



Restaurant Grand

Potage crème de chou-fleur a la Grand Hotel anno 1932

Creamy soup of cauliflower served with steamed lemon sole, a truffle cauliflower sauté and freshly grated truffle.

Menade, Sauvignon Blanc, Rueda, Spain

Croquettes au queues de boeuf braisées

Crispy croquette of oxtail, braised in red wine, sherry and herbs served with cranberries and homemade tartare sauce.

Zenato, Chiaretto Bardolino, Veneto Italy

Rougets aux légumes d'automne sauté

Fried mullet served with corn puré, sautéed corn and shallot alongside, summer cabbage fried in butter and a fresh apple brunoise with sauce beurre blanc served alongside.

Served with pommes croquette when ordering a single main course.

Finca Sophenia, Estate Wine - Chardonnay, Tupungato Argentina

Pintade sauté chasseur

Breast of Guineafowl stuffed with mushrooms and herbs alongside sautéed chanterelles, caramelized celeriac and pommes croquette. Served with a classic sauce chasseur with white wine cognac chervil and tarragon.

Replace with Steak flambé au poivre: DKK 95,-

Marie André, Pinot Noir, Bourgogne, France

Fromage de chèvre gratiné

Goats cheese au gratin on crispy brioche alongside crisp frisée, endive and radicchio lettuce tossed in a balsamic glaze and served with marinated Danish Clara Frijs pear, toasted walnuts.

Château de Fesles, Coteaux du Layon - Vieilles Vignes, Loire France

Pêche Melba a la Grand Hotel anno 1932

Vanilla poached peach served with creamy vanilla ice cream, raspberry puré and fresh raspberries.

Vicente Gandia, Fusta Nova, Moscatel, Valencia, Spain

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6 course menu

1 course	DKK 265,-
2 courses	DKK 325,-
3 courses	DKK 395,-
4 courses	DKK 465,-
5 courses	DKK 525,-
6 courses	DKK 595,-

Wine menu

1 glass	DKK 85,-
2 glasses	DKK 155,-
3 glasses	DKK 215,-
4 glasses	DKK 275,-
5 glasses	DKK 335,-
6 glasses	DKK 395,-



Classics

Steak flambé au poivre

250g. Steak of beef tenderloin flambéed in cognac and served in a pepper sauce made with Madagascar peppers, demi glace and cold butter. Served with baked tomatoes, sauteed mushrooms and jerusalem artichoke au confit and rustic fries.

Tablesides flambé

DKK 325,-

Grand Burger

200g dry aged beef patty, topped with cheddar cheese alongside crisp lettuce, homemade dill pickles, crispy onion rings in a brioche bun. Served with rustic fries and béarnaise mayo.

DKK 165,-

Add: Fried egg

DKK 15,-

Add: Crispy bacon

DKK 15,-

Add: Extra cheese

DKK 10,-

Vegetarian

Creamy vegetable risotto with sautéed mushrooms, truffle, cellery and carrots. Topped with Parmigiano-Reggiano and Jerusalem artichoke crisps

DKK 195,-

Add: Roasted chicken breast from ethically raised poultry.

DKK 50,-

Salade Nicoise

Grilled tuna, kalamata olives, potatoes, haricot verts, soft boiled egg and crisp lettuce tossed in vinaigrette.

DKK 175,-

Salade César

Crisp lettuce tossed in the classic Caesar dressing alongside chicken breast from ethically raised Danish poultry, rustic croutons and Italian parmesan cheese.

DKK 175,-



Kids menu:

For children under 12 years old

Hamburger

A classic beef patty in burger bun dressed in ketchup, crisp lettuce, cucumber and tomato served with crispy fries and ketchup.

DKK 125,-

Spaghetti Bolognese

Spaghetti Bolognese with freshly grated Parmigiano-Reggiano.

DKK 95,-

Chicken breast

Chicken breast and vegetable sticks served alongside crispy fries and ketchup and creme fraiche with parsley.

DKK 95,-

Side orders

Pommes frites

Homemade fries with ketchup.

DKK 45,-

Vegetable sticks

Vegetable sticks with creme fraiche with parsley.

DKK 45,-

Salad

Crisp lettuce with tomato and cucumber.

DKK 35,-



Desserts

Pêche Melba a la Grand Hotel anno 1932

Vanilla poached peach served with creamy vanilla ice cream, raspberry puré and fresh raspberries.

DKK 75,-

Crepe Suzette

Homemade french crepes flambéed in Grand Marnier. Served in an orange glaze and topped with flaked almonds alongside creamy vanilla ice cream.

Tablesideside flambé.

DKK 135,-

Bombe Nero

Vanilla ice cream with caramel, vanilla mousse, chocolate chips and apricot puré baked inside meringue and flambéed in rum.

Tablesideside flambé.

DKK 115,-

Symphonie de glace

3 scoops of Restaurant Grand's homemade ice cream. Creamy vanilla ice cream is accompanied by a rich and decadent chocolate ice cream and an intense sorbet.

DKK 95,-

Petit Fours

1 pcs. Chocolate coated macaroon with chocolate truffle filling

DKK 25,-

2 pcs. Homemade Scandinavian "kransekage"

DKK 45,-

3 pcs. Homemade biscuits.

DKK 15,-

Dessert Wine

Château du Mayne, Sauternes - per glass

DKK 95,-

Warres Otima 10 year Tawny - per glass

DKK 95,-

Coffee & tea

Organic tea

DKK 35,-

Espresso

DKK 35,-

French Press Coffee, Cafe latte, Cappuccino

DKK 45,-

Homemade hot chocolate

DKK 55,-

Grands irish coffee

DKK 95,-

All coffee and tea is served with homemade sweets.

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