

WELCOME

GRAND^S
FISKERESTAURANT

ALLERGENS

*If you have any questions regarding allergenic ingredients
in our dishes, please consult our staff.*



SMOKE FREE RESTAURANT

*Grand's Fish Restaurant is a smoke-free environment,
both indoors and in our outdoor dining areas.
We appreciate your understanding as we strive to
provide a pleasant experience for all our guests.*

Thank you for respecting our policy.

THE LATE SUMMER SEASON

STARTERS (Choose one)

OCTOPUS

Grilled Danish-caught octopus au confit topped with vendace roe, served with tomato consommé, baked tomatoes, pickled green tomatoes, crispy chicken skin, samphire, and grilled cucumber.

2023 - SMARAGD TERRASSEN - DOMÄNE WACHAU
Grüner Veltliner
Wachau, Niederösterreich, Austria.

or

SKAGEN LANGOUSTINE

Pan-seared Skagen langoustine served on a crisp coral tuile, with langoustine espuma, pickled chanterelles, delicate herbs, and soft-boiled quail egg.

2024 - MÂCON-VILLAGES - GRANGE MAGNIEN
Maison Louis Jadot
Bourgogne, Mâconnais, Frankrig.

MAIN COURSES (Choose one)

PAN-SEARED MULLET

Pan-seared Danish-caught Mullet served with grilled onion, butter-sautéed sweetcorn and shallots, roasted chanterelles, sun-ripened blackberries, herb-buttered potatoes, and a creamy corn sauce infused with citrus and herbs, finished with freshly grated truffle.

2022 - I SISTRI - FÈLSINA
Chardonnay
Chianti, Toscana, Italy.

or

MONKFISH

Oven-baked Danish-caught monkfish with truffe butter, grilled onion, and a crisp homemade vol-au-vent filled with creamy late-summer fricassée of Danish black lobster, celery, baby carrots, and peas.

Served with herb-buttered potatoes on the side.

2023 - ULTREIA GODELLO - RAÚL PÉREZ
Godello
Bierzo, Castilla y León, Spain.

CHEESE & DESSERT (Choose one)

COMTÉ RIJAC

18-month-aged French Comté Rijac served with homemade Scandinavian crispbread, port-poached nuts, and rosehip compote.

2021 - BANYULS - M. CHAPOUTIER
Grenache
Languedoc-Roussillon, France.

or

BLACKBERRY TART

Our pastry chef's blackberry tart with a crisp shortcrust base brushed with dark chocolate, filled with fresh blackberry mousse, topped with sun-ripened blackberries and chocolate shavings. Served with vanilla ice cream and a rich blackberry sauce.

NV - BRACHETTO - ACQUESI
Brachetto
Piemonte, Italy.

BLACK CLOVER
Stoli Vanilla Vodka, St. Germain,
Blackberry, Raspberry, citrus, egg whites.

THREE-COURSE MENU
DKK 475,-

ADD WINE PAIRING*
DKK 350,-

**Each course is accompanied by a carefully selected glass of wine or cocktail.*

GRANDS
FISKERESTAURANT

À LA CARTE

CAVIAR

BAERII CAVIAR

Grand Hotel's selected Baerii caviar served with warm buckwheat blinis, rich crème fraîche, and finely chopped red onion.

10g serving DKK 295,-

50g serving DKK 995,-

OSETRA CAVIAR

Grand Hotel's selected Osetra caviar served with warm buckwheat blinis, rich crème fraîche, and finely chopped red onion.

20g serving DKK 795,-

OYSTERS

BRITTANY OYSTERS

Natural Brittany oysters with lemon.

Price per piece DKK 35,-

BRITTANY OYSTERS AU GRATIN

Gratinated Brittany oysters with sautéed spinach, rich crème fraîche, and Vesterhavs cheese.

Price per piece DKK 35,-

FRIED BRITTANY OYSTERS

Crispy fried Brittany oysters served in the shell with classic tartar sauce made from cornichons, capers, and fresh herbs.

Price per piece DKK 35,-

STARTERS

OCTOPUS

Grilled Danish-caught octopus au confit topped with vendace roe, served with tomato consommé, baked tomatoes, pickled green tomatoes, crispy chicken skin, samphire, and grilled cucumber.

DKK 165,-

SKAGEN LANGOUSTINE

Pan-seared Skagen langoustine served on a crisp coral tuile, with langoustine espuma, pickled chanterelles, delicate herbs, and soft-boiled quail egg.

DKK 165,-

À LA CARTE

MAIN COURSES

PAN-SEARED MULLET

Pan-seared Danish-caught Mullet served with grilled onion, butter-sautéed sweetcorn and shallots, roasted chanterelles, sun-ripened blackberries, herb-buttered potatoes, and a creamy corn sauce infused with citrus and herbs, finished with freshly grated truffle.

DKK 345,-

MONKFISH

Oven-baked Danish-caught monkfish with truffle butter, grilled onion, and a crisp homemade vol-au-vent filled with creamy late-summer fricassée of Danish black lobster, celery, baby carrots, and peas.

Served with herb-buttered potatoes on the side.

DKK 345,-

LOBSTER THERMIDOR

Half a lightly steamed black lobster served in its shell with a béchamel sauce, enriched with intense lobster stock, Dijon mustard, and Gruyère cheese. Gratinated with aged Parmesan and served with rustic crispy fries and aioli.

DKK 395,-

LINGUINE WITH GRILLED SALMON

Linguine pasta with grilled Danish salmon, served in a creamy sauce of shallots, garlic, sautéed spinach, and white wine. Topped with freshly grated truffle Pecorino.

DKK 195,-

SALADE NIÇOISE

Grilled Danish salmon on a bed of salad greens tossed in citrus vinaigrette, served with steamed new potatoes, green beans, Niçoise olives, and a poached egg.

DKK 245,-

FISH N' CHIPS

Crispy-fried fillet of Danish pollock in light Orly batter, topped with crisp herbs and radish. Served with rustic fries on the side and a beurre blanc sauce infused with shallots, citrus, chives, capers, and cornichons.

DKK 245,-

FISH BURGER

Brioche burger with crispy Danish pollock in light Orly batter, served with classic tartar sauce infused with capers, cornichons, and fresh herbs. Accompanied by rustic fries and aioli.

DKK 245,-

BEEF Tournedos

Tournedos of Danish beef served with grilled onion, broccolini, and baby carrots with tops. Accompanied by rustic fries and a rich pepper sauce.

DKK 345,-

À LA CARTE

CHEESE

COMTÉ RIJAC

18-month-aged French Comté Rijac served with homemade Scandinavian crispbread, port-poached nuts, and rosehip compote.

DKK 145,-

DESSERTER

BLACKBERRY TART

Our pastry chef's blackberry tart with a crisp shortcrust base brushed with dark chocolate, filled with fresh blackberry mousse, topped with sun-ripened blackberries and chocolate shavings. Served with vanilla ice cream and a rich blackberry sauce.

DKK 125,-

GATEAU MARCEL

Classic Gateau Marcel made with 70% dark chocolate, served with sun-ripened raspberries, raspberry sauce, and fresh raspberry sorbet.

DKK 125,-

CAFÉ GOURMAND

Your choice of coffee served with three petit fours made from organic, locally produced Funen chocolate, crafted with single-origin cacao beans from Maya Mountain, Belize.

White chocolate-coated cream puff with airy raspberry mousse infused with liquorice, on a marzipan base.

Salted Caramel Chocolate Bonbon.

Crisp French macaron with a ganache made from 57% dark Belize milk chocolate.

DKK 165,-

CHILDREN'S MENU

For kids aged 12 and under.

FISH N' CHIPS

Juicy and crispy Danish pollock served with rustic fries, crunchy vegetable sticks, and a creamy dip.

DKK 165,-

PASTA BOLOGNESE

Tasty Bolognese sauce with fresh pasta, topped with grated Parmesan. Served with crunchy vegetable sticks and a creamy dip.

DKK 165,-

SPRØD FISKEBURGER

Brioche burger with juicy Danish pollock in crispy Orly batter, served with classic tartar sauce flavoured with capers, cornichons, and herbs. Comes with rustic fries, crunchy vegetable sticks, and a creamy dip.

DKK 165,-

PANCAKES WITH ICE CREAM

Grand's homemade pancakes served with vanilla ice cream and chocolate sauce.

DKK 95,-

GRAND^S
FISKERESTAURANT

PLATEAU DE FRUITS DE MER

SHELLFISH ÉTAGÈRE

3 BRITTANY OYSTERS

Oyster au natural served with fresh lemon

Oyster topped with pickled apple, fresh dill, and roasted hazelnuts.

Gratinated oyster with rich crème fraîche and matured Vesterhavs cheese.

SCALLOP

Served in shell with diced apple and aromatic dill oil.

BLUE MUSSELS

Gently steamed in white wine with a bouquet of herbs.

NORWAY LOBSTER

Roasted in herb-infused butter.

CRAB CLAWS

Tender claws from north atlantic brown crab.

PRAWNS

Large unshelled prawns, cooked at sea.

ACCOUTREMENT

Aioli, lobster mayonnaise, sourdough bread, salad with citrus vinaigrette.

PRE-ORDER REQUIRED

The Shellfish Étagère must be reserved at least 2 days in advance. Bookings can be made at the reception or via Grandodense.dk

Price per guest: DKK 595,-

Minimum 2 guests

ELEVATE YOUR EXPERIENCE

BAERII CAVIAR

Grand Hotel's select Baerii Caviar served with warm buckwheat blinis, crème fraîche, and red onion.

Servering af 10g DKK. 295,-

Servering af 50g DKK. 995,-

1/2 DANISH LOBSTER

Tender steamed lobster claw and grilled lobster tail with butter and fresh herbs.

DKK. 175,-

RUSTIC FRIES

Thick-cut fries served with truffle mayonnaise.

DKK. 55,-