



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. .

Why shore crab:

There are approximately 12 billion shore crabs along the Danish coastline of which most of them belongs to invasive species. The shore crabs are a big problem for both fishermen and the ecosystem. They eat the fishermen's catch, destroy their nets and threaten the existence of other co-existing species. They eat the fry of the fish and displace other species from their good habitats. They can destroy the underwater eelgrass fields when they dig up the roots in search of food.

In France, Spain and Italy there is a tradition for using stock based on shore crabs in the daily cooking. In Denmark, we have not had this tradition, which is a shame because stock made from crabs tastes fantastic



STARTERS

SHORE CRAB BISQUE LA 115

Langoustine - herbs

TOAST SKAGEN GL LA 115

Shrimp salad - Lemon - Roe

TATAR AF FREYGAARD 115

Salted beef - Dried Tomato - Smoked mayonnaise

MAIN COURSES

CLASSIC CAESAR SALAD GL LA 119

Romaine with bread croutons & fresh Efterglød
Danish welfare chicken or shrimps each. 75,-
Bacon 39,-

PASTA DI LIMONE GL VT LA 169

White wine - Sun-dried tomato - Parsley - Lemon
Shrimps 75,-

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 179

DANISH WELFARE CHICKEN 179

VEGETABLE PATTY 179

Cheese - Bacon - Jalapeño - Fried egg -
Onion rings each. 18,-
Chicken - Beef - Vegetable patty each 49,-

SCHNITZEL OF VEAL FROM GL LA 235 GRAMBOGÅRD

Warm potato salad of new Danish potatoes - Peas -
Asparagus - Carrots - Clarified butter

1/1 PLAICE GL LA 235

New Danish potatoes - Clarified butter - Parsley

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. 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 49,-

DESSERTS

TRIPLE FLAVOURED VT LA 95

Vanilla, Strawberry & Chocolate ice cream - Fresh berries

CONSOMMÉ OF RHUBARB VT 95

Marinated summer berries - Vanilla ice cream

ARLA UNIKA CHEESE GL VT LA 145

Crisp bread - Compote

COFFEE AND SWEETS 89