



FROKOST

LANDMENU

Let marineret Lange serveret med syltet agurk, og pikant peberrod med lime

*

Friteret landæg anrettet med skum af mild rygeost og vinter porre

*

Stegt grillet landgris serveret med confiteret jordskok og stegt vinter kål

*

Blå grube, kompot af appelsin og sprøde kerner
(osteret)

*

Crème brûlée tilsmagt tonkanød, hertil citron sorbet og sprøde havreflage

Vælg mellem

3 retter kr. 435,- 4 retter kr. 499,- eller 5 retter kr. 549,-

Vinmenu 3 glas 398,- - 4 glas 455,- - 5 glas 499,-

CHAMPAGNE & SNACKS

Champagne Couquard-Bour "Brut"
135,-

Kroens snacks
55,-

A LA CARTE

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
135,-

BØRNEMENU

Crudite (lille snack)
*

Stegt fiskefilet med pommes
frites
150,-

FROKOSTPLATTE

Paneret fisk med estragon
emulsion og citron
*

Sprød skal med hønsesalat og
bacon og urter
*

Salat med æg, kartoffel, oliven
og sennep
*

Kalv med løgpuré, spinat og
svampe

Pris pr. person 278,-

SMØRREBRØD

Kroens sild
med creme fraiche, grov pickels,
æg og kapers
125,-

Kroens hønsesalat
med bacon og urter
145,-

Stegt Fiskefilet
med estragon emulsion og citron
145,-

DESSERT

Crème brûlée
tilsmagt tonkanød, hertil citron
sorbet og sprøde havreflages
125,-

Baked Alaska
med hengemte solbær fra haven
125,-

Cafe Gourmand
Valgfri kaffe &
udvalgt sødt fra køkkenet
148,-

Blå grube
med kompot af appelsin og
sprøde kerner
(osteret)
125,-

TILKØB

Fritter & aioli
45,-

Grillet salat & vinaigrette
59,-

Kartofler & urtesmør
38,-



Ved allergier bedes I informere tjenerne



LUNCH

LANDMENU

Lightly marinated ling served with pickled cucumber and spicy horseradish
with lime

*

Deep-fried free-range egg served with mild smoked cheese foam and winter
leek

*

Roasted grilled free-range pork served with confit Jerusalem artichoke and
roasted winter cabbage

*

Blue cheese, orange compote and crispy seeds
(cheese dish)

*

Crème brûlée flavoured with tonka bean, served with lemon sorbet and crispy
oat flakes

3 courses kr. 435,- - 4 courses kr. 499,- - 5 courses kr. 549,-

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

CHAMPAGNE & SNACKS

Champagne Couquard-Bour "Brut"
135,-

Norsminde Kro's snacks
55,-

A LA CARTE

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

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

Carpaccio of Danish veal
with mild mustard mayonnaise,
crispy salad, Parmesan and
salted almonds
135,-

KIDS MENU

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

LUNCH PLATTER

Breaded fish with tarragon
emulsion and lemon

*

Crispy shell with chicken salad,
bacon and herbs

*

Salad with egg, potato, olives
and mustard

*

Veal with onion purée, spinach
and mushrooms

Price per person 278,-

DANISH OPEN-FACED SANDWICHES

The inn's herring
with crème fraîche, coarse
pickles, egg and capers
125,-

The inn's chicken salad
with bacon and herbs
145,-

Fried fish fillet
with tarragon emulsion and
lemon
145,-

DESSERT

Crème brûlée
flavoured with tonka bean,
served with lemon sorbet and
crispy oat flakes
125,-

Baked Alaska
with hidden blackcurrants from
the garden
125

Cafe Gourmand
choice of coffee & selected
sweets from the kitchen
148,-

Blue Grube
with orange compote and crispy
seeds
(cheese dish)
125,-

ADD-ONS

Fries & aioli
45,-

Grilled salad & vinaigrette
59,-

Potatoes & herb butter
38,-



In case of allergies, please inform the waiters