



Welcome! Restaurant Stranden is proudly driven by our talented chef and waiter trainees. They are the creative minds behind the dishes and the carefully selected wines.

Menu & Wines



Snacks

Smoked duck carpaccio • hazelnut mayo • Danish organic cheese 38,-
Duck liver mousse • crouton • pickled gooseberries 38,-
NV Blanc de Noirs, Robert Barbichon, Champagne 118,- / 878,-

Starter

Pan-fried fish of the day • steamed mussel • blue mussel sauce • fennel • grilled chive oil
Chateau Guiraud Bordeaux Blanc, Sauternes, Bordeaux 98,- / 548,-

Vegan starter

Beetroot symphony • blackcurrant • rye bread crisps with truffle oil
Chardonnay, Bourgogne Blanc, Cecile Paquet, Bourgogne 98,- / 488,-

Intermediate course

Mackerel in tomato
Riesling Kabinett, Groebe, Rheinhessen 88,- / 438,-

Vegetarian main course

Baked celeriac • sautéed mushrooms • cabbage • celeriac • cognac sauce
Le Pigeur Fou, Domaine de la Cottelleraie, Loire 98,- / 548,-

Main course

Stuffed chicken • sautéed mushrooms • cabbage • celeriac • cognac sauce
Le Pigeur Fou, Domaine de la Cottelleraie, Loire 98,- / 548,-

Dessert

Apple Tarte Tatin • apple cider ice cream • lemon verbena • crispy tuile
Chateau du Mont, Saint Croix du 'Mont, Bordeaux 88,-

Cheese platter with Danish Arla Unika cheeses and homemade garnish

One cheese 68,- Thereafter 20,- each
Pineau de Charentes, Château de Beaulon, Charentes 88,-

Emma's sweet delights with a trio of petit fours

48,-

2 courses 298,- • 3 courses 368,- • 4 courses 418,- • 5 courses 468,-

Changes may occur based on seasonal availability and supply of ingredients.
Our fish and seafood are either MSC-certified or caught using gentle methods in Danish waters.
If you have any questions regarding allergens, please feel free to ask the restaurant staff.