Welcome to Arnbjerg Pavillonen & 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, truffle mayonnaise, cress, malt crumble, tarragon, pickled green tomatoes and toasted rye bread.
Add crispy fries for 45,-
195,-

The Burger - Choose between: Danish Beef Patty or Crispy Chicken
Served with pickled red onions, bacon, two kinds of cheese, and homemade dressing in a brioche bun, accompanied by crispy fries.
220,-

Caesar Salad
With baby gem lettuce, Caesar dressing, chicken, croutons, grated lemon zest and Parmesan crisps.
Starter or Main Course.
168/198,-

Angus Ribeye Steak
Served with herb butter, crispy fries and a light salad.
Add Béarnaise sauce 45,-
398,-

"Stjerneskud" Large
With panko breaded fried fish, white wine poached fish fillet, shrimp, smoked salmon, homemade dressing, and mayo.
249,-

Fresh Spaghetti
Pasta à la pepe, served with crispy chicken, pickled tomatoes and crispy sage.
220,-

OPEN SANDWICHES

Duck Breast
Served on rye bread with horseradish cream, pickled pumpkin, crispy kale, beech mushrooms and sprouts.

Hot-Smoked Salmon
Served on toasted rye bread with hollandaise mayo, avocado, pickled mustard seeds and salad.

Egg and Prawns
Served on white bread with homemade mayonnaise, tomatoes, cucumber, lemon and trout roe.

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

Mushroom Toast
Served on white bread with pickled beech mushrooms, green tomatoes and salad

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!

GRO

DINNER

SERVED FROM 5.00 PM - 9.00 PM

STARTER

Tatar
With pickled red onions, truffle mayonnaise, cress, malt crumble, tarragon, pickled green tomatoes and toasted rye bread.
Add crispy fries for 45,-
195,-

Beef Carpaccio
With olive oil, grated lemon zest, yuzu, toasted hazelnuts, pickled mustard seeds, truffle mayonnaise and sprouts.
Starter or Main Course.
175/210,-

Caesar Salad
With baby gem lettuce, Caesar dressing, chicken, croutons, grated lemon zest and Parmesan crisps.
Starter or Main Course.
169/198,-

Variation of Tuna & Cured Salmon
With mango cream, pickled red onions, kimchi-marinated cucumber, black sesame seeds, dill, frisée and fresh herbs.
198,-

MAIN COURSE

Paprika Schnitzel - Veal
Served with crispy fries, peas, bacon, pickled red onions, baby gem lettuce and paprika sauce.
289,-

Angus Ribeye Steak
Served with herb 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, bacon, two kinds of cheese, and homemade dressing in a brioche bun, accompanied by crispy fries.
220,-

Fresh Spaghetti
Pasta à la pepe, served with crispy chicken, pickled tomatoes and crispy sage.
220,-

Poached Cod
Served with saffron risotto, Noilly Prat sauce, pearl onions steamed in white wine, roasted shiitake mushrooms and beetroot crudités.
320,-

Veal Tenderloin
Served with herb-seasoned mashed potatoes, roasted shiitake mushrooms, red wine and honey-glazed onions, kale crisps, pickled mustard seeds and pepper sauce.
320,-

GRO

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,-

Crème Brûlée
Served with liquorice ice cream, vanilla foam and fresh berries.
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 Tuna & Cured Salmon
With mango cream, pickled red onions, kimchi-marinated cucumber, black sesame seeds, dill, frisée and fresh herbs.

Pumpkin Soup
With prawns, apples, kohlrabi, pear and crispy chips.

Veal Tenderloin
Served with herb-seasoned mashed potatoes, roasted shiitake mushrooms, red wine and honey-glazed onions, kale crisps, pickled mustard seeds and pepper sauce.

Crème Brûlée
Served with liquorice ice cream, vanilla foam and fresh berries.

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 Tuna & Cured Salmon
Weingut Nik Weis, Schiefer Riesling

Pumpkin Soup
Castello Della Sala Bramito

Veal Tenderloin
Crozes-Hermitage Rouge, AOP

Crème Brûlée
Vino Santo del Chianti Classico, D.O.C.

2 gl. 695,-
3 gl. 795,-
4 gl. 895,-

GRO

VEGETARIAN MENU

Pumpkin Soup

With apples, kohlrabi, pear and crispy chips.

198,-

The Burger

With a beetroot and pea protein patty, pickled red onions, two kinds of cheese and homemade dressing in a brioche bun, served with crispy fries.

220,-

Caesar Salad

With baby gem lettuce, Caesar dressing, croutons, grated lemon zest and Parmesan crisps.
Starter or Main Course.

169/198,-

Crème Brûlée

Served with liquorice ice cream, vanilla foam and fresh berries.

149,-

GRO