



Welcome to Restaurant Strandén - 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



Anna's snacks

Cricket tortilla with smoked crème fraîche and vegetable tartare 38,-

Andreas & Mangal's starter

Shellfish bisque with grilled langoustine tails and dill oil

2018 Naiades, Bodegas Naia, Rueda 108,- / 548,-

Silke's vegan starter

Dahlia of marinated squash on a crispy base with roasted hazelnuts and vegan crème fraîche

2022 Farouche, Orange, Domaine Amélie & Charles Sparr, Alsace 98,- / 498,-

Malthe og Mads' intermediate course

Paté en croûte made with welfare pigs' cheeks served with homemade pickles and gastrique

2021 Vallenuova Chianti Classico, DOCG, Tolaini, Tuscany 118,- / 598,-

Melissa & Freja's main course

Welfare chicken served with seasonal local vegetables, onion purée, red wine sauce and pommes fondant

2022 Pinot Noir, Weingut Burg Ravensburg, Baden 98,- / 458,-

Peter og Clara's dessert

Cardamom ice cream, thyme meringue, poached pear and sloe syrup

2004 Château Le Payral, Razac de Saussignac, Bergerac 88,-

Cheese platter with Danish Arla Unika cheeses with homemade garnish

One cheese 68,- Thereafter 20,- each

2000 Pinot Gris, Clos St. Urbain, Domaine Zind-Humbrecht, Alsace 98,- / 548,-

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.