

SÆSONENS FROKOST

3 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.

HELLEFLYNDER MED SOMMERGRØNT

Timianbagt helleflynder serveret med smørdampede gulerødder med top, asparges, grillet 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.

3-RETTERS FROKOST
KR. 345,-

3-RETTERS FROKOST INKL. VINMENU
1 GLAS PER SERVERING
KR. 595,-

À LA CARTE

SKALDYRSFAD

GRAND'S SKALDYRSFROKOST

- Ristet kammusling og syltede fynske æbler hertil dildemulsion og hasselnødder.
- 10g Bearii Caviar.
- Dansk jomfruhummer bagt med urter og smør.
- Søkogte rejer med skal.
- Krabbeklør fra nordatlantiske taskekrabbe.

Grands skaldyrsfrokost serveres med aioli, hummermayonnaise, luftigt surdejsbrød og sprøde salater vendt i citrusvinaigrette samt luftige boghvede blinis med rødløg og fed fraîche.

DKK 595,-

FROKOSTRETTER

HELLEFLYNDER MED SOMMERGRØNT

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

DKK 245,-

GRAND'S STJERNESKUD

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

DKK 175,-

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 195,-

SALAD NICOISE

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

DKK 195,-

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 175,-

À LA CARTE

SMØRREBRØD

NYE KARTOFLER

Nye kartofler toppet med trøffelmayonnaise hertil hjemmelavet sprøde- og syltede løg samt sprøde sommerspirer.

DKK 65,-

ÆG OG REJER

Økologiske æg og håndpillede rejer toppet med hjemmelavet dildemulsion samt citron og urter.

DKK 75,-

TUNTATAR

Smørstegt rug og rørt tuntatar i cremet sauce tatarer tilsmagt med kapers og urter hertil sprøde kartoffelchips og sprød blæretang.

DKK 75,-

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 smørristet 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.

SEASONAL LUNCH

3 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.

HALIBUT WITH SUMMER VEGETABLES

Thyme-baked halibut served with butter-steamed carrots, asparagus, grilled summer onion, 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.

3-COURSE LUNCH MENU
KR. 345,-

3-COURSE LUNCH MENU WITH WINE PAIRING
1 GLASS PER SERVING
KR. 595,-

À LA CARTE

SEAFOOD PLATTER

GRAND'S SEAFOOD LUNCH

- Seared scallop and pickled Funen apples served with dill emulsion and hazelnuts.
- 10g Bearii Caviar.
- Danish langoustine baked with herbs and butter.
- Sea-cooked prawns with shell.
- Crab claws from North Atlantic brown crab.

Grand's seafood lunch is served with aioli, lobster mayonnaise, airy sourdough bread, and crisp salads tossed in citrus vinaigrette, alongside buckwheat blinis with red onion and crème fraîche.

DKK 595,-

LUNCHTIME CLASSICS

HALIBUT WITH SUMMER VEGETABLES

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

DKK 245,-

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 grilled lemon.

DKK 175,-

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 195,-

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 195,-

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 175,-

À LA CARTE

CLASSIC SMØRREBROD

NEW POTATOES

New potatoes on traditional danish rye bread topped with truffle mayonnaise and homemade crispy and pickled onions, alongside crisp summer sprouts.

DKK 65,-

EGGS AND SHRIMP

Organic eggs and hand-peeled shrimp on traditional danish rye bread topped with homemade dill emulsion, along with lemon and herbs.

DKK 75,-

TUNA TATAR

Butter-fried rye bread topped with tuna tartar in a creamy tartare sauce with capers and herbs, served with crispy potato chips and seaweed.

DKK 75,-

SIDES

SIDE SALAD

Crisp salads tossed with citrus vinaigrette.

DKK 55,-

CORSE FRIES

Corse 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.