

CAVIAR

BAERII CAVIAR

The Grand Hotel's select Baerii Caviar served with warm blinis alongside crème fraîche and red onion.

10g DKK 285,- // 15g DKK 375,- // 50g DKK 995,-

APPETIZERS

HORS D'OEUVRE

Oyster with crème fraîche and "Vesterhavs ost" cheese au gratin.

Crispy shellfish croquette with lobster mayonnaise.

Puff pastry tart with onion confit and Gruyère au gratin.

DKK 125,-

STARTERS

SCALLOP, PEAS, AND CHAMPAGNE

Seared scallop topped with Baerii caviar, served alongside grilled cucumber and a Ninon-style pea cream, flavored with Champagne.

DKK 165,-

LOBSTER Á L'AMÉRICAIN

½ Grilled Danish lobster with herb butter and chipotle, served with grilled lemon, alongside endive and frisée tossed in citrus vinaigrette.

DKK 265,-

LATE SUMMER POLLACK

Ballotine of cold-poached pollack served with a crisp fennel and sea purslane salad, accompanied by puffed skin and a split buttermilk sauce with seaweed oil.

DKK 145,-

MAIN COURSES

LANGOUSTINE EN VOL-AU-VENT

Creamy langoustine fricassée with shelled peas and small carrots with tops and samphire served in a homemade crispy vol-au-vent.

DKK 295,-

MONKFISH WITH SWEET CORN

Monkfish on butter-sautéed sweet corn and shallots, served with crispy late summer cabbage, pickled pumpkin, and beurre blanc.

DKK 295,-

RISOTTO AND TRUFFLE

Creamy vegetable risotto flavored with truffle and Parmesan, accompanied by sautéed mushrooms, sweet peas, and carrots with tops.

DKK 195,-

PASTA MARINARA

Homemade pasta tossed in tomato-infused cream with reduced white wine and shallots, served with white wine-steamed mussels and pan-seared langoustines.

DKK 195,-

FISH N' CHIPS

Crispy-fried pollark fillet and thick-cut fries topped with vinegar powder, served with lobster mayonnaise.

DKK 195,-

GRAND SALAD

Bitter lettuces tossed in oyster-citrus vinaigrette, accompanied by sautéed langoustines, avocado, pickled fennel, and crispy croutons.

DKK 195,-

SIDES

SIDE SALAD

Crisp greens tossed with citrus vinaigrette.

DKK 55,-

FRENCH FRIES

Thick-cut French fries with truffle mayonnaise.

DKK 55,-

CRUDITÉ

Crisp vegetable crudités with herb dip.

DKK 55,-

CHEESE & DESSERTS

FOUR CHEESES

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

DKK 145,-

HIBISCUS TART

Summer tart with hibiscus and lime mousse, served with a raspberry sorbet and crispy vanilla tuile.

DKK 125,-

CRÊPES SUZETTE

Grand Marnier flambéed pancakes with orange sauce, almond slivers, candied orange peel and creamy vanilla ice cream.

Flambéed at the table.

DKK 165,-

CAFÉ GOURMAND

Coffee served with 3 pieces of petit fours made from organic, Danish chocolate with single origin cocoa beans from Maya Mountain in Belize.

Danish vanilla cream puff with a marzipan base and a shell of 76% Belize chocolate.

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

Hazelnut financier with white chocolate ganache.

DKK 165,-

VINKORT

CHAMPAGNE

NV – RÉSERVE BRUT – THIERRY FOURNIER.

Pinot Meunier, Pinot Noir, Chardonnay.
Chouilly , Champagne, Frankrig.

Glas DKK 135,- // Flaske DKK 795,-

NV – RÉSERVE EXCLUSIVE DEMI SEC – NICOLAS FEUILLATTE.

Pinot Noir, Chardonnay, Pinot Meunier.
Chouilly, Champagne, Frankrig.

Glas DKK 145,- // Flaske 75cl. DKK 850,-

NV – RÉSERVE EXCLUSIVE BRUT ROSÉ – NICOLAS FEUILLATTE.

Pinot Noir, Chardonnay, Pinot Meunier.
Chouilly, Champagne, Frankrig.

Glas DKK 160,- // Flaske 75cl. DKK 995,-

2015 – BLANC DE BLANCS, COLLECTION BRUT – NICOLAS FEUILLATTE.

Chardonnay.
Chouilly, Champagne, Frankrig.

Glas DKK 160,- // Flaske 75cl. DKK 995,-

1999 – PALMES D'OR VINTAGE, MAGNUM – NICOLAS FEUILLATTE.

Chardonnay, Pinot Noir.
Chouilly, Champagne, Frankrig.

Flaske 150cl. - DKK 4.500,-

NV – SPECIAL CUVÉE – BOLLINGER.

Pinot Noir, Chardonnay, Pinot Meunier.
Champagne, Frankrig.

Flaske DKK 1.095,-

NV – BLANC DE BLANCS, BRUT – RUINART.

Chardonnay.
Reims, Champagne, Frankrig.

Flaske DKK 1.850,-

NV – ROSE, BRUT – RUINART.

Pinot Noir, Chardonnay.
Reims, Champagne, Frankrig.

Flaske DKK 1.850,-

MV15 – FÛT DE CHÊNE, GRAND CRU – HENRI GIRAUD.

Pinot Noir, Chardonnay.
Aÿ, Champagne, Frankrig.

Flaske DKK 2.695,-

169RD EDITION – GRANDE CUVÉE – KRUG.

Pinot Noir, Chardonnay & Pinot Meunier.
Champagne, Frankrig.

Flaske DKK 3.800,-

2013 – BELLE EPOQUE, BRUT – PERRIER-JOUËT.

Pinot Noir, Chardonnay & Pinot Meunier.
Champagne, Frankrig.

Flaske DKK 2.700,-

2009 – DOM PERIGNON, MAGNUM – MOËT & CHANDON.

Chardonnay, Pinot Noir.
Champagne, Frankrig.

Flaske DKK 8.500,-