

Snacks

Amuse-bouche

Arancini med trøffel og parmesan.

Sprød butterdejstærte med løgconfit og Vesterhavsost.

Røget laksetatar rørt med fed fraiche og urter på sprød rug. 95,-

Caviar

Acipenser Baerii

Grand Hotel's udvalgte Baerii Caviar serveret med lune blinis, fed fraiche og rødæg.

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

Forretter

Svampe ravioli

Hjemmelavet ravioli med ristede svampe vendt i ramsløgscreme samt friskrevet trøffel og Vesterhavsost.

155,-

Stenbiderrogn

Cognacmarineret stenbiderrogn serveret med sprød kartoffelrøsti samt østersemulsion og urter.

145,-

Tørsaltet skinke

Tørsaltet skinke med enebær hertil krydret salsa samt grøn mayonnaise og sprød salvie.

155,-

Hovedretter

Kulmule

Skindstegt kulmule med svampesauté og saltet citron hertil sprød pommes Anna samt skummende fiskefumé og porre frites.

275,-

Fynsk lam

Kotelet på ben af fynsk lammeryg hertil confiteret stegt gulerod samt gulerodscreme tilsmagt med mynte og brunet smør samt syltede små løg og kraftig glace.

295,-

Ribeye

300g. Krogmodnet ribeye af dansk kødkvæg hertil ristede svampe og smørdampede grønne bønner samt grove fritter og sauce bearnaise.

395,-

Tilkøb: Friskrevet trøffel.

75,-

Ost & Dessertes

4 Oste

4 lækre oste med hjemmelavet knækbrød samt portvins syltede nødder og hybenkompot.

145,-

Rabarberdrøm

Mazarinkage og vaniljesyltet rabarber hertil karamelliseret hvid chokolade samt rabarborsorbet og rabarber consommé.

125,-

Crepe Suzette

Flamberede pandekager med appelsinsauce, mandelsplitter og cremet vaniljeis. Flamberes ved bordet.

145,-

Klassikere

Grand burger

200g. Dry aged bøf i briochebolle med salat, bacon og cheddarost samt hjemmesyltede agurker og sprøde løgringe. Serveres med grove fritter og bearnaisemayo. 195,-

Grand salat

Sprøde salater vendt i dildvinaigrette hertil saltede mandler, grønne asparges samt radiser og sød melon. 145,-

Tilkøb: Saftigt velfærdskylling fra Hopballe Mølle. 85,-

Tavlemenu

Svinekæber i trøffelglace

hertil confiterede gulerødder samt sprød pommes Anna.

Æbletærte

Klassisk æbletærte med cremet vaniljeis og æblesirup.

To retters menu:

Kr. 295,-

Tilkøb vinmenu

Kr. 195,-

Sides

Side salat

Sprøde salater. 55,-

Grove fritter

Grove pommes frites med cremet bearnaisemayo. 55,-

Crudité

Sprøde grøntsagsstave med krydderurtecreme. 55,-

Børnemenü

Pasta bolognese

Hjemmelavet bolognese med pasta og friskrevet parmesanost. 125,-

Junior burger

Brioche bolle med dry aged hakkebøf, salat, agurk, tomat, ketchup. Serveres med sprøde pommes frites, ketchup og remoulade. 125,-

Allergener

Ved spørgsmål angående indhold af allergene ingredienser i vores mad/retter, kontakt venligst vores personale.

Snacks

Amuse-bouche

Aancini with truffle and parmigiano reggiano.
Puff pastry tart with onion confit and "Vesterhavstost" cheese.
Tartare of smoked salmon with creme fraiche and herbs on rye. 95,-

Caviar

Acipenser Baerii

Grand Hotels selected Baerii Caviar served with
warm blinis, crème fraiche and red onion.

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

Starters

Mushroom ravioli

Ravioli with roasted mushrooms tossed in ramson cream
alongside freshly grated truffle and "Vesterhavstost" cheese. 155,-

Kaviar of the North

Cognac marinated lumpfish roe served with a crispy potato rosti
alongside an oyster emulsion and herbs. 145,-

Dry cured ham

Dry cured ham with juniper served with spicy salsa, green
mayonnaise and crispy sage. 155,-

Main courses

Hake

Skin-fried hake with mushroom sauté and salt pickled lemon
and crispy pommes Anna as well as fish fumet and leek fries. 275,-

Lamb chop

Danish lamb chop from Funen with a fried carrot confit and a
cream of carrot with mint and browned butter served
alongside pickled onions and glace. 295,-

Ribeye

300g. dry aged ribeye of Danish beef cattle served with
sauteed mushrooms and butter-steamed green beans,
alongside rustic fries and sauce bearnaise. 395,-
Add: Grated truffle. 75,-

Cheese & Desertes

Cheese selection

A selection of 4 Cheeses with homemade crispbread as well as
port wine pickled nuts and rosehip compote. 145,-

Rhubarbs of spring

Mazarin cake and vanilla pickled rhubarb with caramelized
white chocolate and rhubarb sorbet and rhubarb consommé. 125,-

Crepe Suzette

Flambé pancakes with orange sauce, almond slivers
and vanilla ice cream. Tableside flambé. 145,-

The Classics

Grand burger

200 grams of dry aged patty in a brioche bun with crisp lettuce, bacon, cheddar and pickled cucumber and onion rings, served with coarse cut fries and béarnaise mayo. 195,-

Grand salad

Crisp lettuces tossed on a dill vinaigrette alongside crunchy salted almonds and green asparagus, radishes and sweet melon. 145,-

Add: A Juicy chicken breast from the "Hopballe Mølle" farm. 85,-

Seasonal selection

Pork jowl with truffle glace

Served with carrots au confit and crispy pommes Anna.

Apple pie

Classic apple pie with creamy vanilla ice cream and apple syrup.

Two course menu:

Kr. 295,-

Add wine parring

Kr. 195,-

Sides

Side salad

A classic side salad. 55,-

Course cut fries

Coarse cut fries and béarnaise mayo. 55,-

Crudités

Vegetables served with herbal dipping sauce. 55,-

Children's menu

Pasta bolognese

Homemade bolognese with pasta and freshly grated parmesan cheese. 125,-

The Junior Burger

Dry aged hamburger in a brioche bun, with lettuce, cucumber, tomatoes and ketchup. Served with rustic fries, ketchup and pickles. 125,-

Allergens

If you have any questions regarding food allergies and/or intolerances please do not hesitate to contact our staff.