



Lunch

Danish smørrebrød

Fillet of plaice breaded and butter fried
served with homemade Danish remoulade and lemon. DKK 75,-

Homemade egg salad with mayonnaise and mustard
topped with Greenlandic prawns and dill DKK 75,-

Easy smoked salmon
served with a crème of horseradish and pickled onion. DKK 75,-

Salt cured ham
served with an onion marmalade and a herb salad DKK 65,-

Chicken terrine served with lingonberries and parsley DKK 65,-

Steak Parisien

A juicy Hamburg steak fried on wheat bread.
Served with chopped beetroot and onion alongside
capers and grated horseradish. Egg yolk served a' part. DKK 155,-

Cheese

French Morbier cheese.
Served with apple compote and toasted brioche DKK 55,-

Burger

Grands classic beef burger topped with Port Salut,
pickled red onion, crisp lettuce and sliced cucumber.
Dressed in our homemade burger dressing. DKK 115,-

Salad of the Month

Danish cabbage, kale and crisp lettuce tossed with a
horseradish vinaigrette, roasted walnuts and pickled
cranberries. DKK 115,-

Extras

Crispy bacon DKK 15,-
Grilled chicken from ethically raised poultry. DKK 75,-
Homemade fries with aioli DKK 35,-

Coffee & cake

Chocolate biscuit cake or pie of the day.
Served with either French press coffee or organic tea. DKK 95,-

RESTAURANT GRAND



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Beverages

Softdrinks:	DKK 32,-
Organic juice:	DKK 32,-
Ramlösa 80 cl:	DKK 45,-
Bottled beer:	DKK 35,-
Craft bottled Beer:	DKK 45,-
Draft beer 0,4 l:	DKK 55,-
Craft draft beer 0,4 l:	DKK 70,-
Classic cocktails, from:	DKK 95,-

Hot beverages

French press pr. person:	DKK 45,-
Special coffee (cafe latte, espresso, cappuccino):	DKK 45,-
Organic tea (green, fruit, black):	DKK 35,-
Grand's Irish coffee:	DKK 95,-