



Welcome to Restaurant Stranden - 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



### Mads & Peter's snacks

**Smoked duck breast, crispy puff pastry with Arla Unika cheese and green mayo 38,-**  
**Phillips Cocktail** · Gin & Aronia 88,-

### Melissa & Clara's starter

**Mosaic of fish and autumn vegetables**

2022 Grauburgunder Trocken, Weingut K.F. Groebe, Rheinhessen, Germany 88,-

### Mangal's vegan starter

**Mushroom velouté with crispy crouton, pickled mushrooms and green apple**

2016 Amarone della Valpolicella, La Casa Di Roberta, Veneto, Italy 118,-

### Frederik's intermediate course

**Rilette of smoked organic trout from Vejle Ådal with cucumber and herbs**

2023 Sancerre Caillottes, Vignoble Dauny, Loire, France 98,-

### Mads & Peter's main course

**Vension fillet from the Holckenhavn hunt, served with butter-sautéed kale, confit Jerusalem artichoke, root vegetable foam, crispy potato and venison glace with lingonberries**

2021 Barbera d'Alba Butti, Tenuta Reverdito, Piemonte, Italy 98,-

### Hoang's dessert

**Pumpkin panna cotta with sea buckthorn and honeycomb**

2004 Cuvée Reserve, Château le Payral, Saussignac, Bergerac, France 88,-

### Cheese platter with Danish Arla Unika cheeses with homemade garnish

**One cheese 68,- Two cheeses 88,- Thereafter 20,- each**

Pinot Gris, Clos St. Urbain, Domaine Zind-Humbrecht, Alsace, France 88,-

### Emma's sweet delights with a trio 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.