


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.

Get warm with our tasty autumn soup
Right now you can help us avoid wasting good ingredients by tasting our delicious upcycled potato leek soup, which is on the menu all autumn. The soup is made from good, organic potatoes that are usually wasted because they are too small for our French fries production. However they taste heavenly in our potato leek soup, where we use the whole potato including the peel, which is packed with vitamins.

STARTERS

POTATO – LEEK SOUP 115

Bacon from Danish Duroc - warm bread - chive oil

GL LA

ORGANIC "FJORD" CURED HAM 115

Sour dough toast – mushrooms á la crème

GL LA

MAIN COURSES

MUSHROOM RISOTTO 169

Seared mushrooms – herbs – Danish hard cheese "Efterglød"

VT LA

Danish free range chicken or shrimps each 75,-

Bacon 39,-

PAN FRIED WHITE FISH 235

Late summer greens – crab bisque – herbs

LA

CLASSIC

CLASSIC CAESAR SALAD 179

Romaine lettuce with croutons and freshly grated Efterglød cheese tossed in our Caesar dressing and croquettes of Danish welfare chicken

GL LA

SCANDIC VEGGIE BURGER 179

Our veggie burger patty is from Danish Planteslagterne. Served with pickled red onions and relish in a vegan brioche bun with organic Danish fries

GL V

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

CHICKEN BURGER **179**

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

GL

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

GL LA

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

CLASSIC WIENERSCHNITZEL **235**

Danish free range veal from Grambogård, pommes sautées, gravy, peas, slice of lemon with anchovies and capers.

GL LA

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 danish potato. Add fries instead 35,-

200 G SIRLION **275**

300 G RIB EYE **319**

BÉARNAISESAUCE, PEPPERSAUCE, RED WINE SAUCE **35**

MINI CAESAR SALAD **55**

DESSERTS

CREME BRULEE

95

Strawberry sorbet

VT LA

BREADED DEEP FRIED CAMEMBERT

95

Camembert from Hårbølle Dairy – salted blackcurrants – blackcurrant jam

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!

