
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

SMOKED SASHI BEEF

135

Marinated mushrooms – Havgus cheese – mushroom mayonnaise

LA

Wine match - CHOREY-LES-BEAUNE, AOP

MAIN COURSES

BRAISED VEAL BRISKET

235

Celeriac puree – baked celery – glace

LA

Wine match - CÔTES DU RHÔNE, DOMAINE DU SEMINAIRE

FISH OF THE DAY

Please ask your waiter

DISH OF THE DAY

MONDAY - THURSDAY

Please ask your waiter

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!



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

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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

MANGO – PASSIONSFRUIT BAR 95

Chocolate ice cream – cacao crumble

GL VT LA

Wine match - SIX GRAPES RESERVE 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