



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



Emma's starter

Asparagus • lumpfish roe • crispy chicken skin • riesling foam

2024 Riesling Trocken, Fritz Haag, Mosel, Germany 98,- / 458,-

Alexandra's intermediate course

Pea purée • potato • potato chips • pickled mustard seeds • frisée salad • citrus vinaigrette

2024 Bourgogne Blanc, Michel Laroche & ses Enfants d'Henri, Burgundy, France 88,- / 448,-

Andreas' intermediate course

**Megrim sole on toasted bread • ramson soufflé • white and green asparagus
• ramson oil • sauce beurre blanc**

2025 Grüner Veltliner Von Eckhof, Niederösterreich, Austria 78,- / 378,-

Tobias' main course

Venison • new potatoes • savoy cabbage • onion compote • sauce bordelaise • sea herbs

2023 Chianti Classico, Poggio al Sole, Tuscany, Italy 108,- / 578,-

Anna's pre dessert

Lemon and thyme sorbet • black tea • tuile • apple oat crumble

2024 Riesling Auslese, Brauneberger Juffer Sonnenuhr, Mosel, Germany 128,-

Victor's dessert

Rhubarb in shortcrust pastry • sweet woodruff

2024 Voület Casorzo Fracchia, Piedmont, Italy 88,-

Olivia's petit fours (3 stk.)

72,-

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.