
*Welcome to Arnbjerg Pavillon &
Restaurant GRO*



For us, food is about more than taste. It's about presence, quality, and care.

We carefully choose ingredients that make sense – for flavor, for people, and for nature. This means sourcing locally whenever possible, choosing organic where it adds value, and working with suppliers who put animal welfare and sustainability at the heart of their craft.

Our chefs are passionate about their work – from the simplest traditions to new culinary ideas. We pickle, bake, find inspiration in nature, and let the seasons guide our menus. The result is dishes that are simple, honest, and full of flavor.

To us, the joy of food is also the joy of sharing. That's why our menus are designed to give you an experience – a moment where you can lean back, enjoy the atmosphere, and taste the difference that passion and care make in the kitchen.

Bon appétit – we hope you can taste the love we put into everything we serve.



Food Allergies and intolerances

Before ordering please speak to our staff about your requirements.

LUNCH

Served from 11.00 am to 3 pm.

LUNCH DISHES

"Stjernes kud" Large

Roasted toast with panko breaded fried fish and a fish fillet steamed in white wine, Greenlandic prawns, smoked salmon, homemade dressing and mayonnaise.

249,-

Tatar

With pickled red onions, soy-confited egg yolk cream, cress, red onion, tarragon and rye bread crisps.

Optional: Add fries for 35,-

175,-

Our Seasonal salad

With frisée lettuce, pomegranate seeds, clementines, hazelnuts, puck cheese, red onion and a vinaigrette

198,-

The burger

With minced beef patty, red onion compote, pickled cucumbers, tomatoes, bacon, two kinds of cheese and homemade dressing in a brioche bun, served with crispy fries.

220,-

Crispy chicken burger

With chicken coated in panko, coleslaw, salsa, and homemade dressing in a brioche bun, served with crispy fries

220,-

Angus ribeye steak

With homemade Béarnaise sauce and crispy fries.

Option to add a side salad for 35,-

389,-

Fresh spaghetti

Tossed in a creamy tomato sauce with pickled cherry tomatoes, Parmesan, marinated chicken and fresh parsley.

198,-

OPEN SANDWICHES

Egg & shrimps

Served on rye bread with local organic eggs, hand-peeled shrimps, lobster mayo, lemon and pickled tomatoes

Chicken salad

served on rye bread with diced pineapple, bacon, pearl onions, chives and salad greens.

Fishfillet

On rye bread with remoulade, cucumber, tomatoes, lemon, and dill.

Cured salmon

served on rye bread with smoked fresh cheese cream, lumpfish roe, kohlrabi, dill and frisée.

Mushroom toast

On toasted white bread with creamy mushroom ragout, pickled onion petals, chives and mixed greens.

Pr. stk.145,-

We are proud of our smørrebrød.

Served on homemade rye bread with carefully selected toppings, each piece is crafted to give you a taste experience out of the ordinary.

Because our smørrebrød is made with love and packed with flavour, two pieces are often enough to satisfy even a very hungry guest.

Enjoy!

DINNER

SERVED from 5.00 pm - 9 pm

STARTER

Tatar

With pickled red onions, soy-confited egg yolk cream, cress, red onion, tarragon and rye bread crisps.

Optional: Add fries for 35,-

175,-

Carpaccio of beef tenderloin

With extra virgin olive oil, shaved Parmesan, pickled beech mushrooms, yuzu, Piedmont hazelnuts and truffle mayo.

Starter or Main Course.

175/210,-

Our Seasonal salad

With frisée lettuce, pomegranate seeds, clementines, hazelnuts, puck cheese, red onion and a vinaigrette

Starter or Main Course

169,-/198,-

Langoustine bisque

Served with lightly cured scallop, saccottini filled with ricotta and lemon, apples and kohlrabi.

198,-

MAIN COURSE

Paprika Schnitzel – Veal

With fried potatoes, peas, crispy bacon pieces, pickled red onions, and paprika sauce.

289,-

Angus ribeye steak

With homemade Béarnaise sauce and crispy fries.

Option to add a side salad for 35,-

389,-

The burger

With minced beef patty, red onion compote, pickled cucumbers, tomatoes, bacon, two kinds of cheese and homemade dressing in a brioche bun, served with crispy fries.

220,-

Crispy chicken burger

With chicken coated in panko, coleslaw, salsa, and homemade dressing in a brioche bun, served with crispy fries

220,-

Fresh spaghetti

Tossed in a creamy tomato sauce with pickled cherry tomatoes, Parmesan, marinated chicken and fresh parsley.

198,-

Baked salmon

Served with roasted herbs and tomatoes, Jerusalem artichokes, saffron sauce, creamy risotto and sautéed king oyster mushrooms.

320,-

Veal tenderloin

Served with honey-glazed parsnips and carrots, Piedmontese hazelnuts, smooth potato purée, robust pepper sauce, charred onion petals and pickled lingonberries.

320,-

DINNER

CHEESE & DESSERTS

Belgian waffle

With vanilla ice cream, jam, and chocolate.

149,-

Cheese Plate*

A selection of carefully chosen cheeses served with something sweet and crisp.

149,-

Tarte Tatin

Served with caramelised apples, puff pastry and vanilla ice cream.

149,-

Langoustine bisque

Served with lightly cured scallop, saccottini filled with ricotta and lemon, apples and kohlrabi.

Veal tenderloin

Served with honey-glazed parsnips and carrots, Piedmontese hazelnuts, smooth potato purée, robust pepper sauce, charred onion petals and pickled lingonberries.

Tarte Tatin

Served with caramelised apples, puff pastry and vanilla ice cream.

2 courses: 400,-

3 courses: 450,-

Children's menu

Spaghetti Bolognese
Panko breaded cod fish with French fries

Cheeseburger

With ground beef, cucumber, tomato and onion.

Mini Schnitzel

With fries and peas

Free choice 148,-

All children's menus are served with vegetables

Vegetarian Menu

The Burger

Grilled seasonal vegetables, pickled red onions, cucumbers, tomatoes, two types of cheese, and homemade dressing in a potato-based brioche bun. Served with fries.

220,-

Our Seasonal Salad

With frisée lettuce, pomegranate seeds, clementines, hazelnuts, puck cheese, red onion and a vinaigrette

198,-

Fresh spaghetti

Tossed in a creamy tomato sauce with pickled cherry tomatoes, Parmesan and fresh parsley.

198,-

Tarte Tatin

Served with caramelised apples, puff pastry and vanilla ice cream.

149,-

BEVERAGE

SOFT DRINKS				DRAFT BEER			
Lemonde			48,-		Small	Med.	Large
<i>Ask the waiter</i>				Tuborg Classic	48,-	68,-	78,-
				Carlsberg pilsner	48,-	68,-	78,-
				Carlsberg 1883	48,-	68,-	78,-
				Grimbergen Double	48,-		78,-
Juice			48,-	Kronenbourg 1664	48,-		78,-
<i>Apple- and Orange juice</i>				Mikkeller IPA	48,-	68,-	78,-
				SPECIAL BOTTLED BEER			
SODA							
	Small	Med.	Large				
Choose between	45,-	55,-	70,-	Bottled beer from Warwik Bryghus			78,-
<i>Coca Cola, Cola Zero,</i>				Pilsneren "Frk. Friis"			
<i>Sport, Schweppers Lemon,</i>				7'eren med hyldeblomst og hvede			
<i>Fanta</i>				Schwarzbock'en "Lause"			
				Gandhi IPA			
				Juleøl Hjertensfryd			

COFFEE

HOT DRINKS		TIL KAFFEN	
Americano	48,-	<i>Served to 16 pm</i>	
Large French press (1 liter)	48,-pr. pers	Chocolate from Fanø – 3 pieces	45,-
Double Espresso	35,-	Cake of the Day	55,-
Cortado	48,-		
Caffè Latte	48,-		
Cappuccino	48,-		
Cup of Tea	38,-		
Pot of Tea	48,-pr. pers.		
Hot Chocolate	48,-		