CLASSIC

CLASSIC CAESAR SALAD

119

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

GL LA

Danish welfare 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
300 G RIB EYE	319
BÉARNAISE SAUCE, PEPPER SAUCE, RED WINE SAUCE EACH.	35
MINI CAESAR SALAD	55

DESSERTS

CRÈME BRÛLÉE	95
Rhubarb sorbet - rhubarb compote	
VT LA	
SEASONAL APPLE TART	95
Salty toffee - vanilla ice-cream	
GL VT LA	
SELECTION OF DANISH CHEESE UNIKA	135
3 Varieties- thin crisp bread- fruit compote	
GL VT LA	

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