

GRAN

Breakfast

9:00 - 11:00

Morning platter · 69

Soft boiled egg, skyr with coulis of berries, fennel sausage, bread

Morning bowl · 55

Skyr, crispy, granola, coulis of berries

Morning egg · 69

3 fried eggs, bacon, rye bread, ketchup

The Forbidden Country Bread · 110

Focaccia, spicy sausage, brie, salsa

Brunch

Monday-Saturday 9:00 - 12:00

Sunday 10:00 - 12:00

To your brunch there's an organic juice included

*Orange · apple · elderflower · rhubarb · cranberry · blackcurrant ·
raspberry · limonade · ginger ale*

Granbrunch · 149

Scrambled eggs, chives, bacon
Skyr, coulis of berries, crispy muesli
Fennel sausage, tomatoes,
pickled red onions
Danish cheese, quince compote
Creamy chicken salad in a croissant
Homemade bread, rye bread, butter

Ask your waiter for a vegetarian option

Children's brunch · 99

Scrambled eggs, chives, bacon
Skyr with coulis of berries, crispy muesli
American pancake, maple syrup
Homemade bread, rye bread, butter
Only for children aged 0 to 12 years

Sides

Personalize your breakfast or brunch:

American pancakes, maple syrup, pickled berries · 35

Brownie with whipped sour cream · 40

Spicy brunch sausage, sauce tartare, chives · 30

Crispy fries, chili mayo · 45

Smoked salmon, pickled red onions, radish · 40

French Croque Monsieur, Dijon mustard 50

GRAN

”Smørrebrød”

11:00 – 15:00

We recommend 2-3 pieces if you want a full meal

5 in a row · 425

Enjoy all of our five open-faced sandwiches

Crispy plaice fillet · 99

Breaded flounder fillet, shrimps, danish remoulade, herb salad

Egg and shrimps · 99

Shrimp salad, egg, herbmayo

Potato confit · 95

Gammel Knas, egg cream, pickled onions, crispy bacon

Scredded chicken · 95

Chicken salad, pickled mushrooms, truffle mayo, capers

Roast beef · 95

Horseradish cream, onion salad, fried onion

Egg royal · 110

Sourdough bread, spinach, smoked salmon, poached egg, hollandaise

Snacks & sweets

11:00 – 21:00

Our selection of snacks · 89

Chrisps with dip, salted almonds, olives

Truffle fries with parmesan cheese & truffle mayo · 55

Fries with chilimayo · 45

Additional dip + 8

3 sweets · 55

The daily selection of sweets

American pancakes · 65

Maple syrup, pickled berries, icecream

Brownie · 75

Pickled berries, icecream

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Favorites

11:00 – 21:00

Chicken salad · 149

Grilled chicken, cherry tomatoes, croutons, baby gem lettuce, pickled mushrooms, parmesan, truffle mayo, crispy seeds, herbs

Shooting star · 210

Toasted sourdough bread, breaded plaicefilet, smoked salmon, pached cod, greenland shrimps, herb mayo, thousand island dressing

Steak tatare · 199

Beef tenderloin, capers, cornichoner, mustard, onions, herb salad, crispy fries, aioli

Ribeye carpaccio · 175

Crispy croutons, truffle mayo, pickled beach mushrooms, North Sea cheese, herb salad, mustard vinaigrette, truffle fries, aioli

Rigatoni with beef tenderloin · 169

Mushrooms, onions, demiglace mounted with creme fraiche, hazelnuts, parmesan

Freshly grated truffle +40

Nachos · 125

Classic tortillia chips, with cheddar, salsa, guacamole, sour cream
add chicken +35

Granburger · 159

Hamburger, brioche bun, bacon, chili mayo, pickled red onions, marinated cucumber, fresh tomatoes, crispy fries, aioli

Chickenburger · 159

Breaded chicken, brioche bun, bacon, chili mayo, pickled red onions, marinated cucumber, fresh tomatoes, crispy fries, aioli

Kids favorites

Only for children aged 0 to 12 years

Rigatoni with tenderloin · 95

Burger · 95

Crispy breaded plaicefilet with danish remoulade · 95

Cheese in your burger + 10

Fried egg in your burger + 15

Additional dip + 8

GRAN

Dinner menu

17:00 – 21:00

Start on a good note

Bubbles · 59

Anna de Codorniu

Lively and crispy bubbles with great fruit

Salty snacks +30

(min. 2 persons)

Season menu · 350

Seared Scallops

Jerusalem artichokes - saltwort - citrus

Stuffed rooster breast

Chanterelles - sweet corn - potato terrine -
tarragon

Poached pear

Saffron - dulce de leche - vanilla - white chocolate

Wine menu · 245

Gran menu · 455

Ribeye carpaccio

Truffle - beach mushrooms - north
sea cheese - herbs - croutons

Beef tenderloin

Creamed kale - fries

Choose between sauce bearnaise,
pepper- or red wine sauce

Grated truffle +40

Cremé Brûlée

Variations of blueberries

Wine menu · 315

Top up your experience

Antonius Caviar 10g · 100

Siberian Sturgeon Caviar Malossol

GRAN

3 course dinner

17:00 – 21:00

2 course menu • 315

3 course menu • 375

Starters • 115

Seared Scallops

Jerusalem artichokes - saltwort - citrus

Stoned crab

Avocado - rehydrated pimentos - oyster leaf

Ribeye carpaccio +30

Truffle - beach mushrooms - north sea cheese - herbs - croutons

Main courses • 210

Skin-on fried cod

Butternut squash - fish fumé - horseradish

Stuffed rooster breast

Chanterelles - sweet corn - potato terrine - tarragon

Beef tenderloin +80

New onions - root sellery - herb butter - fries

Choose between sauce bearnaise, pepper- or red wine sauce

Grated truffle +40

Desserts • 100

Dark chocolate cake

Coffee - meringue - cherry

Poached pear

Saffron - dulce de leche - vanilla - white chocolate

Cremé Brûlée

Passion fruit - lemon verbena

Truffle brie

Fruit bread croutons - honey

Snacks & sweets

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Truffle fries with parmesan & truffle mayo · 55

Fries with chilimayo · 45

Additional dip + 8

3 sweets · 55

The daily selection of sweets

American pancakes · 65

Maple syrup, pickled berries, icecream

Brownie · 75

Pickled berries, icecream

Gold card

(Loyalty card)

3-course menu for the price of 2 courses

Gran

Discounts on all hot drinks

Gran, Granbar

A free coffee/tea for your brunch

Gran

A free bottle of cava

When depositing DKK 1000+ on your gold card

A free bottle of champagne

When depositing DKK 2000+ on your gold card

*The full amount of the bill must be on your gold card.
Deposit a total of DKK 200 on your gold card at Gran or Granbar.*

Ask your waiter for the gold card

GRAN

Craftbeer

Beertasting · 100

4 selected craftbeers 15 cl.

Organic Pilsner · 4,6 % · Royal · 59

A straw-yellow, low bitterness pilsner

Odense 1859 · 5,2 % · Albani · 69

Four types of malt gives notes of caramel and lovely color

PIFT Citrus · 5,2 % · Royal · 69

A refreshing wheatbeer with a taste of lemon

New England IPA · 5,4 % · Anarkist · 69

Freshly and light beer, with a creamy and fruity taste. Scent of tropical fruits and aromas of elderflower and rhubarb

Mosaic IPA · 5,7 % · Albani · 69

Fresh IPA made with lots of mosaic hops, full-bodied and fruity

Gylden IPA · 5,9 % · Schiøtz · 69

In addition to the four types of hops - Simcoe, Citra, Pacific Gem and Green Bullit - rosehips and rosemary are included in the recipe

Bloody Orange · 5,2 % · Anarkist · 69

Full-bodied and fresh wheatbeer, with a soft and sweetness from the blood orange, balanced with a kind bitterness

Mørk Mumme · 6,5 % · Schiøtz · 69

In addition to a touch of Nordic berries, blackcurrant, rosehips and blackthorn, there are no less than seven malt and three

Bottle

Heineken · 4,6 % · 50

Heineken Free · 0,0 % · 50

Sol · 4,5 % · 50

GRAN

Cold

Organic juice · 50

Orange apple elderflower rhubarb
cranberry blackcurrant raspberry
limonade ginger ale

Soda · 38 / 50

Pepsi · Pepsi Max · Faxe Kondi
Mirinda Orange · Mirinda
Lemon · Sparkling Water

Glas still water · 10

Pitcher with still water · 20

**Pitcher with lime, lemon
and mint leafs · 30**

Pitcher with sparkling water · 65

**Pitcher with sparkling water and lime,
lemon & mint leafs · 75**

Chocolate milkshake · 60

French chocolate, milk, ice, vanilla syrup,
whipped cream

Iced coffee · 60

Double espresso, milk, ice, vanilla syrup,
whipped cream

GRAN

Hot

Coffee · 32

One free refill

Americano · 40

Espresso · 30 / 35

Cortado · 45

Cappuccino · 45 / 55

Café latte · 42 / 50

Latte macchiato · 45 / 55

Oatmilk +5

Tea · 38

One free refill

Chai latte · 55

Original Mumbai chai

Hot chocolate · 55

With whipped cream and marshmallows

Chocolate coffee · 60

Hot chocolate with double espresso
and whipped cream

Mexican coffee · 85

Baileys coffee · 75

Irish coffee · 75

Flavour up your coffee +6

*Choose between vanilla, salted caramel,
caramel or hazelnuts*

GRAN

Champagne & bubbles

Champagne

G.H. Mumm · 925

Champagne, Brut, France

A dry and refreshing Champagne with a beautiful fruitiness, providing a great balance with the acidity of the wine

Bubbles

*We recommend our snacks with
the sparkling wines*

Our selection of snacks · 89

Chrisps with dip, salted almonds, olives

Anna de Codorniu · 59 / 350

Cava, Brut, Spain

A medium full-bodied Cava, lively and crisp bubbles with great fruit

Sorelle Bronca · 395

Prosecco, Brut, Italy

Organic bubbles with big fruit and elegant dryness.

An experience not far from great Champagnes

Caprice de Lune · 350

Rosé, Demi Sec., France

Seductive pink bubbles with a sweet fruitiness. The taste is fresh with notes of strawberries and cherries in an elegant charm

Cala del Mar · 55 / 275

Moscato, Spain

Sweet and aromatic bubbles that will be loved by everyone who loves Asti

Non-alcoholic bubbles

Copenhagen Sparkling Tea · 85 / 385

Danmark

A danish new-thinking and tasteful tea drink i luxury Champagne style. Soft and complex with a long finish and tannins from Darjeeling First Flush.

GRAN

White wine

Sauvignon Blanc

Pete's Pure · New Zealand · 85 / 385

Aromatic and crispy wine,
with a lot of tropical fruits

Henri Bourgeois, Sancerre · France · 545

Elegant, balanced wine with fruity notes of apple,
citrus and lime

Riesling

The daily august · Germany · 75 / 325

Fruity, mineral riesling with notes of green apples
and elderflower

Chateau Ste. Michelle · USA · 95 / 425

A full-bodied wine with good fruit
and an intense taste

Chardonnay

Les Bechles · Languedoc-Roussillon · 75 / 325

Full-bodied, creamy wine,
with a fresh touch of peaches

Louis Jadot, Petit Chablis · Burgundy · 545

Delicious and mineral whitewine
with notes of lemon

Rosé

Pretty Gorgeous · Cinsault · France · 75 / 325

Dry and crisp rosé with notes of raspberries

Aromo · Syrah · Chile · 325

Fresh and full-bodied rosé
with notes of citrus and strawberries

Stone Barn · Zinfandel, USA · 75 / 325

Fresh rosé with a beautiful sweetness
and hints of strawberries

GRAN

Red Wine

Pinot Noir

Pete's Pure · New Zealand · 85 / 385

Organic, simple pinot noir,
with a lot of fruity notes

667 · California, USA · 95 / 425

Full-bodied pinot noir with spices
and notes of blackberries

**Domaine Albert Sounit · Bourgogne Rouge,
France · 545**

Complex and harmonious wine,
with a crispy and fruity touch

Primitivo/Zinfandel

Torre del Barone · Puglia, Italy · 75 / 325

Soft, round and fruity,
with hints of plums and blackberries

Brazin, Lodi · California, USA · 95 / 425

Spicy smell, with taste of plums, chocolate
and vanilla

Syrah

Sensas · France · 75 / 325

Beautifully balanced with fruit and spices. Soft
notes of berries and vanilla

Chateau Ste. Michelle · USA · 425

Gentle, soft, rounded with an intense
sunflower fruit

Classics

Ripasso, Tomassi · Italy · 525

Rich, rugged and fashionable Italian classic
from a fantastic winery

Brunello di Montalcino · Italy · 695

Velvet-soft, modern-style and full-bodied
Brunello with an intense fruit

**PSI, Peter Sisseck · Ribera Del Duero,
Spain · 895**

An intensity fruity wine
with well balanced tannins

GRAN

Sweet wine

Cala del Mar · Moscato, Spain · 55 / 275

Sweet and aromatic bubbles that will be loved by everyone who loves Asti

Artemisa, Late harvest · Muscat, Chile · 325

Soft and kind sweet wine with taste of exotic fruits. It has a good acid, so it gets refreshing

Warres's, Otima 10 years Tawny · Portugal · 75 / 455

Modern port wine that is served cooled and has notes of mandarins, powdered sugar, apricots and nuts

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