



Welcome to Restaurant Stranden, which has also been known as our Trainee Restaurant since May 5, 2022. It is our talented chef and waiter trainees who primarily run the restaurant and are behind the various dishes and wine recommendations you see on the menu here. We hope you have a wonderful evening. Enjoy your meal.

## Menu & wines



### Freja's snacks

**Organic potato chips from Rosilde Højgaard with Unika X cheese cream**  
38,-

### Melissa's starter

**Vegan Jerusalem artichoke soup with home-pickled vegetables and crispy chips.**  
Arneis, Galarin, Piemonte 88,- / 468,-

### Andreas and Balder's starter

**Skin-fried sand dab on a bed of sautéed spinach with blue mussel blanquette sauce from Limfjorden.**  
Grüner Veltliner, Wieninger, Nussberg, Vienna 98,- / 498,-

### Mangal and Emma's starter

**Chicken liver mousse with tender salads and herbs.**  
**Served with homemade brioche and chutney.**  
Joven Garnacha/Tempranillo, Bodegas Osoto, Rioja 78,- / 398,-

### Balder and Hoang's main course

**Braised welfare chicken in red wine sauce with mashed potatoes, crispy skin, and burnt onions.**  
Pinot Noir Sulzfeld, Burg Ravensburg, Baden 98,- / 458,-

### Clara and Emma's dessert

**Apple cheesecake with jelly, pickled apple, and homemade macarons.**  
Pineau des Charentes 5 year Blanc, Cognac 88,- per glass

### Cheese platter with homemade pickles and crispbread

**One cheese 68,- two cheeses 88,- thereafter 20,- each**  
Lágrima White Port, Weise & Krohn, Douro 78,- per glass

**2 courses 298,- · 3 courses 358,- · 4 courses 408,- · 5 courses 448,-**

*Changes may occur depending on the season and availability of goods.  
If you have any questions regarding allergens, please feel free to ask the restaurant staff.*