

SÆSONAL MENU

SCALLOP

Citrus-marinated scallop topped with Grand Hotel's selected Baerii Caviar, fennel crudité, crispy bladderwrack seaweed, and buttermilk sauce separated with dill oil.

2023, Pouilly-Fumé – Fines Caillottes, Jean Pabiot
Sauvignon Blanc
Pouilly-Fumé, Loire, France.

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COLD-POACHED TURBOT

Cold-poached Danish turbot topped with Kalix Løjrom, served with creamy mussel emulsion, pickled onion shells, crisp rye, and roasted hazelnuts.

2023, Riesling – Von Unserm, Balthasar Röss
Riesling
Rheingau, Germany.

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LOBSTER RAVIOLI

Homemade ravioli filled with lobster, glazed in a creamy lobster sauce over pickled root vegetables, topped with grated Italian winter truffle and organic Ravost cheese.

2022, I Sistri, Fèlsina
Chardonnay
Chianti, Toscana, Italy.

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HALIBUT

Baked Danish halibut with smoked lardo, accompanied by juicy leek mosaic, creamy pumpkin, pickled chanterelles, crispy kale, and potato purée infused with smoked butter, served with sauce Nage with pickled pumpkin and herbs.

2023, Bourgogne Blanc – Clos de la Perrière, Clos Du Moulin Aux Moines
Biodynamic Chardonnay
Côte de Beaune, Bourgogne, France.

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HONEY

Honey cake infused with Barbados rum, accompanied by a crisp honey tuile, honey ice cream made with Funen honey, and honey cream.

2022, Sauternes, Château Du Mayne
Sauvignon Blanc, Semillon
Sauternes, Bordeaux, France.

5-COURSE MENU INCL. WINE PARRING
Kr. 1.195,-

5-COURSE MENU INCL. ALCOHOL FREE PARRING
Kr. 1.095,-

5-COURSE MENU
Kr. 720,-

GRAND^S
FISKERESTAURANT

À LA CARTE

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

SCALLOP

Citrus-marinated scallop topped with Grand Hotel's selected Baerii Caviar, fennel crudité, crispy bladderwrack seaweed, and buttermilk sauce separated with dill oil.

Kr. 165,-

LOBSTER RAVIOLI

Homemade ravioli filled with lobster, glazed in a creamy lobster sauce over pickled root vegetables, topped with grated Italian winter truffle and organic Ravost cheese.

Kr. 165,-

COLD-POACHED TURBOT

Cold-poached Danish turbot topped with Kalix Løjrom, served with creamy mussel emulsion, pickled onion shells, crisp rye, and roasted hazelnuts.

Kr. 165,-

À LA CARTE

MAIN COURSES

HALIBUT

Baked Danish halibut with smoked lardo, accompanied by juicy leek mosaic, creamy pumpkin, pickled chanterelles, crispy kale, and potato purée infused with smoked butter, served with sauce Nage with pickled pumpkin and herbs.

Kr. 325,-

MONKFISH WELLINGTON FOR TWO

Tender monkfish fillet coated with lobster mousse seasoned with truffle, wrapped in crispy puff pastry, served with glazed root vegetables, sauce bordelaise, and potato purée with browned smoked butter.

Served as a shared dish for two.

Kr. 695,-

LOBSTER THERMIDOR

Lightly steamed half black lobster in a creamy béchamel sauce enriched with rich lobster stock, Dijon mustard, and Gruyère cheese. Served in the shell au gratin with Parmigiano-Reggiano alongside crispy rustic fries and truffle mayonnaise and salad tossed in citrus vinaigrette.

Kr. 345,-

RISOTTO MILANESE

Creamy vegetable risotto flavored with saffron and Parmigiano-Reggiano, served with roasted chanterelles and seared scallops, topped with crispy bladderwrack seaweed.

Kr. 225,-

FISH N' CHIPS

Crispy fried Danish pollock fillet in a light Orly batter, served with rustic fries on the side and beurre blanc sauce infused with shallots, citrus, chives, capers, and cornichons.

Kr. 195,-

GRAND SALAD

Smoked beetroot carpaccio and rehydrated beets, served with beet cured Danish lox alongside black pepper, anise, quail egg, pepper mayonnaise, pickled mustard seeds, and roasted hazelnuts.

Kr. 195,-

À LA CARTE

CHEESES

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

HONEY

Honey cake infused with Barbados rum, accompanied by a crisp honey tuile, honey ice cream made with Funen honey, and honey cream.

Kr. 125,-

GRAND'S APPLE PIE

Warm apple pie made with organic Danish Aroma apples, served with crunchy crumble and whipped vanilla ice cream.

Kr. 125,-

CRÊPE SUZETTE

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

Flambéed tableside.

Kr. 145,-

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,-