
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



STARTERS

MUSHROOM TOAST

105

Sourdough bread – mushrooms - cream - herbs

GL VT LA

Wine match - VILLA DI MARE PINOT GRIGIO

FRIED SCALLOPS

115

Cauliflower puree – brown butter – nuts

LA

Wine match - SCOTTO CHARDONNAY

SMOKED DUCK BREAST

105

Salad – soya creme – roasted sunflower seeds – pickled pumpkin

Wine match - CÔTES-DU-RHÔNE ROSÉ

MAIN COURSES

FISH OF THE DAY

Please ask your waiter

BRAISED VEAL BRISKET

235

Celeriac puree – baked celery – glace

LA

Wine match - CÔTES DU RHÔNE, DOMAINE DU SEMINAIRE

PORK CHOP OF UMAMI PORK

235

Fried cabbage - shii-take mushrooms - pork rinds- sauce with truffle

LA

Wine match - BARBERA D'ALBA, D.O.C. SUPERIORE

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 Vesterhav cheese tossed in our Caesar dressing.

GL LA

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

Wine match - POUILLY-FUMÉ, AOP, VILLA PAULUS

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,-

Wine match - VILLA DI MARE

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,-

Wine match - BARBERA D'ALBA, D.O.C. SUPERIORE

WIENERSCHNITZEL FROM A FREYGAARD HEIFER

235

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

GL LA

Wine match - PARADIESGARTEN, RIESLING VDP ERSTE LAGE

GL Containing Gluten V Vegan LA Includes lactose

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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

Wine match - VILLA ANTINORI ROSSO, IGT

350 G RIB EYE 319

Wine match - RIPASSO, D.O.C. CLASSICO SUPERIORE, POJEGA

BÉARNAISE SAUCE, PEPPER SAUCE, RED WINE SAUCE EACH. 35

MINI CAESAR SALAD 55

DESSERTS

CHOCOLATE BROWNIE 95

Vanilia ice cream - salt caramel - white chocolate

GL VT LA

Wine match - NATURA RESERVE PORT RUBY

ICE CREAM FROM KASTBERG 95

3 kinds of ice cream or sorbet - crips - coulis

GL VT LA

UNIKA CHEESES 125

3 kinds of unika cheese – cripsbread – compote

GL VT LA

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