

MENU

GRAN

Social



SOCIAL DINING

Must be chosen by the entire table

10 SERVINGS 495,-

1 Heat

- Potato chips seasoned with tomato
- Bjerre Kød X GRAN Social coppa
- Bitterballen with braised chicken ala coq au vin

2 Heat

- **Pollack sashimi**
Buttermilk sauce with horseradish, kohlrabi and dill
- **Grilled leek**
Roe, creamy sauce and herbs
- **Socials flatbread**
Fresh cheese, fermented pumpkin and ras el hanout

3 Heat

- **Fried pork tenderloin**
Cep oil, mushrooms and hints of smoked bacon
- **Winter sauté**
Morels, onion, celeriac and lemon thyme
- **Warm potato salad**
Aromatic vinaigrette and toasted walnut

4 Heat

- **Local honey**
Orange, bread and oats
- Replace the serving with
Arla Unika "mille feuille" +45,-

DRINK MENU

"4 kinds" 375,-
With alcohol

"4 kinds" 245,-
Without alcohol

SOCIALS FAVORITES

250,-

1 Heat

Sticky fried chicken sliders
Potato bun, chili mayonnaise, fried chicken, lemon glaze and spring onion

Taco with braised beef
Pumpkin seed molé, lime cremefraiche and pickled onions

Lettuce wraps
Marinated beef, fresh veggies, lumpia sauce and crunchy topping

Kimchi fries
Sesame aioli

Extra Heats

Mix & Match your next heat with selection on the next page

ADD ON

- 10g Caviar with blinis and sour cream with chives 150,- / 195,-
- Smoked and matured ham and "beer sausages" from Bjerre Kød 55,-
- Arla unika "mille feuille" 100,- / 135,-

MIX & MATCH

A LA CARTE

SNACKS

- Smoked and matured ham and "beer sausages" from Bjerre Kød 55,-
Lightly spiced potato chips served with stracciatella, tomato and oregano 50,-
Bjerre Kød X GRAN Social coppa with grilled bread and Nordic pesto 50,-
Bitterballen with braised chicken ala coq au vin and homemade mustard 45,-
10g Caviar with blinis, whipped cremefraiche and chives 150,- / 195,-

STARTERS

- POLLACK SASHIMI** 120,-
Buttermilk sauce with horseradish, kohlrabi and dill
- GRILLED LEEK** 110,-
Roe, creamy sauce and herbs
- SOCIALS FLATBREAD** 55,-
Fresh cheese, fermented pumpkin and ras el hanout

MAINCOURSES

- FRIED PORK TENDERLOIN** 155,-
Cep oil, mushrooms and hints of smoked bacon
- TACO WITH BRAISED BEEF** 75,-
Pumpkin seed molé, lime cremefraiche and pickled onions
- STICKY FRIED CHICKEN SLIDER** 75,-
Potato bun, chili mayonnaise, fried chicken, lemon glaze and spring onion
- LETTUCE WRAP** 75,-
Marinated beef, fresh veggies, lumpia sauce and crunchy topping

SIDES

- WINTER SAUTÉ** 65,-
Morels, onion, celeriac and lemon thyme
- WARM POTATO SALAD** 65,-
Aromatic vinaigrette and toasted walnut
- KIMCHI FRIES** 65,-
Sesame aioli

DESSERTS

- LOCAL HONEY** 100,-
Orange, bread and oats
- ARLA UNIKA "MILLE FEUILLE"** 100,- / 135,-
Rye crackers, creamy "hvid dame", local quines and "havugus" cheese

YELLOW PRICE = GOLDPRICE - Ask your waiter for the goldcard

DRINKS

GRAN SOCIALS G/T 95,-

Organic gin - mediterranean - grape

STORMY BORNHOLMER 85,-

SevaBlødda - gingerbeer - lime

"HJEM PÅ HYLDEN" 85,-

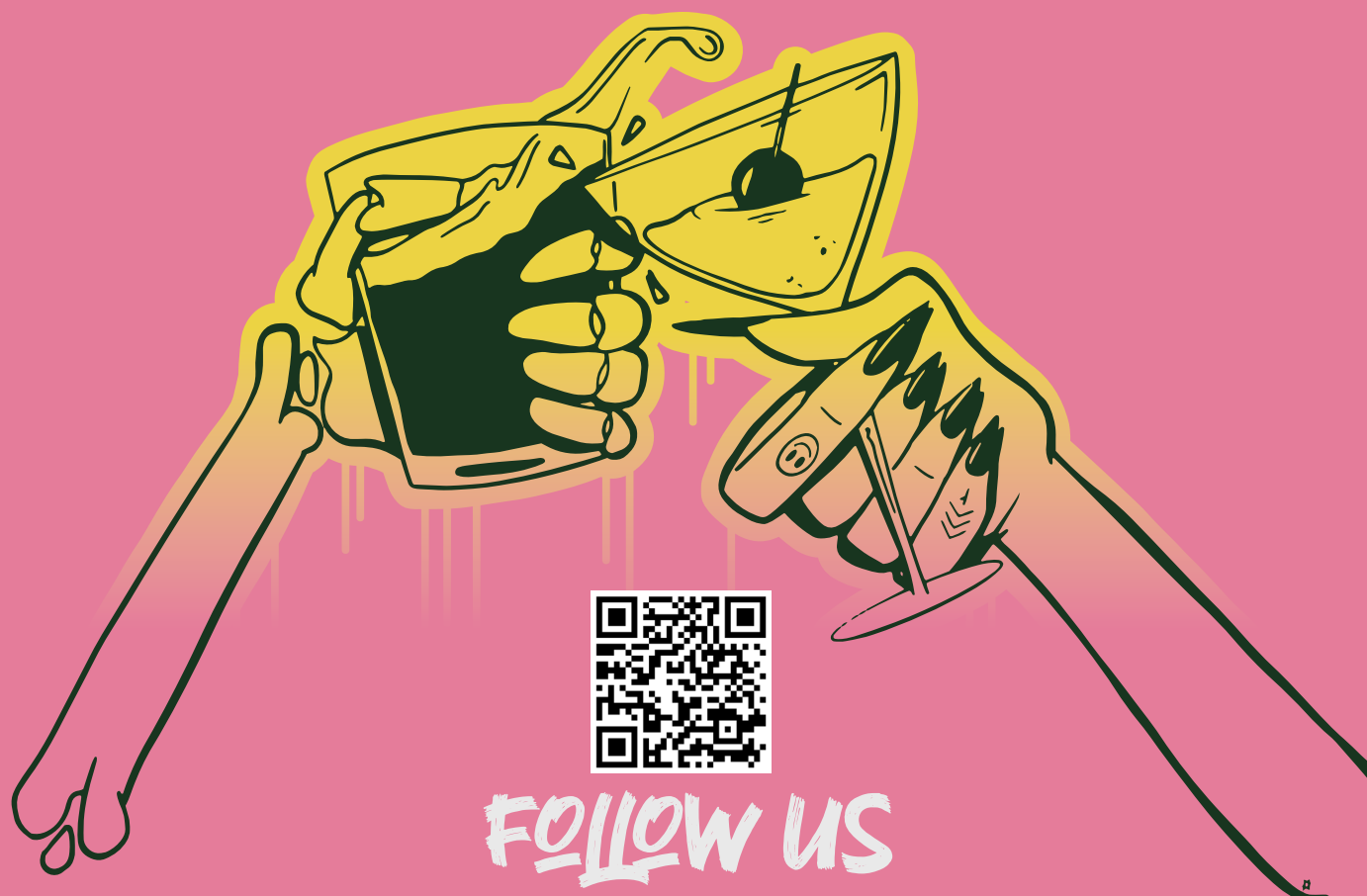
Rhubarb/star anise snaps - waiters choice of tonic

ABSOLUT PASSION 85,-

Passion - vodka - vanilla - lime

LILLET SPRITZ 85,-

Lillet - strawberry - rhubarb - vodka - lemon



FOLLOW US