

GRAN

Breakfast

9:00 - 11:00

Breakfast platter · 79

Soft-boiled egg, skyr with granola, salted caramel, 2x cheese (Gammel Knas, Røde Kristian) with seasonal marmelade

Breakfast bowl · 59

Skyr, crispy granola, salted caramel, applespread

Breakfast eggs · 79

3 fried eggs, bacon, rye bread, ketchup

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 · 155

Scrambled eggs, chives, bacon, skyr with granola, salted caramel, 2x cheeses (Gammel Knas, Røde Kristian) seasonal marmelade, heart waffles, marinated berries, creamy chicken salad in a croissant, home-baked bread, rye bread, butter

🌿 Children's brunch · 105

Scrambled eggs, chives, bacon, skyr, salted caramel, crispy granola, heart waffles, maple syrup, nutella, home-baked bread, rye bread, butter
Only for children aged 0 to 12 years

Sides

Personalize your breakfast or brunch:

Norwegian waffles, maple syrup, marinated berries · 45

Brownie, whipped creme fraiche, marinated berries · 40

Two types of cheese (Gammel Knas and Røde Kristian) · 45

Spicy brunch sausage, sauce tartare, chives · 35

Crispy fries, chili mayo · 50

Charcuterie with pickled red onions · 35

Salmon tartare, pickled red onions · 45

Nutella · 20

Apple sliders with brown sugar sauce · 45

”Smørrebrød”

11:00 – 15:00

5 in a row · 465

Enjoy a selection of five
open-faced sandwiches

Ask for our schnapps
selection

Fried Herring · 95

Egg - red onion - capers - curry salad

Crispy plaice fillet · 120

Herb breaded plaice fillet, marinated prawns,
danish remoulade, herb salad

Cured Salmon · 115

Horseradish creme fraiche - dill

🌿 Potato confit · 100

Aioli, bacon, herbs

🌿 Shredded chicken · 100

Chicken salad, pickled mushrooms, truffle mayo, capers

Sticky piggy · 120

Hoisin, potato pure, cabbage, goma dressing
Fried egg +15

Pariserbøf · 165

Egg yolk, beetroots, onions, capers, horseradish, pickles

Snacks & sweets

11:00 – 21:00

Our selection of snacks · 89

Pork rinds with dip, salted almonds, olives

Truffle fries with parmesan cheese & truffle mayo · 55

Fries with chilimayo · 50

3 Sweets · 55

The daily selection of sweets

Norwegian waffles · 65

Vanilla icecream, maple syrup, marinated berries

Brownie · 75

Vanilla icecream, marinated berries

Apple sliders · 65

Brown sugar sauce

White Apple Mulled Wine · 55

🌿 Available as vegetarian

Our favorites

11:00 – 21:00

Caesar salad · 155

Baby gem lettuce, Caesar dressing, parmesan, croutons, tomatoes, shredded chicken

Stjernes kud · 220

Toasted bread, breaded plaice fillet, smoked salmon, poached cod, shrimps, herb mayo, thousand island dressing

Steak tartare · 220

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

Ribeye carpaccio · 195

Crispy croutons, truffle mayo, pickled beech mushrooms, north sea cheese, herb salad, mustard vinaigrette, truffle fries, aioli

Pasta fettuccine · 165

Pasta, pumpkin puree, pancetta, parmesan cheese, pumpkin seeds

Nachos · 125

Classic tortilla chips, with cheddar, salsa, guacamole, creme fraiche
Breaded chicken with BBQ +45

Granburger · 165

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

Chickenburger · 165

Breaded chicken, BBQ, 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

Pasta fettuccine · 100


Burger with fries · 115

Breaded chicken with fries · 100

Cheese in your burger + 10

Fried egg in your burger + 15

Additional dip + 8

 Available as vegetarian

Dinner menu

17:00 – 21:00

Start on a good note

Bubbles · 75

Anna de Codorniu

Lively and crispy bubbles with a great fruit

Our selection of snacks · 89

Chrisps with dip, salted almonds, olives

Season menu · 385

Seasonal Fish plate

Cured salmon - Smoked trout - shelfish salad

Duck

Canette Duck breast - duck croquette -
sauce orange - root celery

Rice pudding a la Gran

White chocolate - almonds -
amarena cherries - cherry sorbet

Wine parring · 245

Gran menu · 485

Ribeye carpaccio

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

Beef

Choose between Striploin or Tenderloin

Variety of onions - crispy fries

Choose between béarnaise, pepper, or red wine sauce

Freshly grated truffle +40

Crème Brûlée

Chocolate ice cream with orange crunch

Wine parring · 315

3 course dinner

17:00 – 21:00

2 course menu · 335

3 course menu · 395

Starters · 125

Seasonal Fish plate

Cured salmon - smoked trout - shellfish salad

French onion soup

Bread - Gruyère

Ribeye Carpaccio +30

Truffle - beech mushrooms - North Sea cheese - herbs - croutons

Main courses · 225

Duck

Canette duck breast - duck croquette -
sauce orange - root celery

Pan-fried hake

Mashed potatoes - Basquaise sauce - herbs

Beef +80

Choose between Striploin or Tenderloin

Variety of onions - crispy fries

Choose between béarnaise, pepper, or red wine sauce

Freshly grated truffle +40

Desserts · 115

Creme Brûlée

Chocolate ice cream with orange crisp

Chocolate fondant

Rum/raisin ice cream - white chocolate ganache


Rice pudding a la Gran

White chocolate - almonds -
amarena cherries - cherry sorbet

Deep fried Camembert

Blackcurrants jam - toasted bread

Freshly grated truffle +40

 Available as vegetarian

GRAN KORT

GRAN
Social

- Cafe -
GRAN

Granbar
Presentator
HADDOCK & FRIENDS

**3-course menu
for the price of 2 courses**

- Cafe -
GRAN

A free
**Coffee/tea
for your brunch**

- Cafe -
GRAN

GRAN price
**On selected
courses**

GRAN
Social

Discounts on all hot beverages

GRAN
Social

- Cafe -
GRAN

Granbar
Presentator
HADDOCK & FRIENDS

A free

Bottle of cava

When depositing DKK 1000+
on your gold card

News about intimate concerts before everyone else

The full amount of the bill must be on your gold card.
Deposit a total of DKK 200 on your gold card at GRAN.