

MENU

GRAND

Social



SOCIAL DINING

Temporary energy surcharge
Temporary energy surcharge of 5% will be added to the bill

13 SERVINGS 595,-

1 Heat

- Torstada with warm smokey cheese sauce and mole negro
- Bjerre Kød X GRAN Social coppa with grilled bread and Nordic pesto
- Bitterballen with braised veal brisket and homemade mustard

2 Heat

- Rillette of cod
- Grilled little gem lettuce
- Socials flatbread

3 Heat

- Baked pollack
- Salt-baked cabbage
- Courgette salat

4 Heat

- Chicken from Hopballe Mølle
- Crispy ricecake
- Glazed eggplant

5 Heat

- Caramel ice cream

8 SERVINGS 395,-

1 Heat

- Torstada with warm smokey cheese sauce and mole negro
- Bitterballen with braised veal brisket and homemade mustard

2 Heat

- Rillette of cod
- Socials flatbread

3 Heat

- Chicken from Hopballe Mølle
- Glazed eggplant
- Crispy ricecake

4 Heat

- Caramel ice cream



Must be chosen by the entire table

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,-

DRINK MENU

"5 kinds" 445,-
With alcohol

"5 kinds" 295,-
Without alcohol

"4 kinds" 245,-
Without alcohol

"4 kinds" 375,-
With alcohol

WEEKDAY OFFER

Visit us tuesday to thursday
and get our 8 servings for 300,-

MIX & MATCH

A LA CARTE

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SNACKS

- Smoked and matured ham and "beer sausages" from Bjerre Kød 55,-
- Torstada with warm smokey cheese sauce and mole negro 45,-
- Bjerre Kød X GRAN Social coppa with grilled bread and Nordic pesto 50,-
- Bitterballen with braised veal brisket and homemade mustard 45,-
- 10g Caviar with blinis, whipped cremefraiche and chives 150,- / 195,-

STARTERS

- RILLETTE OF COD** 120,-
Piment purée, pickled mild chilies, fennel crudité and piment d'espelette
- GRILLED LITTLE GEM LETTUCE** 110,-
Salsa verde, green olives and roasted almonds
- SOCIALS FLATBREAD** 55,-
Truffle ricotta, parmesan cheese and buerre noisette with toasted hazelnuts

MAINCOURSES

- BAKED POLLACK** 135,-
Mussel buerre blanc, leek and nori
- CHICKEN FROM HOPBALLE MØLLE** 155,-
Peanut sauce, spring onion and crispy chicken skin

SIDES

- SALT-BAKED CABBAGE** 65,-
Maple sirup and fried kale
- COURGETTE SALAT** 65,-
Lime dressing, quinoa and aniseed herbs
- CRISPY RICECAKE** 65,-
Rendang mayo and cashew nuts
- GLAZED EGGPLANT** 65,-
Miso BBQ, atjar onions and coconut flakes

DESSERTS

- CARAMEL ICE CREAM** 100,-
American cookie crumble, apple compote and fluffy curd of apple and ginger
- ARLA UNIKA "MILLE FEUILLE"** 100,- / 135,-
Rye crackers, creamy "hvid dame", local quines and "havgus" cheese

YELLOW PRICE = GOLDPRICE - Ask your waiter for the goldcard

DRINKS

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GRAN SOCIALS G/T 95,-

Organic gin - mediterranean - grape

STORMY BØRNHOLMER 85,-

SevaBlødda - gingerbeer - lime

"HJEM PÅ HYLDEN" 85,-

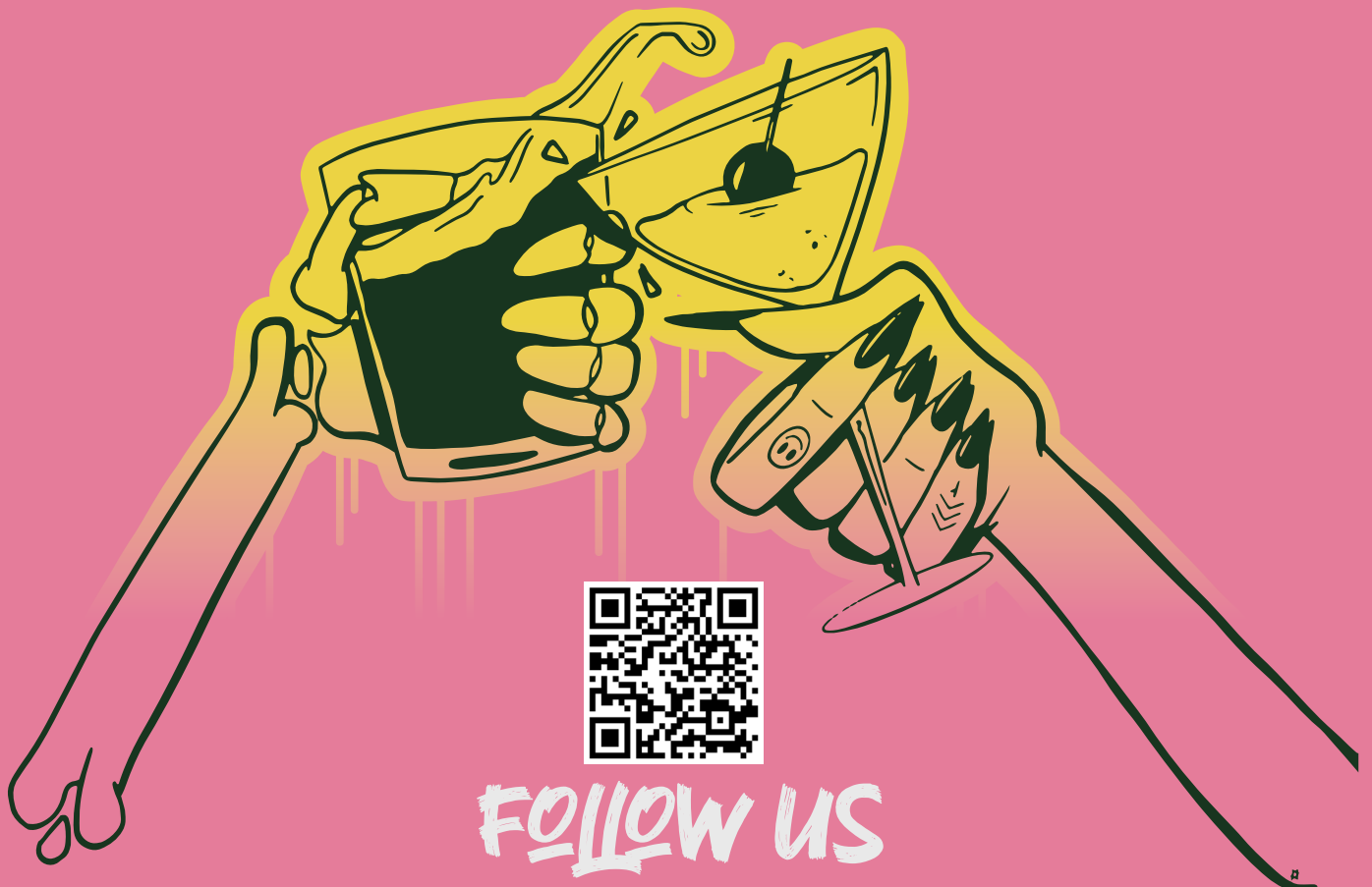
Rhubarb/star anise snaps - waiters choice of tonic

ABSOLUT PASSION 85,-

Passion - vodka - vanilla - lime

LILLET SPRITZ 85,-

Lillet - strawberry - rhubarb - vodka - lemon



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