



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

Seared scallop • hokkaido pumpkin • parmesan foam

2023 Wienerer, Wiener Gemischter Satz DAC, Vienna, Austria 98,- / 498,-

Phillip's intermediate course

Poached cod • shellfish bisque • rosehip gel • radish sprouts • apple brunoise

2023 Bourgogne Chardonnay, Cecile Paquet, Burgundy, France 108,- / 528,-

Mikkel's intermediate course

Ravioli • mushrooms • cottage cheese • butter • sage

2023 Gigondas les Dessous des Dentelles, Château Croix des Pins,
Côtes du Rhône, France 138,- / 598,-

Noah's main course

Free-range duck from Ravensminde • seared mushrooms • beetroot purée • duck sauce

2022 Chianti Classico, Tenuta di Lilliano, Tuscany, Italy 118,- / 548,-

Selection of Danish cheeses

NV Krohn Lagrima Fine White Port, Douro, Portugal 78,-

Olivia's dessert

Plum • cardamom crèmeux • honey mousse • hazelnut mazarin • vanilla ice cream

NV Campbells Rutherglen Muscat, Victoria, Australia 88,- / 398,-

Olivia's petit fours (3 pcs.)

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.