



FROKOST

LANDMENU

Årets første asparges i variation, med spæde salater,
kapers & kørvel emulsion

*

Let røget kuller med champagne-mousseline, krydderolie & brioche

*

Lokalt lam fra Ajstrup med spinat,
senneps spätzle & ramsløg

*

Udvalg af 3 oste med kompot & sprøde kerner

*

Rabarbermousse med kærnemælk is & syltede rabarber

Vælg mellem

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

Vinmenu 3 glas 398,- - 4 glas 529,- - 5 glas 648,-

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
med mild sennepsmayo, sprød
salat, parmesan og saltmandler
135,-

FROKOSTPLATTE

Stegt fiskefilet med tatarsauce
& citron
*

Kroens hønsesalat med bacon &
estragon

"Salat" med æg & asparges
*

Dansk kalv med spinat &
senneps spätzle

Pris pr. person 278,-

SMØRREBRØD

Kroens sild
med karry, æg & kapers
125,-

Kroens hønsesalat
med bacon & estragon
145,-

Stegt Fiskefilet
med tatarsauce & citron
145,-

DESSERT

Rabarbermousse
med kærnemælk is & syltede
rabarber
125,-

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

Udvalg af 3 oste
med kompot & sprøde kerner
135,-

TILKØB

Fritter & aioli
45,-

Grillet salat & vinaigrette
59,-

Kartofler & urtesmør
38,-

BØRNEMENU

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

Ved allergier bedes I informere tjenerne



LUNCH

LANDMENU

The first asparagus of the year, served in various ways, with tender salad leaves, capers & a chervil emulsion

*

Lightly smoked haddock with champagne mousseline, spiced oil & brioche

*

Local lamb from Ajstrup with spinach, mustard spätzle & wild garlic

*

Selection of 3 cheeses with compote & crunchy seeds

*

Rhubarb mousse with buttermilk ice cream & pickled rhubarb

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

Winemenu 3 glasses kr. 398,- - 4 glasses kr. 529,- - 5 glasses kr. 648,-

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
with mild mustard mayonnaise,
crispy salad, Parmesan and
salted almonds
135,-

LUNCH PLATTER

Pan-fried fish fillet with tartar
sauce & lemon

*

The inn's chicken salad with
bacon & tarragon
"Salad" with eggs & asparagus

*

Danish veal with spinach &
mustard spätzle

Price per person 278,-

DANISH OPEN-FACED SANDWICHES

The Inn's herring
with curry, egg & capers
125,-

The Inn's chicken salad
with bacon & tarragon
145,-

Pan-fried fish fillet
with tartar sauce & lemon
145,-

DESSERT

Rhubarb mousse
with buttermilk ice cream &
pickled rhubarb
125,-

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

Selection of 3 cheeses
with compote & crunchy seeds
125,-

ADD-ONS

Fries & aioli
45,-

Grilled salad & vinaigrette
59,-

Potatoes & herb butter
38,-

KIDS MENU

Crudite (light snack)
*
Fried fish fillet with fries

150,-

In case of allergies, please inform the waiters