

SÆSONMENU

4 SERVERINGER

DANSKE HVIDE ASPARGES

Grillede hvide danske asparges toppet med håndpillede rejer serveres med sauce fondue og en frisk krydderurtesalat.

2022 – Rayon de Lune – Charles Frey.
Biodynamisk, Pinot Blanc,
Alsace, Frankrig.

TUNTATAR

Rørt tuntatar i cremet sauce tatare tilsmagt med kapers og urter hertil sprøde kartoffelchips og sprød blæretang.

2023 – Whispering Angel – Château D'Esclans.
Grenache, Cinsault, Rolle, Syrah, Tibouren,
Provence, Frankrig.

HELLEFLYNDER MED SOMMERGRØNT

Timianbagt helleflynder serveret med smørdampede gulerødder med top, asparges, sommerløg og nye danske kartofler vendt i smør og urter samt skummende hummersauce.

2022 – Clos de la Perrière – Clos Du Moulin Aux Moines.
Biodynamisk, Chardonnay,
Côte de Beaune, Bourgogne, Frankrig.

GRAND'S SOMMERTÆRTE

Sprød mørdejsbund smurt med mørk chokolade toppet med vaniljecreme samt solmodne bær og pistacie.

2022 – Dulce de Moscatel – Anecoop.
Muscat,
Valencia, Spanien.

4-RETTERS MENU
KR. 595,-

4-RETTERS MENU INKL. VINMENU
1 GLAS PER SERVERING
KR. 995,-

À LA CARTE

CAVIAR

BAERII CAVIAR ^{10G}

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

DKK 285,-

BAERII CAVIAR ^{50G}

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

DKK 995,-

OSETRA CAVIAR ^{20G}

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

DKK 795,-

FORRETTER

DANSKE HVIDE ASPARGES

Grillede hvide danske asparges toppet med håndpillede rejer hertil sauce fondue og krydderurtesalat.

DKK 145,-

RØMØREJER & TOMATCONSOMMÉ

Tomatconsommé og små rejer fra Rømø hertil agurketatar tilsmagt med sylrlige løg og spicy dildolie toppet med sprød blæretang.

DKK 145,-

TUNTATAR

Rørt tuntatar i cremet sauce tatare tilsmagt med kapers og urter hertil sprøde kartoffelchips og sprød blæretang.

DKK 145,-

HALV HUMMER

Grillet hummerhale med kryddersmør samt dampet hummerklo serveret med grillet citron hertil sprøde salater vendt i citrusvinaigrette.

DKK 265,-

À LA CARTE

HOVEDRETTER

HELLEFLYNDER MED SOMMERGRØNT

Timianbagt helleflynder serveret med smørdampede gulerødder med top, asparges, sommerløg og nye danske kartofler vendt i smør og urter samt skummende hummersauce.

DKK 275,-

GRAND'S STJERNESKUD

Sprødstegt og dampet dansk rødspættefilet toppet med håndpillede rejer og tomatiseret dressing hertil grønne asparges samt ørredrogn og citron.

DKK 195,-

PASTA VONGOLE

Frisk tagliatelle pasta med plukket hummer og taskekrabbe samt hvidvinsdampede danske økologiske muslinger i sauce på reduceret hvidvin, skallotteløg og hvidløg toppet med friskrevet trøffel pecorino.

DKK 225,-

SALAD NICOISE

Grillet tun på sprøde salater vendt i citrusvinaigrette hertil grillede oliven, dampede haricots verts samt små perlekartofler og smilende æg.

DKK 225,-

FISH N' CHIPS

Fritteret filet af dansk torsk i sprød orly dej hertil grove fritter toppet med eddikepulver og sprød blæretang serveret med cremet sauce tatar tilsmagt med urter, kapers og cornichonner.

DKK 195,-

TILBEHØR

SIDE SALAT

Sprøde salater vendt med citrusvinaigrette.

DKK 55,-

GROVE FRITTER

Grove pommes frites med trøffelmayonnaise.

DKK 55,-

SPRØDE SNACKS

Grillede oliven samt ristede nødder og sprøde rodfrugte chips hertil trøffelmayonnaise.

DKK 65,-

À LA CARTE

OST

COMTÉ RIJAC

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

DKK 145,-

CAMEMBERT FRIT

Sprød friteret Camembert serveret på smørretet brioche hertil hjemmelavet solbærmarmelade.

DKK 95,-

DESSERTER

GRAND'S SOMMERTÆRTE

Sprød mørdej med mørk chokolade toppet med vaniljecreme samt solmodne bær og pistacie.

DKK 125,-

CAFÉ GOURMAND

Valgfri kaffe serveret med 3 stk. petit fours lavet af økologisk, fynsk chokolade med single origin kakaobønner fra Maya Mountain i Belize.

Flødebolle med luftigt vaniljeskum på marzipanbund og skal af 76% Belize chokolade.

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

Hasselnøddefinancier med hvid chokolade-ganache.

DKK 165,-

ALLERGENER

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

PLATEAU DE FRUITS DE MER

GRAND'S SKALDYRSFAD

3 ØSTERS FRA BRETAGNE

Naturel østers med citron.

Østers med syltede æbler samt dild.

Gratineret østers med fed fraîche og Vesterhavsost.

KAMMUSLING

Ristet kammusling med fynske æbler hertil dildemulsion og hasselnødder.

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.

JOMFRUHUMMER

Bagt jomfruhummer i urter og smør.

KRABBEKLØR

Klør fra nordatlantisk taskekrabbe.

BLÅMUSLINGER

Dampet i tør hvidvin med friske urter.

SØKOGTE REJER

Store søkogte rejer med skal.

TILBEHØR

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

FØRUBESTILLING

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

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.

SEASONAL MENU

4 COURSES

DANISH WHITE ASPARAGUS

Grilled Danish white asparagus topped with hand-peeled shrimp, served with sauce fondue and herb salad.

2022 – Rayon de Lune – Charles Frey.
Biodynamic, Pinot Blanc,
Alsace, France.

TUNA TARTARE

Tuna tartare mixed in a creamy tartar sauce flavored with capers and herbs, served with crispy potato and bladderwrack chips.

2023 – Whispering Angel – Château D'Esclans.
Grenache, Cinsault, Rolle, Syrah, Tibouren,
Provence, France.

HALIBUT WITH SUMMER VEGETABLES

Thyme-baked halibut served with butter-steamed carrots, asparagus, summer onions, and new Danish potatoes tossed in butter and herbs. Served with a light lobster sauce.

2022 – Clos de la Perrière – Clos Du Moulin Aux Moines.
Biodynamic, Chardonnay,
Côte de Beaune, Bourgogne, France.

GRAND'S SUMMER TART

Crispy shortcrust pastry coated in dark chocolate, topped with vanilla cream, sun-ripened berries, and pistachios.

2022 – Dulce de Moscatel – Anecoop.
Muscat,
Valencia, Spain.

4-COURSE MENU
DKK. 595,-

4-COURSE MENU WITH WINE PAIRING
1 GLAS PER SERVERING
KR. 995,-

GRAND^S
FISKERESTAURANT

À LA CARTE

CAVIAR

BAERII CAVIAR ^{10G}

10 grams of Grand Hotel's selected Baerii Caviar served with warm buckwheat blinis, a rich crème fraîche, and red onion.

DKK 285,-

BAERII CAVIAR ^{50G}

50 grams of Grand Hotel's selected Baerii Caviar served with warm buckwheat blinis, a rich crème fraîche, and red onion.

DKK 995,-

OSETRA CAVIAR ^{20G}

20 grams of Grand Hotel's selected Osetra Caviar served with warm buckwheat blinis, a rich crème fraîche, and red onion.

DKK 795,-

STARTERS

DANISH WHITE ASPARAGUS

Grilled Danish white asparagus topped with hand-peeled shrimp, served with sauce fondue and herb salad.

DKK 145,-

RØMØ SHRIMP & TOMATO CONSOMMÉ

Tomato consommé and small Rømø shrimp, served with cucumber tartare flavored with tangy onions and spicy dill oil, topped with crispy bladderwrack.

DKK 145,-

TUNA TARTARE

Tuna tartare mixed in a creamy tartar sauce flavored with capers and herbs, served with crispy potato and bladderwrack chips.

DKK 145,-

HALF LOBSTER

Grilled lobster tail with herb butter and steamed lobster claw, served with grilled lemon and fresh salads tossed in citrus vinaigrette.

DKK 265,-

À LA CARTE

MAIN COURSES

HALIBUT WITH SUMMER VEGETABLES

Thyme-baked halibut served with butter-steamed carrots, asparagus, summer onions, and new Danish potatoes tossed in butter and herbs. Served with a light lobster sauce.

DKK 275,-

THE SHOOTING STAR

Fried and steamed Danish plaice fillet topped with hand-peeled shrimp and a tomato-based dressing. Served with green asparagus, trout roe, and lemon.

DKK 195,-

PASTA VONGOLE

Fresh tagliatelle with picked lobster and brown crab, alongside white wine-steamed Danish organic mussels, in a sauce made from reduced white wine, shallots, and garlic, topped with freshly grated truffle pecorino.

DKK 225,-

SALAD NICOISE

Grilled tuna on crisp salads tossed in citrus vinaigrette, served with grilled olives, steamed haricots verts, small pearl potatoes, and soft-boiled eggs.

DKK 225,-

FISH N' CHIPS

Fried Danish cod fillet in crispy Orly batter, served with corse fries topped with vinegar powder and crispy bladderwrack. Served with tartar sauce flavored with herbs, capers, and cornichons.

DKK 195,-

SIDES

SIDE SALAD

Crisp salads tossed with citrus vinaigrette.

DKK 55,-

THICK CUT FRIES

Thick cut fries with truffle mayonnaise.

DKK 55,-

CRISPY SNACKS

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

DKK 65,-

À LA CARTE

CHEESE

COMTÉ RIJAC

French Comté Rijac aged for 18 months, served with homemade crispbread, port preserved nuts, and rosehip compote.

DKK 145,-

CAMEMBERT FRIT

Fried Camembert served on butter-toasted brioche with homemade blackcurrant jam.

DKK 95,-

DESSERTS

GRAND'S SUMMER TART

Crisp shortcrust pastry coated in dark chocolate, topped with vanilla cream, fresh sun-ripened berries, and pistachios.

DKK 125,-

CAFÉ GOURMAND

Choice of coffee served with three petit fours made from organic chocolate from Funen with single-origin cocoa beans from Maya Mountain in Belize.

Cream puff with fluffy vanilla mousse on a marzipan base and coated with 76% Belize chocolate.

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

Hazelnut financier with white chocolate ganache.

DKK 165,-

ALLERGENS

If you have any questions regarding the presence of allergenic ingredients in our food/dishes, please contact our staff.

PLATEAU DE FRUITS DE MER

GRAND'S SEAFOOD PLATTER

THREE BRITTANY OYSTERS

Oyster au natural with lemon.

Oyster with pickled apples and dill.

Oyster au gratin with rich crème fraîche and Danish Vesterhavssost cheese.

SCALLOP

Seared scallop with apples from Funen, served with dill emulsion and hazelnuts.

BAERII CAVIAR

10g af Grand Hotels udvalgte 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, airy 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.

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.