

CHRISTMAS DINNER

24 December 2025, 4:00 PM–7:00 PM

€66 per adult, €15 per child (ages 6–12), children under 6 dine free

Table reservations: scandichotels.com/brasseriegrand

Starters

- Green salad with shallot vinaigrette (DF, G, Vegan)
- Forest mushroom salad (L, G)
- Roasted beetroot with sage (DF, G, Vegan)
- Cavi-art with marinated red onion and oat fraîche (DF, G, Vegan)
- Apple–celery salad with roasted walnuts (DF, G, Vegan)
- Shrimp Skagen (L, G)
- Herring caviar (L, G)
- Mustard herring (DF, G)
- Cured salmon with dill-mustard sauce (DF, G)
- Turkey breast with Cumberland sauce (DF, G)
- Green pepper pâté with cranberry jam (G)
- Dill potatoes (L, G)
- Archipelago bread and Christmas malt loaf
- Butter (L, GF) and spreads

Main Courses

- Traditional Christmas sausages with braised red cabbage (DF, G)
- Christmas ham with plums, peas, ham gravy and house-made mustard (L, G)
- Classic carrot, swede and potato casseroles (L, G)
- Rosemary-roasted salmon with orange–saffron sauce (L, G)
- Spice-roasted cauliflower with pomegranate, chickpeas and tahini sauce (DF, G, Vegan)

Desserts

- Bûche de Noël – classic French Christmas log (L, G)
- Warm almond–apple crumble with Calvados syrup (DF, Vegan, G) and whipped cream (L, G)
- Marinated fruits (DF, G, Vegan)
- Cheese selection with fig jam (G)
- Gingerbread and assorted cookies (L)
- Chocolate pralines (L, G)
- Marmalades (DF, G, Vegan)

L = Lactose-free | G = Gluten-free | DF = Dairy-free | V = Vegan

Our food may contain allergens. Please ask the waiters for more information.