

- Cafe -

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,
Norwegian 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,
Norwegian 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

Spicy brunch sausage, sauce tartare, chives · 35

Chili sausage, tomato, pickled onions · 45

Crispy fries, chili mayo · 50

Salmon tartare, pickled red onions · 45

Nutella · 20

🌿 Available as vegetarian

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”Smørrebrød”

11:00 – 15:00

5 in a row · 465

Enjoy a selection of five
open-faced sandwiches

Crispy plaice fillet · 120

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

Egg & shrimp sandwich · 115

Shrimp, eggs, Herbal mayo

Potato · 100

Aioli, bacon, root vegetable chips

Shredded chicken · 100

Chicken salad, pickled mushrooms, truffle mayo, capers

Sticky piggy · 120

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

Ask for our schnapps
selection

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

 Available as vegetarian

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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 Carbonara · 165

Tagliatelle, parmesan, pancetta, egg

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 Carbonara · 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

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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

Butter-poached white asparagus

Hollandaise - sand shrimp - dill

Braised lamb shank

Coarse mash - root vegetables - herbs

Baked Alaska

A la "Kæmpe Eskimo" -
blackcurrant - chocolate

Wine parring · 245

Gran menu · 485

Ribeye carpaccio

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

Beef

Choose between Striploin or Tenderloin

Spring onions, green asparagus,
herb butter, radishes, crispy fries


Choose between béarnaise, pepper, or red wine sauce

Freshly grated truffle +40 kr.

Crème Brûlée

Tricolore ice cream parfait

Wine parring · 315

 Available as vegetarian

Good and honest craftsmanship since 2010

3 course dinner

17:00 – 21:00

2 course menu · 335

3 course menu · 395

Starters · 125

Lumpfish roe +25 kr.

Sourdough waffles - sour cream - red onion

Butter-poached white asparagus

Hollandaise - sand shrimp - dill

Ribeye carpaccio +30 kr.

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

Main courses · 225

Braised lamb shank

Mashed potatoes - root vegetables - herbs

Faroese salmon

Fricassee - beurre blanc - trout roe - potato

Beef +80 kr.

Choose between Striploin or Tenderloin

Spring onions, green asparagus, herb butter, radishes, crispy fries

Choose between béarnaise, pepper, or red wine sauce

Freshly grated truffle +40 kr.

Desserts · 115

Tiramisu a la GRAN

Espresso - ladyfingers - mascarpone - almond liqueur

Baked Alaska

A la "Kæmpe Eskimo" - blackcurrant - chocolate

Crème Brûlée

Tricolore ice cream parfait

Cheese fondue

Spring greens - grilled bread - truffle

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Snacks & sweets

11:00 – 21:00

Our selection of snacks · 89

Chrisps with dip, salted almonds, olives

Truffle fries with parmesan & truffle mayo · 55

Fries with chilimayo · 50

Additional dip + 8

3 sweets · 55

The daily selection of sweets

Norwegian waffles · 65

Vanilla icecream, maple syrup, marinated berries

Brownie · 75

Vanilla icecream, marinated berries

GRAN Social

"SOCIAL DINING IN THE HEART OF HORSSENS"

Choose between the 6 HEATS Socialmenu or mix and match between the courses

"UNIQUE DRINK MENU"

Try a flavored symphony of wine, cocktails and beer

"COZY EXPERIENCE"

Sit back and let your curiosity wander



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Hot

Coffee · 32

One free refill

Tea · 38

One free refill

Americano · 40

Espresso · 30 / 35

Cortado · 45

Flat white · 45

Cappuccino · 45 / 55

Café latte · 45 / 55

Latte macchiato · 45 / 55

Oatdrink +5

Flavour up your coffee +6

Choose between vanilla,

salted caramel, caramel or hazelnut

Chai latte · 55

Original Mumbai chai

Hot chocolate · 55

With whipped cream and marshmallows

Chocolate coffee · 60

Hot chocolate with double espresso
and homemade coffee cream

Baileys coffee · 75

Irish coffee with coffee cream · 75

Mexican coffee with coffee cream · 85

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Cold

Organic juice · 50

Orange - apple - elderflower - rhubarb
cranberry - blackcurrant - raspberry -
ginger ale

Soda · 38 / 50

Pepsi - Pepsi Max - Sparkling water
Faxe Kondi - Faxe Kondi Free
Mirinda Orange - Mirinda Lemon

Glas of still water · 10

Pitcher - still water · 20

Pitcher - still water · 30

With lime, mint & lemon

Pitcher - sparkling water · 65

Pitcher - sparkling water · 75

With lime, mint & lemon

Chocolate milkshake · 60

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

Iced coffee · 60

Double espresso, milk, ice,
vanilla syrup, homemade coffee cream

Heineken · 4,6 % · 50

Heineken Free · 0,0 % · 50

Sol · 4,5 % · 50

Craftbeer

Organic pilsner · 4,6 % · Royal · 59

Odense 1859 · 5,2 % · Albani · 69

PIFT Citrus · 5,2 % · Royal · 69

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

Mosaic IPA · 5,7 % · Albani · 69

Gylden IPA · 5,9 % · Schiøtz · 69

Bloody Orange · 5,2 % · Anarkist · 69

Mørk Mumme · 6,5 % · Schiøtz · 69

Beertasting · 115

4 selected craftbeers 15 cl.

GRAN

Wine by the glass

Sparkling

Cava · Spain · 75

Dry and fruity bubbles

Moscato · Australia · 65

Tropical sweetness with citrus notes

Copenhagen Sparkling Tea · 85

Bubbles without alcohol

White

Pinot blanc · Alsace · 95

Intensity of apples and pears

Sauvignon Blanc · Australia · 85

Tropical - passionfruit and gooseberries

Riesling · Rheingau · 75

Mineral and green apples

Riesling · Mosel · 85

Offers acidity and sweetness

Bourgogne Blanc · 125

Notes of white stone fruits

Rosé

Cinsault · France · 85

Dry and fruity

Zinfandel · USA · 85

With fruity sweetness and red berries

Red

Pinot Noir · Australia · 85

Light and fruity

Bourgogne Rouge · Albert Sounit · 135

Complex and harmonious

Primitivo · Italy · 85

Full-bodied with notes of plums

Zinfandel · California · 95

Spiced and powerfull

Côtes-du-Rhône · M. Chapoutier · 85

Rounded with soft tannins

Glass of the day · 70

Ask your waiter!

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Sparkling wine

Thierry Fournier ·

Champagne Extra Brut · 625

Elegant champagne packed with nuances of citrus fruits, nuts, and an abundance of yellow fruits and flowers

Anna de Codorniu · Cava Brut

Spain · 75 / 385

Lively and crisp bubbles with a nice fullness and good fruit

Albert Sounit · Caprice Rosé Demi Sec

Bourgogne · 395

Pink bubbles with hints of ripe berries

Pete's Pure · Moscato · Australia · 65 / 325

Offers a range of tropical aromas with notes of lime, freshly grated lemon zest, lychee, and kiwi fruits

Copenhagen Sparkling Tea · 85/385

An innovative, refreshing tea drink in luxurious Champagne-style without alcohol

Nature- & orange

Zestos

Pet Nat · Les Equilibristes · Loire · 425

Natural sparkling wine with acid, softness and spiced notes

Seres · Orangewine · Les Equilibristes ·

Languedoc · 395

Notes of herbs, jamine, peaches and apricots

Patrick Uccelli, 29 · Pinot Grigio ·

Vigneti Delle Dolomiti · Italy · 645

A rare, mouth-watering and complex orange wine

GRAN

White wine

Charles Frey · Pinot Blanc ·

Alsace · 95 / 425

Aromatic intensity of apples, pears and white flowers

Pete's Pure · Sauvignon Blanc ·

Australia · 85 / 385

Tropical fruits as passionfruit and gooseberries with a hidden minerality

Jean Pabiot · Sauvignon Blanc ·

Pouilly-Fumé · 525

Semi-dry with notes of peaches, mango and apricot, elegant with a balance of fruit and acid

The Daily August · Riesling ·

Rheingau · 75 / 325

Fruity, mineral Riesling with notes of green apples and citrus fruits

Nik Weis · Riesling · Mosel · 85 / 385

Lovely harmony between acidity and sweetness. Offers complex, floral notes with an underlying minerality.

Louis Jadot · Chardonnay · 125 / 525

Bourgogne Blanc

Elegant with fruit and freshness. Fruit notes of peach, pear, and grape, evolving into floral notes.

Chablis · Marie André · Bourgogne · 545

A young and refreshing Chablis with plenty of citrus and subtle notes of nuts and butter.

Rosé

Pretty Gorgeous · Cinsault · France · 85 / 385

Dry and crisp rosé with notes of raspberry

Aromo · Syrah · Chile · 385

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

Stone Barn · Zinfandel · USA · 85 / 385

Fresh rosé with a good fruity sweetness and notes of strawberry

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Red wine

Pete's Pure · Pinot Noir ·

Australia · 85 / 385

Juicy Pinot Noir with cranberry, raspberry and fresh strawberries

Albert Sounit · Pinot Noir

Bourgogne Rouge · 135 / 575

Complex and harmonious, with plenty of crispness and fruit character

Torre del Barone · Primitivo ·

Italy · 85 / 385

Soft, full-bodied, and fruity wine with notes of plums and blackberries

Brazin · Zinfandel · California · 95 / 425

Dark and intense nose of spices and coffee
Palate of plums, chocolate, and vanilla

M. Chapoutier · Grenache/Syrah

Côtes-du-Rhône · 85 / 385

Fruity bouquet of cherries and a hint of liquorice. Rounded with soft tannins

Tomassi · Ripasso Valpolicella ·

Italy · 525

Full-bodied, robust, and mature Italian classic from a fantastic winery

Abbona · Barolo · Piemonte · 645

The nose is a typical Nebbiolo with roses, violets, and red fruit

Verbena · Brunello di Montalcino ·

Italy · 695

Velvety smooth modern-style Brunello with intense fruit and fullness

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Dessertvin

Pete's Pure · Moscato · Australia 65 / 325

Offers a range of tropical aromas with notes of lime, freshly grated lemon zest, lychee, and kiwi fruits

Artemisa · Late harvest · Muscat · Chile · 65 / 325

Mild dessert wine with flavors of exotic fruits. A good acidity is present, making it delightfully refreshing.

Warre's · Otima 10 years Tawny · 75 / 455

Modern port wine served chilled, with notes of tangerines, powdered sugar, apricots, and nuts.

Schnapps 4 cl.

Homemade Schnapps · 55

The apprentices, in collaboration with the kitchen, have produced the following schnapps

Blackcurrant

Blackcurrant, blackcurrant leaves, dried rose, black pepper, and lemon

Spice

Caramelized orange, green tea, cinnamon, star anise, and vanilla

Apple

Unripe apples, honey, juniper berries, rosemary, and lemon

Schnapps Bornholm · 45

Choose between

- Chili
- Sea buckthorn / dill / cucumber
- Apple / vanilla
- Chili / honey
- Special edition edit 1 – rhubarb / star anise

Lysholm Linie Akvavit · 45

A classic

Bitter 4 cl.

Dram Sevablødda · 55

Bornholm cherry dram
Made from a 100-year-old recipe

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While you wait..

When you visit us, it's important
that you feel like home

Since 2010, when we first opened the doors at the corner on Thonbogade and Grønnegade, it has been an honor to make great experiences for our customers.

Since then, a lot of hours has ben spend in the kitchen perfecting our courses. And though we love to challenge your expirience with new twists, we still stay true to our core values.

We greatly appreciate honest craftsmanship, whether you start the day with our brunch, enjoying a cold one from our drinks menu, or celebrating a special day in our company

**We are looking forward
to be serving you**

Keep in touch

With our latest menus, live
concerts, events and news.

