



# FROKOST

## LANDMENU

Lavbagt ørred fra Vejle Ådal, presset agurk med hyldeblomst, peberrodscreme & sprøde urter

\*

Skindstegt makrel, ristet grøn asparges, chimichurri med champignon og oregano fra haven & friterede kapers

\*

Fransk kylling på 2 måder, frikassé med nye løg, syltede gulerødder, saltcitron & sauce royale

\*

Udvagte oste

\*

Nye jordbær, jordbærmousse på kiksebund & iscreme på bronzefennikel

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 Couqard-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,-

**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 syltede rabarber &  
rygeost, æg og kapers  
125,-

**Kroens hønsesalat**  
med bacon & estragon  
145,-

**Stegt fiskefilet**  
med urteremoulade & citron  
145,-

## DESSERT

**Nye jordbær**  
med jordbærmousse på  
kiksebund & iscreme på  
bronzefennikel  
125,-

**Chokolade fondant**  
med syltet rabarber, Is &  
Mynteolie  
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

Slow-baked trout from the Vejle River Valley, pressed cucumber with elderflower, horseradish cream & crisp herbs

\*

Skin-fried mackerel, roasted green asparagus, chimichurri with mushrooms and garden oregano & deep-fried capers

\*

French chicken two ways, fricassee with spring onions, pickled carrots, salted lemon & sauce royale

\*

Selection of cheeses

\*

Fresh strawberries, strawberry mousse on a biscuit base & ice cream with bronze fennel

**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  
rémoulade & 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

**Fresh strawberries**  
with strawberry mousse on a  
biscuit base & ice cream with  
bronze fennel  
**125,-**

**Chocolate fondant**  
with rhubarb compote, ice  
cream & mint oil  
**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*

