
Welcome to Arnbjerg Pavillon & Restaurant GRO

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

*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.*

Head Chef Casper Rosendahl



Food Allergies and intolerances

Before ordering please speak to our staff about your requirements.

LUNCH

SERVED FROM 11.00 AM - 3.00PM.

LUNCH DISHES

Tatar

With pickled red onions, lemon aioli, cress, root vegetable chips, tarragon, cornichons and toasted rye bread.

Add crispy fries for 45,-

175,-

The Burger - Choose between: Danish beef patty or crispy chicken

Served with pickled red onions, salsa, bacon, two kinds of cheese, and homemade dressing in a brioche bun, accompanied by crispy fries.

220,-

Our Seasonal Salad

With romaine lettuce, chicken, avocado, baby carrots, salted almonds, Puck cheese and vinaigrette.

198,-

Angus Ribeye Steak

With Café de Paris butter, crispy fries and a light salad.

Add Béarnaise sauce 45,-

398,-

"Stjernes kud" Large

With panko breaded fried fish, white wine poached fish fillet, shrimp, smoked salmon, homemade dressing, and mayo.

249,-

Moules Frites

Danish blue mussels steamed in white wine, served with crispy fries and homemade aioli.

198,-

OPEN SANDWICHES

Ribeye Roast Beef

Served on rye bread with pickles, homemade crispy onions, horseradish, cucumber and salad.

Chicken

Served on rye bread with curry salad, crispy Enghavegaard ham, pineapple, tomato and lettuce.

New Potatoes

Served on rye bread with fresh peas, pea mayo, shallots, pickled mustard seeds and salad.

Fried Fish Fillet

Served on rye bread with remoulade, cucumbers, tomatoes, lemon, and dill.

"Skagen Toast"

Served on toasted white bread with hand-peeled shrimp, asparagus, dill, and shellfish dressing.

Price per piece:

145,-

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Because our open-faced sandwiches are made with care and full of flavor, two pieces are often enough to satisfy even a hungry guest.

Enjoy!

DINNER

SERVED FROM 5.00 PM - 9.00 PM

STARTER

Tatar

With pickled red onions, lemon aioli, cress, root vegetable chips, tarragon, cornichons and toasted rye bread.
Add crispy fries for 45,-
195,-

Carpaccio of Beef Tenderloin

With olive oil, cheese flakes, pickled beech mushrooms, yuzu, Piedmont hazelnuts and lemon aioli.
Starter or Main Course.
175/210,-

Our Seasonal Salad

With romaine lettuce, chicken, avocado, baby carrots, salted almonds, Puck cheese and vinaigrette.
Starter or Main Course.
169/198,-

Variation of Tomato

With grilled tomatoes, pickled tomatoes, fresh tomatoes, Burrata, herb oil, white balsamic, crispy ham and pickled onion skins.
198,-

MAIN COURSE

"Summer" Schnitzel - Veal

With new potatoes, a small salad tossed in vinaigrette with grated Vesterhavs cheese, served with butter sauce.
289,-

Angus Ribeye Steak

With Café de Paris butter, crispy fries and a light salad.
Add Béarnaise sauce 45,-
389,-

The Burger - Choose between:

Danish beef patty or crispy chicken
Served with pickled red onions, salsa, bacon, two kinds of cheese, and homemade dressing in a brioche bun, accompanied by crispy fries.
220,-

Moules Frites

Danish blue mussels steamed in white wine, served with crispy fries and homemade aioli.
220,-

Plaice

With parsley sauce, boiled potatoes, cranberries, peas, dill and grilled fennel.
320,-

Veal Tenderloin

With fresh peas, grilled fennel, pickled cranberries, broccolini and gastrique sauce.
320,-

DINNER

CHEESE & DESSERTS

Belgian Waffel

Dipped in white chocolate, raspberry powder and strawberry ice cream.

149,-

Cheese Plate

With carefully selected cheeses, served with something sweet and crisp.

149,-

Strawberries

With honey from our own rooftop beehives, white chocolate, vanilla cream and cress.

149,-

Children's menu

All children's meuns are served with vegetable sticks.

Spaghetti Bolognese

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Panko breaded cod fish with French fries

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Cheeseburger

With ground beef ,cucumber, tomato and onion.

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Mini Schnitzel

With fries and peas.

Free Choice 148,-

THE GOOD DEAL

Variation of Tomato

With grilled tomatoes, pickled tomatoes, fresh tomatoes, burrata, herb oil, white balsamic, crispy ham and pickled onion skins.

Hand-peeled Shrimp

With pickled white asparagus, lobster mayo, butter-toasted croutons, lemon, frisée and dill.

Veal Tenderloin

With fresh peas, grilled fennel, pickled cranberries, broccolini and gastrique sauce.

Strawberries

With honey from our own rooftop beehives, white chocolate, vanilla cream and cress.

2 courses 400,-

3 courses 450,-

4 courses 500,-

THE GOOD WINE DEAL

2 gl. 250,-

3 gl. 300,-

4 gl. 350,-

THE EXTRA GOOD WINE DEAL

Variation of Tomato

Vermentino Bolgheri, D.O.C , Tenuta Guado al Tasso

Hand-peeled Shrimp

Chablis, Premier Cru, Maison Joseph Drouhin

Veal Tenderloin

Guellec-Ducoet, Gevrey-Chambertin

Strawberries

Riesling, Auslese, Brauneberger Juffer Sonnenuhr

2 gl. 695,-

3 gl. 795,-

4 gl. 895,-

GRO

VEGETARIAN MENU

Variation of Tomato

With grilled tomatoes, pickled tomatoes, fresh tomatoes, Burrata, herb oil, white balsamic, crispy ham and pickled onion skins.

198,-

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 crispy fries.

220,-

Our Seasonal Salad

With romaine lettuce, avocado, baby carrots, salted almonds, Puck cheese and vinaigrette.

Starter or Main Course.

169/198,-

Strawberries

With honey from our own rooftop beehives, white chocolate, vanilla cream and cress.

149,-