



FROKOST

LANDMENU

Brændt tempereret Vesterhavs torsk med persilleemolution & spinatsalat & tørrede capers

*

Kold ærte creme suppe med peberrods fløde citrus gele og syltet sprutte

*

Let sprængt land gris "wiener art" med asparges og XO sauce og confiteret tomat.

*

Udvalgte oste

*

Hvid chokolade, estragon, jordbær & marengs

Vælg mellem

3 retter kr. 398,- 4 retter kr. 455,- eller 5 retter kr. 499,-

Vinmenu 3 glas 398 - 4 glas 455

CHAMPAGNE & SNACKS

Champagne Couqard-Bour "Brut"
135,-

Kroens snacks
55,-

SMØRREBRØD

Kroens sild
med urterelish
110,-

Roastbeef
"med det hele"
145,-

Kroens hønsesalat
med bacon & grov sennep
145,-

Stegt Fiskefilet
med tatarsauce & citron
Lille 125,- / Stor 165,-

FROKOSTPLATTE

Stegt fiskefilet med tatarsauce
& citron

*

Kroens hønsesalat med bacon
& grov sennep

Salat med asparges

*

Frokost medaljon af dansk kalv
med frisk spinat & senneps
spätzle

Pris pr. person 258,-

KLASSIKER

Egg Benedict
med Hr. Nielsen skinke,
pocheret æg & hollandaise
185,-

BØRNMENU

Crudite (lille snack)
*
Stegt fiskefilet med pommes
frites
150,-

TILKØB

Fritter & aioli
38,-

Grillet salat & vinaigrette
38,-

Kartofler & urtesmør
38,-

DESSERT

Hvid chokolade, estragon,
jordbær & marengs
125,-

Rabarber som pannacotta,
syltet, kompot og sorbet
Hertil gele med basilikum.
125,-

Udvalgte oste fra nær & fjern
3 / 6 slags
80 / 135,-

Dagens kage
Spørg tjeneren
54,-

Ved allergier bedes I informere tjenerne





LUNCH

LAND MENU

Roasted tempered North Sea cod with parsley emulsion & spinach salad & dried capers

*

Cold pea cream soup with horseradish cream citrus jelly and pickled sprats

*

Lightly roasted country pork 'Viennese style' with asparagus and XO sauce and confit tomato.

*

Selected cheeses

*

White chocolate, tarragon, strawberries & meringue

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,-

DANSIH OPEN-FACED SANDWICHES

Herring on ryebread
with herb relish
110,-

Roast Beef
"with all the trimmings"
145,-

The Inn's Chicken Salad
with bacon & coarse mustard
145,-

Fried fish fillet
with tartar sauce & lemon
Small 125,- / Large 165,-

LUNCH PLATTER

Fried fish fillet with tartar
sauce & lemon

*

The Inn's classic chicken salad
with bacon & coarse mustard

Salat with asparagus

*

Lunch medallion of Danish veal
with fresh spinach & mustard
spätzle

Price per person 258,-

CLASSIC

Egg Benedict
with Mr. Nielsen's ham,
poached egg & hollandaise
185,-

KIDS MENU

Crudite (light snack)

*

Fried fish fillet with fries

150,-

ADD-ONS

Fries & aioli
38,-

Grilled salad & vinaigrette
38,-

Potatoes & herb butter
38,-

DESSERT

White chocolate, tarragon,
strawberries & meringue
125,-

Rhubarb as pannacotta,
pickled, compote and sorbet
Served with basil jelly.
125,-

Selected cheeses from near &
far
3 / 6 kinds
80 / 135,-

Cake of the day
Ask the waiter
54,-

In case of allergies, please inform the waiters