

À LA CARTE
MONDAY - THURSDAY

SNACKS

HORS D'OEUVRE

Spinach blinis with cognac-marinated lumpfish roe.

Crispy brandade of salted cod and stirred potato with herbs, served with creamy tartar sauce with capers and cornichon.

Pate a choux with tomato-infused creamy seafood salad and fried squid.

DKK 125,-

CAVIAR

BAERII CAVIAR ^{10G}

10 grams of Grand Hotel's select Baerii Caviar served with warm buckwheat blinis, rich crème fraîche and red onion.

DKK 285,-

LOUIS XIII & BAERII CAVIAR ^{10G}

10 grams of Grand Hotel's select Baeroo Caviar served with 1cl Louis XIII Cognac.

DKK 1.195,-

BAERII CAVIAR ^{50G}

50 grams of Grand Hotel's select Baerii Caviar served with warm buckwheat blinis, rich crème fraîche and red onion.

DKK 995,-

LOUIS XIII & BAERII CAVIAR ^{50G}

50 grams of Grand Hotel's select Baerii Caviar served with 2cl Louis XIII Cognac.

DKK 2.795,-

OSCIETRA CAVIAR ^{20G}

20 grams of Grand Hotel's select Oscietra Caviar served with warm buckwheat blinis, rich crème fraîche and red onion.

DKK 795,-

LOUIS XIII & OSETRA CAVIAR ^{20G}

20 grams of Grand Hotel's select Oscietra Caviar served with 2cl Louis XIII Cognac.

DKK 2.595,-

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STARTERS

POACHED EGG & GRATED TRUFFLE

Smoked and pickled new potatoes tossed in herb dust, topped with a poached egg, truffle mayonnaise, and freshly grated truffle.

DKK 145,-

DANISH SQUID AU CONFIT

Danish-caught squid served au confit and grilled with crunchy fennel-plum chutney, a chive emulsion and crispy squid ink tuile.

DKK 145,-

TUNA TATARE

Tuna tartare in a creamy tartar sauce flavored with capers and herbs, served with crispy potato chips topped with Baerii caviar.

DKK 165,-

RØMØ SHRIMP & TOMATO CONSOMMÉ

Tomato consommé with small Rømø shrimp, served with cucumber tartare, tangy onions, spicy dill oil, and crispy seaweed.

DKK 145,-

MAIN COURSES

HALIBUT W. SPRING HOLLANDAISE

Juicy fillet of halibut and smoked lardo, served with baked carrots glazed in aromatic juice, mushroom duxelles, sugared redcurrants, and ramson hollandaise.

DKK 295,-

LEMON SOLE MEUNIÈRE

Whole meunière-fried lemon sole with confit carrots and beetroots, served with a sauce of browned butter, citrus zest, capers, and dill and confit potatoes.

DKK 295,-

HALF LOBSTER

½ grilled lobster tail with herb butter and a steamed lobster claw served with grilled lemon and crispy salads tossed with citrus vinaigrette.

DKK 265,-

À LA CARTE

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GRAND CLASSIC

FISH N' CHIPS

Fried fillet of Danish cod in crispy orly batter, served with rustic fries topped with vinegar powder and crispy kale, served with creamy tartar sauce flavored with herbs, capers, and cornichon.

DKK 195,-

PASTA VONGOLE

Homemade pasta with white wine-steamed cockles and a sauce of shallots, garlic, and reduced white wine, topped with freshly grated truffle Pecorino.

DKK 225,-

SALAD NIÇOISE

Grilled tuna on crisp salads tossed in citrus vinaigrette, alongside grilled olives, steamed haricots verts, small pearl potatoes, and soft-boiled eggs.

DKK 225,-

RISOTTO MILANESE

Creamy vegetable risotto flavored with saffron and Parmesan, served with roasted chanterelles, sweet peas and carrots with tops.

DKK 245,-

Add freshly grated summer truffle.

DKK 55,-

SIDES

SIDE SALAD

Crisp salads tossed with citrus vinaigrette.

DKK 55,-

RUSTIC FRIES

Rustic fries with truffle mayonnaise.

DKK 55,-

CRISPY SNACKS

Grilled olives along with roasted nuts and crispy root vegetable chips and by truffle mayonnaise.

DKK 55,-

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CHEESE & DESSERTS

FOUR DANISH CHEESES

4 delicate cheeses with homemade crispbread, port pickled nuts, and rosehip compote.

DKK 145,-

CITRUS W. YOGHURT

Citrus sponge cake with fresh citrus curd topped with burnt meringue, served with yoghurt ice cream, candied citrus peel, and crispy poppy seed tuile.

DKK 145,-

CREME BRÛLÉE

Classic crème brûlée with caramelized cane sugar, creamy vanilla ice cream, and crunchy crumble.

DKK 145,-

CRÊPES SUZETTE

Flambéed pancakes with orange sauce, almond slivers, and creamy vanilla ice cream. Flambéed at the table.

DKK 145,-

CAFÉ GOURMAND

Choice of coffee served with 3 pcs. petit fours made from organic, Funen chocolate with single origin cocoa beans from Maya Mountain in Belize.

Cream puff with airy vanilla foam on a marzipan base and a shell of 76% Belize chocolate.

Crispy French macaron with a filling of 57% dark Belize milk chocolate ganache.

Hazelnut financier with white chocolate ganache.

DKK 165,-

ALLERGENS

For questions regarding the content of allergenic ingredients in our food/dishes, please contact our staff.