



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



### Simon's 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,-

### Anna's starter

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

### Anna's vegan starter

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

### Malthe's intermediate course

**Mackerel ceviche with lemon & apple vinegar • capers • pumpkin seeds • bitter greens**  
Riesling Kabinett, Groebe, Rheinhessen 88,- / 438,-

### Victor's vegetarian main course

**Baked celeriac • capers • pumpkin seeds • bitter greens**  
Le Pigeur Fou, Domaine de la Cottelleraie, Loire 98,- / 548,-

### Victor's main course

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

### Mads's 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.