



DANISH SMØRREBRØD

- Fillet of plaice breaded and butter fried,**
Served with homemade Danish remoulade and lemon. 75,-
- Cristiansø herring**
Served with egg and pickled red onion 65,-
- Smoked halibut**
Served alongside scrambled egg, pickled mustard seeds & dill 85,-
- Svampesoufleret kyllingebryst**
Served with truffle mayonnaise and pickled buna shimeji mushrooms. 75,-

GRAND CLASSICS

- Hamburg steak fried on wheat bread.**
Served with chopped beetroot, onion and pickles alongside capers and grated horseradish. Egg yolk served a' part. 155,-
- Danish frikadeller**
Served with med pickled cucumber and Danish rye bread. 85,-
- Grand Burger**
Brioche bun with a juicy beef patty topped with melted cheddar cheese, cucumber, crispy onion rings homemade mayonnaise and tomato chutney. 115,-
Add: Crispy bacon. 15,-
Add: Fried egg. 15,-
Add: Homemade pommes frites with aioli. 45,-
- Salad of the season**
Red cabbage and kale with thin slices of pear alongside crunchy salted almonds and orange filets dressed in an orange vinaigrette. 115,-
Add: Crispy bacon. 15,-
Add: Homemade pommes frites with aioli. 45,-
Add: Roasted chicken breast from ethically raised poultry. 75,-

RESTAURANT GRAND



CHEESE & DESSERTS

Cheese

French Brie Maubert with pickled nuts. 55,-

Restaurant Grand's signature cake

Served with frenchpress coffee or organic tea. 75,-

Éclair filled with light nougat cream.

Served with frenchpress coffee or organic tea. 95,-

Petit fours

2 pcs. homemade petit fours 25,-

BEVERAGES

Soda

*Coca Cola, Coca Cola Zero, Sprite, Fanta, Schweppes
Lemon* 32,-

Økologisk Most fra Bies Bryghus 45,-

Carlsberg Pilsner

4,6% (40 cl.) 55,-

Tuborg Classic

4,6% (40 cl.) 55,-

Grimbergen Double Ambrée

6,6% (33 cl.) 55,-

Grimbergen Blonde

6,7% (33 cl.) 55,-

Jacobsen India Pale Ale

6,6% (40 cl.) 70,-

French press pr. person 45,-

Cafe latte, Espresso, Cappuccino 45,-

Organic tea (green, fruit, black) 35,-

Grand's Irish coffee 95,-

RESTAURANT GRAND