

SEASONAL MENU

SCALLOP

Thin slices of salted scallop, served with hazelnut vinaigrette, pickled capers, roasted hazelnuts, and crispy tuile.

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

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LOBSTER CROQUETTE

Crispy croquette made from Danish cod and black lobster, accompanied by sauce beurre blanc, flavored with smoked flatfish, trout roe and chives, topped with quail egg.

2023, Mâcon-Villages - Grange Magnien, Maison Louis Jadot
Chardonnay
Bourgogne, Frankrig.

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TUNA TARTARE

Red tuna mixed with olive oil, pickled pearl onions, crispy croutons, chives and lemons, topped with horseradish foam and seaweed dust.

2023, Sancerre Rosé - Les Baronnes, Henri Bourgeois
Pinot Noir
Loire, Frankrig.

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MONKFISH & TRUFFEL

Monkfish medallion flambéed in Cognac. Accompanied by Dijon pepper sauce from monkfish bones, crispy brussel sprout leaves and croutons, fermented garlic cream, sautéed spinach and shallots, topped with freshly grated truffel. Served with crispy pommes fondant.

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

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CHOCOLATE & LICORICE

Fluffy chocolate mousse and salted licorice ice cream, served with vanilla-pickled forest berries, browned butter foam, and blueberry dust.

2021, Banyuls, Grenache
Côtes de Roussillon
Languedoc-Roussillon, Frankrig.

5-COURSE MENU INCL. WINE PARRING
Kr. 1.195,- (1 GLAS PR. RET)

5-COURSE MENU INCL. ALCOHOL FREE PARRING
Kr. 1.095,- (1 GLAS PR. RET)

5-COURSE MENU
Kr. 745,-

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. 295,-

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,-

OYSTERS

Fresh oysters with red onion vinaigrette, seaweed vinaigrette, and lemon.

Gratinated oysters with spinach, crème fraîche, and the Danish cheese, Vesterhavs Ost.

Serving 3 pieces. Kr. 125,-

Serving 6 pieces. Kr. 225,-

STARTERS

SCALLOP CARPACCIO

Thin slices of salted scallop, served with hazelnut vinaigrette, pickled capers, roasted hazelnuts, and crispy tuile.

Kr. 165,-

LOBSTER CROQUETTE

Crispy croquette made from Danish cod and black lobster, accompanied by sauce beurre blanc, flavored with smoked flatfish, trout roe and chives, topped with quail egg and caviar.

Kr. 165,-

TUNA TARTARE

Red tuna mixed with olive oil, pickled pearl onions, crispy croûtons, chives and lemons, topped with horseradish foam and seaweed dust.

Kr. 165,-

À LA CARTE

MAIN COURSES

MONKFISH & TRUFFEL

monkfish medallion flambéed in cognac. Accompanied by Dijon pebber sauce from monkfish bones, crispy brussel sprout leaves and croutons, fermented garlic cream, sautéed spinach and shallots, topped with freshly grated truffel. Served with pommes fondant.

Kr. 345,-

MOREL & SWEETBREAD

Roasted morel filled with veal sweetbread and fried monkfish cheek, accompanied by pickled parsienne potatoes, baby carrots, glazed onions, and creamy lobster sauce.

Kr. 345,-

RISOTTO MILANESE

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

Kr. 195,-

LOBSTER THERMIDOR

Lightly steamed half of a Danish 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.

Kr. 345,-

GRAND SALAD

Crispy salad leaves tossed in citrus vinaigrette, served with roasted goat cheese, pickled walnuts, slowroasted beets, balsamic glaze, roasted hazelnuts, charred pickled red onions, and fried capers.

Kr. 195,-

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,-

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,-

DESSERTS

CHOCOLATE & LICORICE

Fluffy chocolate mousse and salted licorice ice cream, served with vanilla-pickled forest berries, browned butter foam, and blueberry dust.

Kr. 125,-

CAFÉ GOURMAND

Coffee of your choice served with three petit fours.

Homemade cream puff with airy raspberry foam on a marzipan base, flavored with licorice and coated in white chocolate.

Filled chocolate with salted caramel.

Crisp French macaron filled with ganache made from 70% dark Belgian chocolate.

Kr. 135,-

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,-

PLATEAU DE FRUITS DE MER

GRAND'S SEAFOOD PLATTER

THREE BRITTANY OYSTERS

Oyster au natural with grilled lemon.

Oyster with pickled apples, dill, and roasted hazelnuts.

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

SCALLOP

Seared scallop with marinated apples from Funen, served with dill oil.

BAERII CAVIAR

10g of Grand Hotel's 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.