

FROKOST

FRANSKE SERVERINGER

Gougères
*
Terrine de bouillabaisse
*
Vichyssoise & lardo
*
Soufflé de brochet
*
Oeuf en meurette
*
Tartare de boeuf
*
Daube & purée de pommes de terre

7 serveringer kr. 398,-
Vinmenu 4 glas kr. 455,-

CHAMPAGNE & SNACKS

Champagne Couquard-Bour "Brut"
135,-

Kroens snacks
55,-

A LA CARTE

Cremet legeret fiskesuppe
med fyld af dagens tilgang fra
aktionen, rouille & crouton
145,-

Kroens Stjernesud
med stegt & bagt fiskefilet,
pillede rejer, cocktailsauce &
citron
265,-

Croque monsieur
med bøgerøget skinke,
vesterhavssost og salat
145,-

Salat Nicoise
med gode oliven og æg, hertil
små sprøde grøntsager og let
bagt frisk fisk
145,-

Carpaccio af Dansk kalv
med mild sennepsmayo, sprød
salat, parmesan og saltmandler
125,-
Som hovedret med pommes Frites
199,-

FROKOSTPLATTE

Paneret fisk med grov
remoulade og citron
*
Sprød skal med letrøget
hønsesalat
*
Salat med æg, kartoffel, oliven
og sennep
*
Escalope af kalv med løgpuré,
spinat og svampe

Pris pr. person 258,-

SMØRREBRØD

Kroen marinerede Sild
med cremefraiche & choucroute
145,-

Rørt hønsesalat
med let røget kylling med
svampe, æbler og sprødt skind
145,-

Roastbeef
"med det hele"
145,-

Paneret stegt fiskefilet
med hjemmelavet grov
remoulade og citron
145,-

BØRNEMENU

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

TILKØB

Fritter & aioli
38,-
Grillet salat & vinaigrette
59,-
Kartofler & urtesmør
38,-

DESSERT

Pocheret pære
Hertil karamelcreme,
kniplingskage og fennikelis
125,-

Petit Gâteau
hertil syrlige bær og kaffeis
125,-

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

Dagens kage
Spørg tjeneren
54,-



LUNCH

FRENCH SERVINGS

Gougères
*
Terrine de bouillabaisse
*
Vichyssoise & lardo
*
Soufflé de brochet
*
Oeuf en meurette
*
Tartare de boeuf
*
Daube & purée de pommes de terre
7 servings kr. 398
Winemenu 4 glasses kr. 455

CHAMPAGNE & SNACKS

Champagne Couquard-Bour "Brut"
135,-
Norsminde Kro's snacks
55,-

A LA CARTE

Creamy fish soup
with the day's catch, rouille
sauce and croutons
145,-

Fried and baked fish fillet
with peeled prawns, cocktail
sauce and lemon
265,-

Croque monsieur
with smoked ham, North Sea
cheese salad
145,-

Salad Nicoise
with good olives and eggs,
served with small crispy
vegetables and lightly baked
fresh fish
145,-

Carpaccio of Danish veal
with mild mustard mayonnaise,
crisp salad, Parmesan cheese
and salted almonds
125,-
As main course with french fries
199,-

LUNCH PLATTER

Breaded fish with coarse
remoulade and lemon
*
Crispy shell with lightly smoked
chicken salad
*
Salad with egg, potato, olives
and mustard
*
Veal escalope with onion purée,
spinach and mushrooms
Price per person 258,-

DANISH OPEN-FACED SANDWICHES

The inn's marinated herring
with crème fraîche & choucroute
145,-

Chicken salad
with lightly smoked chicken,
mushrooms, apples and crispy
skin
145,-

Roast beef
'with all the trimmings'
145,-

Breaded fried fish fillet
with homemade coarse
remoulade and lemon
Small 125,- / Large 165,-

KIDS MENU

Crudite (light snack)
*
Fried fish fillet with fries
150,-

ADD-ONS

Fries & aioli
38,-
Grilled salad & vinaigrette
59,-
Potatoes & herb butter
38,-

DESSERT

Poached Pear
Served with caramel cream,
lace cake and fennel ice
cream
125

Petit Gâteau
with tart berries and coffee
ice cream
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