

MENU



GRAN



2. Edition

SOCIAL DINING

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

13 SERVINGS 595,-

1 Heat

- Bitterballen with braised brisket
- Grilled sourdough bread with iberico ham
- Crispy rice chips with "bang bang sauce"

2 Heat

- Terrine of pork and walnut
- Smoked trout "thai style"
- Grilled flatbread spiced with za'tar

3 Heat

- Cod N.Y.E
- White kimchi "a la minute"

- Caramelized beets

4 Heat

- Slow roasted wild boar
- Glazed carrots
- Potato kompot

5 Heat

- Cherries

8 SERVINGS 395,-

1 Heat

- Bitterballen with braised brisket
- Crispy rice chips with "bang bang sauce"

2 Heat

- Smoked trout "thai style"
- Grilled flatbread spiced with za'tar

3 Heat

- Slow roasted wild boar
- Glazed carrots
- Potato kompot

4 Heat

- Cherries



Must be chosen by the entire table

ADD ON

- 10 g caviar with blinis and sour cream with chives + 150 / 195,-
- Arla unika "mille feuille" + 100 / 135,-

DRINK MENU

"5 kinds" 425,-
With alcohol

"5 kinds" 295,-
Without alcohol

"4 kinds" 245,-
Without alcohol

"4 kinds" 345,-
With alcohol

ROAST

(Minimum order - 2 persones)

350 g. Angus Roast incl. sides pr. person 275,-
Potato compot - Glazed carrots - Caramelized cauliflower

MIX & MATCH

A LA CARTE

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SNACKS

Crispy rice chips with "bang bang sauce" 38,-

Grilled sourdough bread with iberico ham and chutney 55,-

Bitterballen with braised brisket and homemade mustard 45,-

10 g. caviar with blinis og sour creme with chives 150,- / 195,-

STARTERS

TERRINE OF PORK AND WALNUT 120,-

Apple bushi, apple pure, fried potato with sansho pepper

SMOKED TROUT "THAI STYLE" 110,-

Green curry, crispy coconut and peanuts

GRILLED FLATBREAD SPICED WITH ZA'TAR 45,-

Hummus, fresh cheese with herbs

MAINCOURSES

COD N.Y.E 135,-

Beetroot sauce, fried capers, lardo, pickled mustard seeds

SLOW ROASTED WILD BOAR 150,-

Black currant BBQ, fried cabbage, sourcream powder

WHITE KIMCHI "A LA MINUTE" 65,-

Fresh nashi pear, lemon herbs and juice of pear and lemongrass

CARAMELIZED BEETS 65,-

Feta espuma, balsamic glaze and roasted pine nuts

GLAZED CARROTS 65,-

Garam masala glaze, raita and crispy seeds

POTATO COMPOT 65,-

Foam on Gouda, sauerkraut powder and roasted almonds

SIDES

DESSERTS

CHERRIES 100,-

Variation of dark chocolate, cherry compote with cognac

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,-

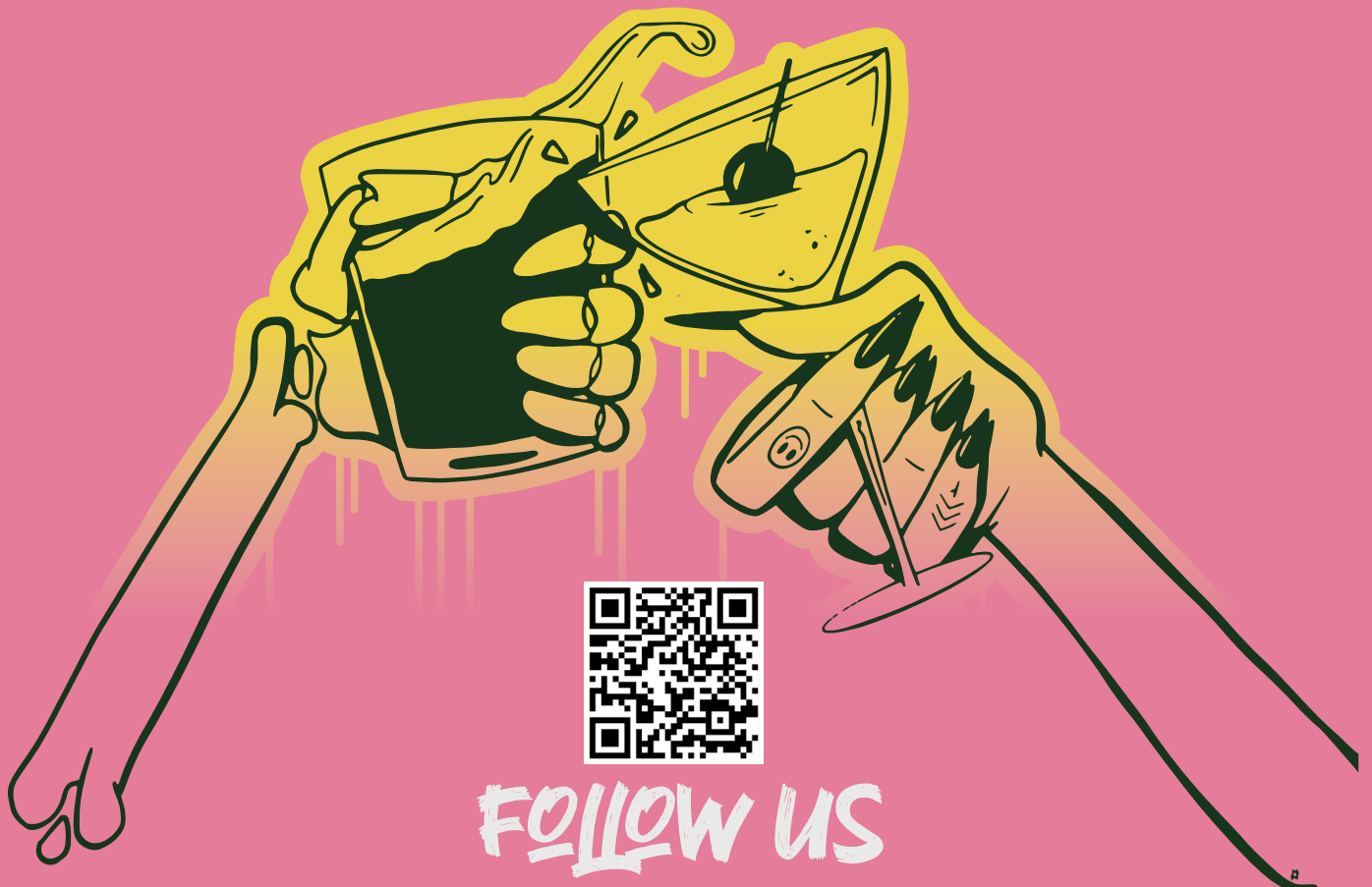
Rhubarb/star anise snaps - waiters choice of tonic

ABSOLUT PASSION 85,-

Passion - vodka - vanilla - lime

LILLET SPRITZ 85,-

Lillet - strawberry - rhubarb - vodka - lemon



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