

WELCOME

GRAND ^S
FISKERESTAURANT



NON-SMOKING RESTAURANT

*Grand's Fiskerestaurant a non-smoking establishment.
This applies both indoors and in the restaurant's outdoor areas.
We kindly ask for your understanding of our wish
to ensure a pleasant experience for everyone.*

Thank you for your consideration and respect for our rules.

SÆSONAL MENU

LOBSTER – MOREL – CLARA FRIIS PEAR

Morel stuffed with lobster and cauliflower espuma, served with marinated Danish pear, sugared red currants, and freshly grated truffle.

2022 – Smaragd Terrassen – Domäne Wachau
Grüner Veltliner,
Wachau, Austria.

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SCALLOP – HAM – CELERIAC

Seared scallop on a cream of goat cheese, served with crispy dry-cured ham with juniper, and sage, butter-roasted cauliflower, broken lemon gel, and fermented celeriac sauce.

2023 – Bourgogne Aligoté – Vieilles Vignes – Maison Albert Sounit
Aligoté
Côte Chalonnaise, Burgundy, France.

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MONKFISH – CHANTERELLES – SUMMER BERRIES

Baked monkfish in herb butter, served with butter-sautéed Danish corn and shallots, roasted chanterelles, dark late summer berries, and shellfish beurre blanc with herbs.

2022 – Bourgogne Blanc – Clos Du Moulin Aux Moines
Biodynamisk, Chardonnay,
Burgundy, France.

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PONZU – CUCUMBER – CACAO FRUIT

Ponzu marinated cucumber tartare served with cacao fruit sorbet and crispy bladderwrack.

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CHOCOLATE – COFFEE – COCONUT

Creamy dark chocolate panna cotta topped with coconut jelly, served with roasted coconut crumble and coffee syrup, alongside homemade mocha ice cream.

2021 – Banyuls – M. Chapoutier
Grenache,
Languedoc-Roussillon, France.

5-COURSE MENU INCL. WINE PARRING (4 GLASSES)
Kr. 1.095,-

5-COURSE MENU INCL. ALCOHOL FREE PARRING (4 GLASSES)
Kr. 995,-

5-COURSE MENU
Kr. 695,-

À LA CARTE

HORS D'OEUVRE

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Crispy croquette with pollock and herbs served with lobster emulsion and grated ravost cheese.

Steamed oyster with oyster beurre blanc and pickled green apples.

Crispy shell with homemade creamy shellfish salad topped with roe.

Kr. 125,-

CAVIAR

BAERII CAVIAR

Grand Hotel's selected Baerii Caviar served with warm buckwheat blinis, crème fraîche, and red onion.

10g Serving Kr. 285,-

50g Serving Kr. 995,-

OSETRA CAVIAR

Grand Hotel's selected Osetra Caviar served with warm buckwheat blinis, crème fraîche, and red onion.

20g Serving Kr. 795,-

STARTERS

LOBSTER – MOREL – CLARA FRIIS PEAR

Morel stuffed with lobster and cauliflower espuma, served with marinated Danish pear, sugared red currants, and freshly grated truffle.

Kr. 165,-

SCALLOP – HAM – CELERIAC

Seared scallop on a cream of goat cheese, served with crispy dry-cured ham with juniper, and sage, butter-roasted cauliflower, broken lemon gel, and fermented celeriac sauce.

Kr. 165,-

ZUCCHINI AND LANGOUSTINE

Grilled langoustine on zucchini tartare topped with Baerii caviar, served with pickled zucchini and cucumber consommé flavored with mint.

Kr. 165,-

À LA CARTE

MAIN COURSES

MONKFISH – CHANTERELLES – SUMMER BERRIES

Baked monkfish in herb butter, served with butter-sautéed Danish corn and shallots, roasted chanterelles, dark late summer berries, and shellfish beurre blanc with herbs.

Kr. 275,-

HADDOCK FOR TWO

Whole haddock steamed in white wine, served with butter-steamed cabbage and creamy shellfish velouté, alongside crushed potatoes flavored with lemon zest, butter, and herbs. Served as a shared dish for two.

Kr. 495,-

HALF LOBSTER

Grilled lobster tail with herb butter and steamed lobster claw, served with grilled lemon and a crisp salad tossed in citrus vinaigrette, and crispy fries with truffle mayonnaise.

Kr. 295,-

SHOOTING STAR

Fried and steamed Danish plaice fillet topped with hand-peeled shrimp and tomato-flavored dressing, served with broccolini, trout roe, and grilled lemon.

Kr. 225,-

PASTA VONGOLE

Fresh tagliatelle pasta with lobster, brown crab and organic Danish mussels steamed in white wine, in a sauce of reduced white wine, shallots, and garlic.

Kr. 225,-

GRAND'S FISHBURGER

Juicy Danish pollock in crispy panko, creamy tartar sauce with capers, cornichons, and herbs, crispy salads, cucumber, pickled red onion in a brioche bun.

Served with fries and truffle mayonnaise.

Kr. 245,-

GRAND SALAD

Crispy salads and Danish pointed cabbage tossed in citrus vinaigrette, with grilled fresh figs and crispy fried feta topped with honey and roasted sesame seeds.

Kr. 195,-

À LA CARTE

CHEESE

COMTÉ RIJAC

French Comté Rijac aged for 18 months, served with homemade crispbread and port wine pickled nuts and rosehip compote..

Kr. 145,-

CAMEMBERT FRIT

Crispy fried Camembert served with butter-toasted brioche and homemade blackcurrant jam.

Kr. 95,-

DESSERTS

CHOCOLATE – COFFEE – COCONUT

Creamy dark chocolate panna cotta topped with coconut jelly, served with roasted coconut crumble, coffee syrup, and homemade mocha ice cream.

Kr. 125,-

CREME BRÛLÉE

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

Kr. 125,-

CAFÉ GOURMAND

Coffee of your choice served with three petit fours made from organic chocolate from Funen, using 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.

Crisp French macaron filled with ganache made from 57% dark Belize milk chocolate.

Hazelnut financier with white chocolate ganache.

Kr. 165,-

PLATEAU DE FRUITS DE MER

GRAND'S SEAFOOD PLATTER

THREE BRITTANY OYSTERS

Oyster au natural with lemon.

Oyster with pickled apples and dill.

Oyster au gratin with rich crème fraîche and Danish Vesterhavssost cheese.

SCALLOP

Seared scallop with apples from Funen, served with dill emulsion.

BAERII CAVIAR

10g af Grand Hotels udvalgte Baerii Caviar.

DANISH LOBSTER

½ lobster per serving. The claw is served steamed and the tail grilled with butter and herbs.

LANGOUSTINE

Baked langoustine with herbs and butter.

CRAB CLAWS

Claws from North Atlantic brown crab.

BLUE MUSSELS

Steamed in dry white wine with fresh herbs.

SEA-BOILED SHRIMP

Large sea-boiled shrimp with shell.

ACCOMPANIMENTS

Aioli, lobster mayonnaise, sourdough bread, salad with citrus vinaigrette. Warm buckwheat blinis with rich crème fraîche and red onion served a part.

PRE-ORDER REQUIRED

Grand's seafood platter must be pre-ordered at least 2 days in advance by contacting the reception or via our website Grandodense.dk

Price per person: DKK 995,-
Minimum order: 2 servings.