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# 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.

## WARM UP WITH OUR INTENSE AND CREAMY WINTER SOUP

This Winter, you can help us avoid food waste by tasting our delicious upcycled mushroom soup. The soup is made from good organic mushrooms, leeks, carrots, and apples that have been discarded due to their size or shape. However, they taste heavenly in our mushroom soup.



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## STARTERS

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### MUSHROOM SOUP

115

Roasted mushrooms - herb pil - crispy bread

GL LA

### DANISH DUROC CHARCUTERIE FROM LADEGÅRD

145

Fermented pork loin - Duroc ham - Danish chorizo - garnish - bread

GL

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## MAIN COURSES

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### RIB EYE OF VEAL FROM GRAMBOGÅRD 250 G

275

Persley root - onions - veal glaze

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### TODAYS SPECIAL

Please ask your waiter

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## CLASSIC

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### CLASSIC CAESAR SALAD

119

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

 

Danish welfare chicken or prawns each. 75,-  
Bacon 39,-

### SCANDIC VEGGIE BURGER

179

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

 

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

### CHICKEN BURGER

179

Danish welfare chicken from Rokkedahl with smoked mayo, salad, pickles. Served in a toasted brioche bun with organic Danish fries



Cheese, bacon, 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

 

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

### WIENERSCHNITZEL FROM GRAMBOGÅRD

235

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

 

## 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. Add dansih organic french fries 35,-

<b>200 G SIRLOIN</b>	<b>275</b>
<b>300 G RIB EYE</b>	<b>319</b>
<b>BÉARNAISE SAUCE, PEPPER SAUCE, RED WINE SAUCE EACH.</b>	<b>35</b>
<b>MINI CAESAR SALAD</b>	<b>55</b>

## DESSERTER

<b>CHOKOLADE MOUSSE</b>	<b>95</b>
Raspberry sorbet - raspberry - crips	

GL VT LA

<b>UNIKA CHEESE</b>	<b>145</b>
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GL VT 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!

