



Welcome to Restaurant Stranden - proudly driven by our talented chef and waiter trainees.
Our trainees are the minds of the various dishes and have carefully selected the recommended wines. We hope you enjoy a delightful dining experience. Enjoy your evening.

Menu & Wines



Melissa's snacks

Herring roe • crayfish tails • crispy seaweed 38,-

Organic rum, lime, mango, IPA New England Anarkist 98,-

Melissa's starter

Pan-seared zander • butter-sautéed spinach • sea buckthorn beurre blanc

2020 Pinot Blanc "Kritt", Marc Kreydenweiss, Alsace 88,- / 448,-

Silke's vegetarian starter

Asparagus in variations • fermented garlic • mousseline sauce

2022 Grüner Veltliner "Nussberg", Weingut Wienerer, Vienna 88,- / 458,-

Andreas' intermediate course

Rabbit ragout • crispy puff pastry • wild garlic

2020 Spätburgunder, Weingut Kranz, Pfalz 98,- / 458,-

Mangal's main course

Tenderloin of welfare pork • vegetables from Funen • morel sauce • parsley potatoes

2015 Crianza "Colección", Bodegas Luzón, Jumilla 88,- / 865,- MG

Frederik's dessert

Panna Cotta • rhubarb • mazarin • tuile

Voület "Casorzo", Vinum, Piedmont 78,-

Cheese platter with Danish Arla Unika cheeses with homemade garnish

One cheese 68,- Thereafter 20,- each

Ch. Beaulon, Pineau des Charentes Ruby 5 years, 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.