

FROKOST

LANDMENU

Tomater i variation med safran creme, syrligt skum & toast melba

*

Letrøget makrel med syltede kartofler, fromage blanc, valle & løvstikkeolie

*

Côte de Porc med cremede ristede majs, rysteribs, brændte nye løg & sprøde svær

*

Udvalgte oste med bagt stikkelsbær & sprøde kerner

*

Jordbærskum, "vaffel", solbørsorbet, bær & karamelsauce

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,-

Tilkøb: Brød og Arla Unika smør

CHAMPAGNE & SNACKS

Champagne Couquard-Bour "Brut"
135,-

Kroens snacks
55,-

A LA CARTE

Stjernesud
med sprød og bagt fisk, rejer,
urter & syrlig sauce
225,-

Hummersauce
med aioli, porceret hvidfisk
& braiseret fennikel
145,-

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

BØRNEMENU

Crudite (lille snack)

*

Stegt fiskefilet med pommes
frites

150,-

FROKOSTPLATTE

Stegt fiskefilet med remoulade
& citron

*

Kroens hønsesalat med bacon &
sylt.

*

Salat med æg & sensommer
grønt

*

Dansk kalv med spinat &
champignon

Pris pr. person 278,-

SMØRREBRØD

Malt sild
med creme fraiche, kapers
& løg
125,-

Kroens hønsesalat
med bacon & sylt
145,-

Stegt fiskefilet
med remoulade & citron
145,-

DESSERT

Jordbærskum
"vaffel", solbørsorbet, bær
& karamelsauce
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

Brød og Arla Unika smør
Ad libitum
Bestilling gælder hele bordet
25,-

Fritter & aioli
45,-

Grillet salat & vinaigrette
59,-

Kartofler & urtesmør
38,-

Ved allergier bedes I informere tjenerne



LUNCH

LANDMENU

Tomatoes served in various ways with saffron cream, tangy foam & Melba toast

*

Lightly smoked mackerel with pickled potatoes, fromage blanc, whey & lovage oil

*

Côte de Porc with creamy roasted sweetcorn, spare ribs, charred spring onions & crispy crackling

*

Selected cheeses with baked gooseberries & crunchy seeds

*

Strawberry mousse, "waffle", blackcurrant sorbet, berries & caramel sauce

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,-

Add ons: Bread and Arla Unika butter

CHAMPAGNE & SNACKS

Champagne Couquard-Bour "Brut"
135,-

Norsminde Kro's snacks
55,-

A LA CARTE

Stjernesked
with crispy, baked fish, prawns,
herbs & a tangy sauce
145,-

Lobster sauce
with aioli, flaked white fish
& braised fennel
145,-

Beef Cappaccio
with pickled red onion, salted
almonds, tarragon cream & a
hint of smokiness
135,-

KIDS MENU

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

LUNCH PLATTER

Pan-fried fish fillet with
remoulade and lemon
*

The inn's chicken salad with
bacon and pickles
*

Salad with egg and late-summer
greens
*

Danish veal with spinach and
mushrooms

Price per person: 278,-

DANISH OPEN-FACED SANDWICHES

Marinated herring
with crème fraîche, capers
& onion
125,-

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

Pan-fried fish fillet
with remoulade & lemon
145,-

DESSERT

Strawberry mousse
"waffle", blackcurrant sorbet,
berries & caramel sauce
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

Bread and Arla Unika butter
Ad libitum
The order is for the whole table
25,-

Fries & aioli
45,-

Grilled salad & vinaigrette
59,-

Potatoes & herb butter
38,-

In case of allergies, please inform the waiters