


MENU

At Scandic's restaurants, we respect good food. Our cuisine has its roots in Danish and Nordic cuisine with consideration for seasonal ingredients. We cultivate the natural, the simple and the close. We have the courage to let ourselves be inspired by another world if it tastes right.

Our chefs have a special love for ecology, animal welfare and local sustainable ingredients, and you can always be sure of getting a proper steak and fresh fish. We have got the award-winning Finnish Natural Cattle from Freygaard in the maturing cabinet and have cut it into the best steaks. Welcome and enjoy.



STARTERS

SCALLOPS 105

Pure of peas – crunch - crest

GL LA

ASPARGUS SOUP 105

Green asparagus – root chips

GL LA

RAVIOLI 105

Creamed cheese – wild garlic – butter

GL VT LA

MAIN COURSES

CEASER SALAD 119

Romaine salad with croutons & freshly grated Efterlød cheese

GL LA

Danish free range chicken or prawns each. 75,-

Bacon 39,-

PASTA 225

Baked salmon – lemon sauce –herbs

GUINEA FOWL 225

Creamed pearl barley – fennel - tomatos

RACK OF LAMB 325

Timian glaze – garlic – spring vegetable

BOWLS OF SPINACH TORTILLA 235

Non beef – spring cabbagel – peas – guacamole

GL VT

WEINERSCHNITZEL OF VEAL FROM GRAMBOGÅRD

235

Classic schnitzel – pomme sautee – gravy – peas – lemon, capers, horseradish & anchovies

GL LA

TODAYS DISH

Please ask your waiter

MONDAY-WEDNESDAY

BURGER

All our burgers are served in a delicious pretzel style bun filled with delicious dressings, tomato, lettuce, pickled red onions and cucumbers. Served with Danish organic fries and chili mayonnaise. Choose from the following:

180G FREYGAARD BEEF BURGER 179

DANISH WELFARE CHICKEN 179

MUSHROOM PATTY 179

Add ons:

Cheese, bacon, fried egg, onion rings each 18, -
Extra beef or chicken each 49,

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!



FREYGAARD STEAKS

You get a tender and well-hung sirloin of beef or rib-eye from the Finnish Freygaard. The meat is natural beef, has won the World Steak Challenge three times in a row and is matured in a minimum of 28 days. The kitchen finds the best vegetables of the season and serves the dish with today's potato or Danish organic fries

200G SIRLOIN	279
300G RIB-EYE	329
BEARNAISE, PEPPER SAUCE, RED WINE SAUCE EACH.	35
MINI CEASER SALAD	55

DESSERTS

LEMON BAVAROIS Baked white chocolate – whipped cream VT LA	95
BAILEYS CREME BRULEE Berries - sorbet GL VT LA	95
UNIKA CHEESE Crisp bread – compote GL VT LA	115
COFFEE & SWEETS	89