



FROKOST

LANDMENU

Escabeche af makrel, ristet hvid asparges, rygeostecreme, kapers & koldpresset rapsolie

*

Gnocchi, ristet blåmusling, ramsløg, spinat & muslinge fumé

*

Grillet gris, grønne asparges, syrlige rabarber & blanquette

*

Udvagte oste

*

Mousse på hvid chokolade, haveisyre, rabarbersorbet & presset butterdej

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,
vesterhavsosst og salat
145,-

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

Okse Cappacio
med syltet rødløg, saltet
mandler, estragoncreme &
efterglød
135,-

FROKOSTPLATTE

Stegt fiskefilet med
urteremoulade & citron
*

Kroens hønsesalat med bacon &
estragon

"Salat" med æg & asparges
*

Dansk kalv med spinat &
champignon

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

Mousse på hvid chokolade
med haveisyre,
rabarbersorbet & presset
butterdej
125,-

Kiksekage
med citronsorbet & 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,-

BØRNMENU

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

Ved allergier bedes I informere tjenerne



LUNCH

LANDMENU

Mackerel escabeche, roasted white asparagus, smoked cheese cream, capers & cold-pressed rapeseed oil

*

Gnocchi, roasted mussels, wild garlic, spinach & smoked mussel

*

Grilled pork, green asparagus, tart rhubarb & blanquette

*

Selection of cheeses

*

White chocolate mousse, wood sorrel, rhubarb sorbet & pressed puff pastry

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,-

Beef Carpaccio
with pickled red onions, salted
almonds, tarragon cream &
afterglow
135,-

LUNCH PLATTER

Pan-fried fish fillet with herb
rémolade & lemon

*

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

*

Danish veal with spinach &
mushroom

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

White chocolate mousse
with wood sorrel, rhubarb
sorbet & pressed puff pastry
125,-

Biscuit cake
with lemon sorbet & pickled
rhubarb
125,-

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

Selection of 3 cheeses
with compote & crunchy seeds
135,-

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

