



Welcome to Restaurant Stranden - driven by our talented chefs and waiters trainees. Our trainees have designed the various dishes and have carefully selected the recommended wines. We hope that you will have a great dining experience. Enjoy your evening.

Menu & Wines



Emma & Balder's snacks

Two oysters with tarragon mignonette, crudité, elderflower, cucumber and apple
38,-

Emma's starter

Symphony of various mussels and a variety of fresh peas
2022 Chardonnay, Leithaberg, Heinrich, Burgenland, Austria 98,- / 488,-

Mads & Balder's starter

Crayfish tails in ravioli with mushrooms and morel sauce
2019 Pinot Noir, Les Combes, Pierre Naigeon, Burgundy, France 118,- / 528,-

Melissa's vegan starter

Nettle soup with asparagus
2020 Solaris, Dyrehøj Vineyard, Røsnæs, Denmark 78,- / 428,-

Frederik & Balder's main course

Fish of the day baked with herbs
Served with baby vegetables, champagne beurre blanc og new potatoes
2022 Pouilly Fumé, Guy Saget, Loire, France 98,- / 488,-

Mangal, Peter & Emma's dessert

Strawberry parfait with berries, elderflower, crispy sugar tuile og crushed sugar kelp
Pineau des Charentes 5 years Blanc, Cognac, France 68,- / 478,-

Cheese platter with Danish Unika cheeses and homemade garnishes

One cheese 68,- Two cheeses 88,- Thereafter 20,- each
Pinot Gris, Clos St. Urbain, Domaine Zind-Humbrecht, Alsace, France 88,-

Emma's three types of petit fours

48,-

2 courses 298,- . 3 courses 358,- . 4 courses 408,- . 5 courses 448,-

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.