

VELKOMMEN

GRAND ^S
FISKERESTAURANT



RØGFRI RESTAURANT

*Grand's Fiskerestaurant er røgfri.
Dette gælder både indenfor og i restaurantens udendørs arealer.
Vi beder venligst om jeres forståelse for vores ønske,
som skal sikre en behagelig oplevelse for alle.*

Tak for dit hensyn og respekt for vores regler.

SÆSONMENU

HVIDE ASPARGES & FJORDREJER

Grillede danske hvide asparges toppet med friskpillede fjordrejer, hertil cremet sauce fondue tilsmagt med purløg, samt syltede perleløg og ørredrogn.

2023, Rayon de Lune Èclectic, Charles
Pinot Blanc
Alsace, Frankrig.

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DANSK PIGHVAR

Caviche af dansk pighvar, hertil syltede gule bolsjebeder, parisienne af dildmarineret agurk, samt fennikelcrudit  og syrnede fl de, vendt med stenbiderrogn.

2023, M acon-Villages - Grange Magnien, Maison Louis Jadot
Chardonnay
M aconnais, Bourgogne, Frankrig.

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DANSK SORT HUMMER

Hjemmelavet ravioli med dansk sort hummer, vendt i ramsl gscreme, toppet med tr ffelsm r og friskrevet tr ffel.

2022, I Sistri, F lsina
Chardonnay
Chianti, Toscana, Italien.

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HELLEFLYNDER & FRIKASS  I VOL-AU-VENT

Saffig helleflynderfilet, bagt i spr d ramsl gscrust, hertil cremet for rsfrikass  med sm rdampede danske asparges, guler dder og selleri, i spr d hjemmelavet vol-au-vent.

2023, Clos de Moulin aux Moines, Clos de la Perri re
Chardonnay
C te de Beaune, Bourgogne, Frankrig.

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RABARBER & HVID CHOKOLADE

Rabarbert rte, toppet med frisk rabarbersorbet, hertil vaniljesyltet rabarber samt knasende hvid chokoladecrumble og hvid chokolademousse, tilsmagt med lime.

NV, ACQUESI
Brachetto
Piemonte, Italien.

5-RETTERS MENU INKL. VINMENU
Kr. 1.245,- (1 GLAS PR. RET)

5-RETTERS MENU INKL. ALKOHOLFRI MENU
Kr. 1.145,- (1 GLAS PR. RET)

5-RETTERS MENU
Kr. 745,-

À LA CARTE

CAVIAR

BAERII CAVIAR

Grand Hotels udvalgte Baerii Caviar serveret med lune boghvedeblinis hertil fed fraîche og rødløg.

Servering af 10g Kr. 295,-

Servering af 50g Kr. 995,-

OSETRA CAVIAR

Grand Hotels udvalgte Osetra Caviar serveret med lune boghvedeblinis hertil fed fraîche og rødløg.

Servering af 20g Kr. 795,-

ØSTERS

Østers naturel med rødløgsvinaigrette, vinaigrette på tang og citron.

Gratineret østers med spinat samt fed fraîche og Vesterhavsost.

Servering 3 stk. Kr. 125,-

Servering 6 stk. Kr. 225,-

FORRETTER

HVIDE ASPARGES & FJORDREJER

Grillede danske hvide asparges toppet med friskpillede fjordrejer, hertil cremet sauce fondue tilsmagt med purløg, samt syltede perleløg og ørredrogn.

Kr. 165,-

DANSK SORT HUMMER

Hjemmelavet ravioli med dansk sort hummer, vendt i ramsløgscreme, toppet med trøffelsmør og friskrevet trøffel.

Kr. 165,-

DANSK PIGHVAR

Caviche af dansk pighvar, hertil syltede gule bolsjebeder, parisienne af dildmarineret agurk, samt fennikelcrudité og syrnet fløde, vendt med stenbiderrogn.

Kr. 165,-

À LA CARTE

HOVEDRETTER

DANSK TORSKERYG

Dansk torskeryg, pocheret i olivenolie, hertil grillede danske grønne asparges, sauce gribiche på kapers, cornichoner, urter samt vagtelæg og fyldt squashblomst med lun krabbesalat. Serveres med nye kartofler, vendt i smør og urter.

Kr. 345,-

HELLEFLYNDER & FRIKASSÉ I VOL-AU-VENT

Saftig helleflynderfilet, bagt i sprød ramsløgscrust, hertil cremet forårsfrikassé med smørdampede danske asparges, gulerødder og selleri, i sprød hjemmelavet vol-au-vent. Serveres med nye kartofler, vendt i smør og urter.

Kr. 345,-

PASTA VONGOLE

Frisk pasta og hvidvinsdampede hjertemuslinger hertil sauce på skalotteløg, hvidløg og reduceret hvidvin toppet med friskrevet trøffel Pecorino.

Kr. 195,-

HUMMER THERMIDOR

½ letdampet dansk sorthummer i cremet béchamelsauce tilsmagt med kraftig hummerfond, dijonsennep og gruyère ost. Serveres i skal, gratinéret med tør parmesan. Hertil sprøde grove fritter og trøffelmayonnaise.

Kr. 395,-

GRAND SALAT NIÇOISE

Grillet rød tun på sprøde salater, vendt i citrusvinaigrette, hertil dampede nye kartofler, grønne bønner, samt Niçoise-oliven og pocheret æg.

Kr. 245,-

FISH N' CHIPS

Fritéret filet af dansk lyssej i sprød orly-dej, toppet med sprøde urter samt radiser og grønne asparges, hertil grove fritter à part samt sauce beurre blanc, tilsmagt med skalotteløg, citrus, purløg, kapers og cornichoner.

Kr. 245,-

À LA CARTE

OST

COMTÉ RIJAC

Fransk Comté Rijac lagret i 18 måneder serveret med hjemmelavet knækbrød samt portvinssyltede nødder og hybenkompot.

Kr. 145,-

DESSERTER

RABARBER & HVID CHOKOLADE

Rabarbertærte, toppet med frisk rabarbersorbet, hertil vaniljesyltet rabarber samt knasende hvid chokoladecrumble og hvid chokolademousse, tilsmagt med lime.

Kr. 125,-

CAFÉ GOURMAND

Valgfri kaffe serveret med tre stk. petit four, lavet af økologisk fynsk chokolade med single origin-kakaobønner fra Maya Mountain i Belize.

Hjemmelavet flødebolle på marcipanbund med luftig hindbærskum tilsmagt med lakrids, overtrukket med hvid chokolade.

Fyldt chokolade med saltkaramel.

Sprød fransk macaron med fyld af 57% mørk Belize mælkechokolade ganache.

Kr. 135,-

GRAND'S ÆBLETÆRTE

Lun æbletærte af danske æbler, hertil knasende crumble og vaniljeiscreme tilsmagt med tonkabønner.

Kr. 125,-

CRÊPE SUZETTE

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

Kr. 145,-

PLATEAU DE FRUITS DE MER

GRAND'S SKALDYRSFAD

3 ØSTERS FRA BRETAGNE

Naturel østers med grillet citron.

Østers med syltede æbler
samt dild og ristede hasselnødder.

Gratineret østers med fed fraîche og Vesterhavssost.

KAMMUSLING

Serveret i skal med marineret æble og dildolie.

BAERII CAVIAR

10g af Grand Hotels udvalgte Baerii Caviar

DANSK SORTHUMMER

½ hummer pr. couvert. Kloen serveres dampet og
halen grillet med smør og urter.

BLÅMUSLINGER

Dampet i hvidvin med friske urter.

JOMFRUHUMMER

Ristet jomfruhummer i urter og smør.

SØKOGTE REJER

Store søkogte rejer med skal.

KRABBEKLØR

Klør fra nordatlantisk taskekrabbe.

TILBEHØR

Aioli, hummermayonnaise, luftigt surdejsbrød, salat
med citrusvinaigrette samt lune boghvedeblinis med
fed fraîche og rødløg.
Serveres a part.

FORUDBESTILLING

Grand's skaldyrsfad skal forudbestilles minimum 2 dage
før ankomst ved henvendelse i receptionen eller via
vores hjemmeside Grandodense.dk

Kuvertpris DKK 995,-

Minimum 2 kuverter

WELCOME

GRAND^S
FISKERESTAURANT



NON-SMOKING RESTAURANT

*Grand's Fiskerestaurant a non-smoking establishment.
This applies both indoors and in the restaurant's outdoor areas.
We kindly ask for your understanding of our wish
to ensure a pleasant experience for everyone.*

Thank you for your consideration and respect for our rules.

SEASONAL MENU

WHITE ASPARAGUS & FJORD SHRIMPS

Grilled Danish white asparagus topped with freshly peeled fjord shrimps, served with creamy sauce fondue flavored with chives, pickled pearl onions, and trout roe.

2023, Rayon de Lune Èclectic, Charles
Pinot Blanc
Alsace, France.

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DANISH TURBOT

Caviche of Danish turbot served with pickled yellow candy-striped beets, dill-marinated cucumber parisienne, fennel crudité, and cultured cream mixed with lumpfish roe.

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

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DANISH BLACK LOBSTER

Homemade ravioli with Danish black lobster tossed in wild garlic cream, topped with truffle butter and freshly grated truffle.

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

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HALIBUT & FRICASSÉE IN VOL-AU-VENT

Juicy fillet of halibut baked in a crispy wild garlic crust, served with a creamy spring fricassée of butter-steamed Danish asparagus, carrots, and celery, in a crisp homemade vol-au-vent.

2023, Clos de Moulin aux Moines, Clos de la Perrière
Chardonnay
Côte de Beaune, Burgundy, France.

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RHUBARB & WHITE CHOCOLATE

Rhubarb pie topped with fresh rhubarb sorbet, served with vanilla-marinated rhubarb, crunchy white chocolate crumble, and white chocolate mousse flavored with lime.

NV, Acquesi
Brachetto
Piemonte, Italy.

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,-

GRAND^S
FISKERESTAURANT

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

WHITE ASPARAGUS & FJORD SHRIMPS

Grilled Danish white asparagus topped with freshly peeled fjord shrimps, served with a creamy sauce fondue flavored with chives, pickled pearl onions, and trout roe.

Kr. 165,-

DANISH BLACK LOBSTER

Homemade ravioli with Danish black lobster, tossed in wild garlic cream, topped with truffle butter and freshly grated truffle.

Kr. 165,-

DANISH TURBOT

Caviche of Danish turbot served with pickled yellow candy-striped beets, dill-marinated cucumber parisienne, fennel crudité, and cultured cream mixed with lumpfish roe.

Kr. 165,-

À LA CARTE

MAIN COURSES

DANISH COD

Danish cod loin poached in olive oil, served with grilled Danish green asparagus, sauce gribiche with capers, cornichons, herbs, and quail egg, accompanied by a stuffed zucchini flower with warm crab salad. Served with new potatoes, tossed in butter and herbs.

Kr. 345,-

HALIBUT & FRICASSÉE IN VOL-AU-VENT

Juicy halibut fillet baked in a crispy wild garlic crust, served with a creamy spring fricassée of butter-steamed Danish asparagus, carrots, and celery, in a crisp homemade vol-au-vent. Served with new potatoes, tossed in butter and herbs.

Kr. 345,-

PASTA VONGOLE

Fresh pasta and white wine-steamed clams, served with a sauce of shallots, garlic, and reduced white wine, topped with freshly grated truffle Pecorino.

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. 395,-

GRAND SALAT NIÇOISE

Grilled red tuna on crisp salads, tossed in a citrus vinaigrette, served with steamed new potatoes, green beans, Niçoise olives, and a poached egg.

Kr. 245,-

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. 245,-

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

RHUBARB & WHITE CHOCOLATE

Rhubarb pie topped with fresh rhubarb sorbet, served with vanilla-marinated rhubarb, crunchy white chocolate crumble, and white chocolate mousse flavored with lime.

Kr. 125,-

CAFÉ GOURMAND

Coffee of your choice served with three petit fours.

Homemade marshmallow treat on a marzipan base with airy raspberry foam flavored with licorice, coated in white chocolate.

Filled chocolate with salted caramel.

Crispy French macaron filled with 57% dark Belize milk chocolate ganache.

Kr. 135,-

GRAND'S APPLE PIE

Warm apple pie made with organic Danish Aroma apples, served with crunchy crumble and vanilla ice cream flavored with tonka beans.

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.