



FROKOST

LANDMENU

Ceviche af hvilling med nye blomkål og fermenteret agurk

*

Terrin af Vesterhavsfisk serveret i strandkrabbe-bisque med safransyltet fennikel

*

Letsprængt mørbrad af landgris serveret med nye gulerødder i egen juice, madagasker peber og grillet hovedsalat med parmesan og kapers

*

Udvalgte oste fra nær & fjern (3 slags oste)

*

"Baba" au Rhum med hvid chokolade i variation, sensommer bær og skovbær sorbet

Vælg 3 retter kr. 398 - 4 retter kr. 455 - 5 retter kr. 499

Vinmenu 3 glas 398 - 4 glas 455

CHAMPAGNE & SNACKS

Champagne Couquard-Bour "Brut"
135,-

Kroens snacks
55,-

SMØRREBRØD

Roastbeef
Med det hele
145,-

Hjemmelavet hønsesalat
Pocheret kylling, svampe, bitre
salater & karse
145,-

Fiskefilet
Urte remo & citron
Lille 125,- / Stor 165,-

BØRNEMENU

Crudité med årstidens grønt

Børnevenlig hovedret
(spørg betjeningen)

150,-

FROKOST "PLATTE"

Skal vælges af hele bordet.

Stegt fiskefilet m. urte remoulade

Vol au vent med hønsesalat

Grøn sæson salat

*

Lun frokost medallion med nye løg,
persille & syltede agurker

Pris pr. person 258,-

KLASSIKERE

Dampede blåmuslinger
på frisk spinat med hvidløgs fløde og
toast
135,-

Helstegt fladfisk
med smørsauce og salatløg
350,-

Cremeret fiskesuppe
med Vesterhavsfisk og skaldyr
198,-

Carpaccio af Dansk kalv
med marineret salat
168,-

Som hovedret med salat,
pommes frites & bearnaise
238,-

TILKØB

Fritter & aioli
38,-

Grillet salat & vinaigrette
38,-

Grøn sæson salat
38,-

Nye kartofler & urtesmør
38,-

DESSERT

"Baba" au Rhum
med hvid chokolade i variation,
sensommer bær og skovbær sorbet
125,-

Sensommer Dessert
Classic Vacherin, med frisk hindbær
sorbet og marengs
125,-

Ost fra Danmark & Frankrig
3 / 6 slags
80 / 135,-

Dagens kage
Spørg betjeningen
48,-



Ved allergier bedes I informere tjenerne



LUNCH

LANDMENU

Ceviche of whiting with new cauliflower and fermented cucumber

*

Terrine of "Vesterhavs" fish served in crab bisque with saffron-pickled fennel

*

Lightly cured tenderloin of free-range pork served with new carrots in their own juice, Madagascar pepper, and grilled romaine lettuce with parmesan and capers

*

Selected cheeses (3 types of cheese)

*

"Baba" au Rhum with white chocolate variations, late summer berries, and wild berry sorbet.

3 courses kr. 398 - 4 courses kr. 455 - 5 courses kr. 499

Winemenu 3 glasses kr. 398 - 4 glasses kr. 455

CHAMPAGNE & SNACKS

Champagne Couquard-Bour "Brut"
135,-

Norsminde Kro's snacks
55,-

DANISH OPEN- FACED SANDWICHES

Roastbeef
With everything
145,-

Homemade chicken salad
Poached chicken, mushrooms, bitter
salads & watercress
145,-

Fish fillet
Herbal remoulade & lemon
Small 125,- / Large 165,-

KIDSMENU

Crudit  with seasonal greens

Child-friendly main course
(ask service)

150,-

LUNCH "PLATTER"

chosen by the entire table.

Fried fish fillet with herb remoulade

Vol au vent with chicken salad

Green season salad

*

Warm lunch medallion with new
onions, parsley & pickled cucumbers

Price per person 258,-

CLASSICS

Steamed blue mussels
on fresh spinach with garlic cream
and toast
135,-

Whole roasted flatfish
with butter sauce and white onions
350,-

Creamy fish soup
with "Vesterhavs" fish and shellfish
198,-

Carpaccio of Danish veal
with marinated salad
168,-

**As a main course with salad,
french fries & b arnaise**
238,-

ADD-ONS

Fries & aioli
38,-

Grilled salad & vinaigrette
38,-

Green seasonal salad
38,-

New potatoes & herb butter
38,-

DESSERT

"Baba" au Rhum
with white chocolate variations,
late summer berries, and
wild berry sorbet.
125,-

Late-summer Dessert
Classic Vacherin with fresh
raspberry sorbet & meringue
125,-

Cheese from Denmark & France
3 / 6 kinds
80 / 135,-

Cake of the day
Ask the waiters
48,-



In case of allergies, please inform the waiters