



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



Today's appetizer

A small welcome created on the day

Emil & Mads' signature dish

Scallop • Danish cheese • caramelised cream • Brussels sprouts • herbs

2024 Røde Gæs Hideaway Vineyard Fejø, Denmark 98,- / 518,-

Simon & Emil's starter

Halibut • seasonal vegetables • croustade with garnish • sauce cancalaise • herbs

2024 Blå Gæs Hideaway Vineyard Fejø, Denmark 88,- / 498,-

Andreas & Mikkels' intermediate course

Potato • smoke • confit Jerusalem artichoke • truffle • herbs

2023 Pouilly Fumé Guy Saget Loire, France 98,- / 518,-

Noah & Tobias' main course

Apple-braised pork cheeks • gratinated pommes duchesse • pearl onions and mushrooms • carrot • parsnip • herbs

2015 Finca Luzon Crianza, Luzon Jumilla, Spain 88,- / 865,- MG

Anna & Frejas' pre-dessert

Croustade • sea buckthorn curd • apple pearls • herbs

Brachetto d'Acqui San Maurizio Vallebelbo, Italy 78,-

Olivia & Victor's dessert

Shortcrust pastry • mandarin mousse • blackberry gel • meringue • herbs

2020 Petit Guiraud Sauternes Bordeaux, France 78,- / 468,-

Cheese platter with Danish Arla Unika cheeses and homemade garnish

One cheese 68,- Thereafter 20,- each

Pineau des Charentes Cognac, France 88,-

Olivia & Victor's madeleines and biscotti

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.