

TASTING MENU

7 COURSES

SCALLOP & LÖJROM

Marinated scallop topped with kalix löjrom, served with crisp fennel, dill emulsion, and fried seaweed.

DANISH SQUID

Danish squid au confit served with cucumber tartare, salted lemon, and fresh herbs.

TURBOT WITH LOBSTER SAUCE

Juicy Danish turbot on sautéed spinach with shallots and reduced white wine, accompanied by pickled samphire and a lobster sauce.

BAKED LING WITH SEAFOOD FRICASSÉE

Baked ling with crispy sautéed brussels sprouts and pickled salsify roots, served with creamy seafood fricassée in a crispy pastry shell.

PAN-SEARED HAKE

Pan-seared hake fillet topped with pickled mustard seeds, accompanied by butter-baked celeriac, pickled pumpkin, and caramelized pumpkin puree. Served with North Atlantic brown crab in herb beurre blanc, and a crispy seaweed tuille.

FRESH SORBET

Fresh cucumber sorbet topped with crispy seaweed.

CHOCOLATE TART

Chocolate tart made with 76% chocolate from funen, nougat crunch, and caramel, served with blood orange and crispy cocoa tuille.

7-COURSE MENU INCL. WINE PARRING (6 GLASSES)
KR. 1.495,-

7-COURSE MENU INCL. ALCOHOL FREE MENU (6 GLASSES)
KR. 1.395,-

7-COURSE MENU
KR. 995,-

TASTING MENU

4 COURSES

DANISH SQUID

Danish squid au confit served with cucumber tartare, salted lemon, and fresh herbs.

TURBOT WITH LOBSTER SAUCE

Juicy Danish turbot on sautéed spinach with shallots and reduced white wine, accompanied by pickled samphire and a lobster sauce.

PAN-SEARED HAKE

Pan-seared hake fillet topped with pickled mustard seeds, accompanied by butter-baked celeriac, pickled pumpkin, and caramelized pumpkin puree. Served with North Atlantic brown crab in herb beurre blanc, and a crispy seaweed tuille.

CHOCOLATE TART

Chocolate tart made with 76% Chocolate from funen, nougat crunch, and caramel, served with blood orange and crispy cocoa tuille.

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

4-COURSE MENU INCL. ALCOHOL FREE MENU (4 GLASSES)
KR. 975,-

4-COURSE MENU
KR. 695,-

UPGRADES

BAERII CAVIAR

The Grand Hotel's select Baerii Caviar served with warm buckwheat blinis, creme fraiche and red onions.

10g DKK 285,- // 20g DKK 495,- // 50g DKK 995,-

HORS D'OEUVRE

Oyster gratinee with creme fraiche and the Danish cheese, Vesterhavs Ost.

Grilled Tuna topped with Sesame Emulsion and Trout Roe.

Homemade choux pastry filled with creamy seafood salad flavored with herbs and apples from Funen.

DKK 125,-

À LA CARTE
MONDAY - THURSDAY

CAVIAR

BAERII CAVIAR

The Grand Hotel's select Baerii Caviar served with warm buckwheat blinis, creme fraiche and red onions.

10g DKK 285,- // 20g DKK 495,- // 50g DKK 995,-

SNACKS

HORS D'OEUVRE

Oyster gratinee with creme fraiche and the Danish cheese, Vesterhavs Ost.

Grilled Tuna topped with Sesame Emulsion and Trout Roe.

Homemade choux pastry filled with creamy seafood salad flavored with herbs and apples from Funen.

DKK 125,-

STARTERS

SCALLOP & LÖJROM

Marinated Scallop topped with Kalix Løjrom, served with crisp fennel, dill emulsion, and fried seaweed.

DKK 165,-

DANISH SQUID

Danish Squid au confit served with cucumber tartare, salted lemon, and fresh herbs.

DKK 145,-

TURBOT WITH LOBSTER SAUCE

Juicy Danish turbot on sautéed spinach with shallots and reduced white wine, accompanied by pickled samphire and a lobster sauce.

DKK 165,-

À LA CARTE

MONDAY - THURSDAY

MAIN COURSES

BAKED LING WITH SEAFOOD FRICASSÉE

Baked ling with crispy sautéed brussels sprouts and pickled salsify roots, served with creamy seafood fricassée in a crispy pastry shell.

DKK 265,-

PAN-SEARED HAKE

Pan-seared hake fillet topped with pickled mustard seeds, accompanied by butter-baked celeriac, pickled pumpkin, and caramelized pumpkin puree. Served with North Atlantic brown crab in herb beurre blanc, and a crispy seaweed tulle.

DKK 265,-

PASTA MARINARA

Homemade pasta tossed in creamy tomato sauce with reduced white wine and shallots, served with white wine steamed danish mussels.

DKK 195,-

FISH AND CHIPS

Deepfried filet of hake in a crispy beer batter, served with thick cut fries, sprinkled with vinegar powder, and accompanied by lobster mayonnaise.

DKK 195,-

SALAD NIÇOISE

Grilled tuna on crisp salads tossed in citrus vinaigrette, accompanied by grilled olives, steamed haricots verts, baby potatoes, and a soft-boiled egg.

DKK 225,-

RISOTTO WITH TRUFFLE

Creamy vegetable risotto flavored with truffle and Parmesan cheese, roasted mushrooms, sweet peas and carrots with top.

DKK 195,-

ADD-ON: 1/2 LOBSTER

The claw is served steamed, and the tail is grilled with butter and herbs.

DKK 265,-

À LA CARTE

MONDAY - THURSDAY

SIDES

SIDE SALAT

Crisp salads tossed in citrus vinaigrette.

DKK 55,-

POMMES FRITES

Thick cut french fries with truffle mayonnaise.

DKK 55,-

OLIVES, NUTS & ROOTS

Grilled olives, roasted nuts, and crispy root vegetable chips served with truffle mayonnaise.

DKK 55,-

OST & DESSERTER

FOUR DANISH CHEESES

4 delicate cheeses served with crispbread, port pickled nuts, and rose hip compote.

DKK 145,-

CHOCOLATE TART

Chocolate tart made with 76% Chocolate from funen, nougat crunch, and caramel, served with blood orange and crispy cocoa tuille.

DKK 125,-

CRÊPES SUZETTE

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

DKK 165,-

CAFÉ GOURMAND

Coffee served with 3 petit fours made with organic single origin cocoa.

Danish "flødebolle" with vanilla marshmallow on a marzipan base coated in a shell of 76% chocolate.

French macaron with 57% milk chocolate ganache filling.

Hazelnut financier with white chocolate ganache.

DKK 165,-

GRAND^S
FISKERESTAURANT

PLATEAU DE FRUITS DE MER

GRAND'S SEAFOOD PLATTER

3 OYSTERS FROM BRITTANY

Natural Oyster with Lemon.

Oyster with Pickled Apples,
Dill, and Roasted Hazelnuts.

Oyster gratinee with creme fraiche and the
Danish cheese, Vesterhavs Ost.

SCALLOP

Served in Shell with Fresh apple and Dill Oil.

BAERII CAVIAR

10g of Grand Hotel's select Baerii Caviar.

1/2 DANISH LOBSTER

Claw served steamed, and tail grilled with
butter and herbs.

LANGOUSTINE

Langoustine roasted with herbs and butter.

CRAB CLAWS

Claws from North Atlantic brown crab.

BLUE MUSSELS

Steamed in white wine with fresh herbs.

BOILED SHRIMPS

Large boiled shrimps with shells.

ACCOMPANIMENTS

Aioli, lobster mayonnaise, sourdough bread,
salad with vinaigrette, and warm buckwheat
blinis with creme fraiche and red onions.

PRE-ORDER

Grand's Seafood Platter must be pre-ordered at
least 2 days in advance through the reception
or via our website Grandodense.dk

Price per person: DKK 995,-

Requires a minimum of 2 servings.