

FROKOST

BOURGOGNE SERVERINGER

Gougères med comté

*

Jambon persillé

*

Escargots de Bourgogne

*

Champignon à la crème

*

Pochouse

*

Oeufs en meurette

*

Coq au vin

4 serveringer udvalgt af kokken kr. 275,-

7 serveringer kr. 435,-

Vinmenuer: Les Méconnus 435,- og Le Classic 598,-

Tilkøb: Brød og Arla Unika smør

CHAMPAGNE & SNACKS

Champagne Cougarn-Bour "Brut"
135,-

Kroens snacks
55,-

A LA CARTE

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

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

Profiteroles
Vandbakkelse fyldt med
vaniljeis & varm chokoladesauce
125,-

Citron Givré
Moderne citroncreme & granité
i citronskal
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

BOURGOGNE SERVINGS

Gougères with Comté
*
Jambon persillé
*
Burgundy snails
*
Mushrooms in cream sauce
*
Pochoise
*
Eggs en meurette
*
Coq au vin

4 courses selected by the chef 275,-

7 courses: DKK 435

Wine menus: Les Méconnus DKK 435 and Le Classic DKK 598

Add-ons: Bread and Arla Unika butter

CHAMPAGNE & SNACKS

Champagne Cougarn-Bour "Brut"
135,-

Norsminde Kro's snacks
55,-

A LA CARTE

Stjernesud
with crispy, baked fish, prawns,
herbs & a tangy sauce
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

Profiteroles
Profiteroles filled with vanilla
ice cream and warm chocolate
sauce
125,-

Citron Givré
Modern lemon cream & granita
in lemon zest
135,-

Café 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