AFTEN

JULEMENU

Grillet rimmet laks med glaskål, tang, citrongelé & wasabicreme
*
Sprødt æg med rødbeder i variation, skummende sauce med gran & sprødt skind
*
Andebryst med honning og orange, ristede kastanjer, sprød æblekugle & sauce med varme krydderier
*
Jule brie med syltede nødder & brioche
*
"Ris ala mande" 2026

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

Vinmenu 3 glas 398,- eller 4 glas 529,-

JULEFROKOST

Kroens hjemmemarinerede sild med løg & kapers
*
Herefter som deleretter til hele bordet:

Pandestegt fiskefilet med vores hjemmelavede urteremoulade

Dild gravad laks med ristet salat & løgrelish

Jule "tartelet" med confiteret unghane, vinterurter, parmesan & modnet balsamico
*
Glaseret dansk julegris med sprøde svær, æble og jordskokke kompot & sauce med varme krydderier
*
Jule brie med syltede nødder & brioche – Tilkøb kr. 98,-
*
Klassisk Ris ala mande med kirsebærsauce

Pris pr. pers 398,-
(skal forudbestilles af hele bordet)

BØRNEMENU

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

FORRETTER

Grillet rimmet laks
med glaskål, tang, citrongelé & wasabicreme
135,-

Sprødt æg
med rødbeder i variation, skummende sauce med gran & sprødt skind
135.-

Foie Gras terrin
Med brioche og figner i portvin
135,-

Hummersupper
Med braisseret fennikel & rouille
135,-

HOVEDRETTER

Dagens Stegte fisk
med kapers, fennikel, citron & hummersauce
325,-

Andebryst
med honning og orange, ristede kastanjer, sprød æblekugle & sauce med varme krydderier
298,-

Stegt oksemørbrad
med grønkål, bløde løg, chips og sauce med marv & rødvin
325,-

DESSERT

Klassisk ris ala mande
125,-

"Ris ala mande" 2026
125,-

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

Jule brie
med syltede nødder & brioche
135,-

TILKØB

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

Fritter & aioli
45,-

Grillet salat & vinaigrette, gramolata af grønne tomater
59,-

Kartofler & urtesmør
38,-

CHAMPAGNE & SNACKS

Champagne Couqard-Bour "Brut"
135,-

Kroens Snacks
55,-

Ved allergier bedes I informere tjenerne
Ved vegetar spørg personalet

EVENING

CHRISTMAS MENU

Grilled cured salmon with savoy cabbage, seaweed, lemon jelly & wasabi cream
*
Crispy egg with a selection of beetroot, foamy sauce with spruce & crispy skin
*
Duck breast with honey and orange, roasted chestnuts, crispy apple ball & sauce with warm spices
*
Christmas Brie with pickled nuts & brioche
*
"Ris ala mande" 2026

3 courses DKK 435,- 4 courses DKK 499,- or 5 courses DKK 549,-
Wine menu 3 glasses DKK 398,- or 4 glasses DKK 529,-

CHRISTMAS LUNCH

The inn's home-marinated herring with onions & capers
*
Followed by dishes to share amongst the whole table:

Pan-fried fish fillet with our homemade herb rémoulade

Dill-cured salmon with roasted salad & onion relish

Christmas 'tartlet' with confit young cockerel, winter herbs, Parmesan & matured balsamic vinegar
*
Glazed Danish Christmas pork with crispy crackling, apple and Jerusalem artichoke compote & a sauce with warming spices
*
Christmas Brie with pickled nuts & brioche – Additional charge: DKK 98
*
Classic rice pudding with cherry sauce

Price per person: 398,- (must be pre-ordered for the whole table)

KIDS MENU

Crudite (light snack)
*
Fried fish fillet with fries

150,-

STARTERS

Grilled cured salmon
with savoy cabbage, seaweed, lemon jelly & wasabi cream
135,-

Crispy egg
with a selection of beetroot, a frothy sauce with spruce & crispy skin
135.-

Foie gras terrine
with brioche and figs in port
135,-

Lobster soup
with braised fennel and rouille
135,-

MAIN COURSES

Today's Pan-fried fish
with capers, fennel, lemon and lobster sauce
325,-

Duck breast
with honey and orange, roasted chestnuts, crispy apple balls and a sauce with warm spices
298,-

Pan-fried beef fillet
with kale, soft onions, crisps and a sauce with bone marrow and red wine
325,-

DESSERTS

Classic ris ala mande
125,-

"Ris ala mande" 2026
125,-

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

Christmas brie
with candied nuts & brioche
135,-

ADD-ONS

Bread and Arla Unika butter
All-you-can-eat
Order applies to the whole table
25,- per person

Crisped potatoes & aioli
45,-

Grilled salad & vinaigrette, green tomato gramolata
59,-

Potatoes & herb butter
38,-

CHAMPAGNE & SNACKS

Champagne Couqard-Bour "Brut"
135,-

Norsminde Kro's Snacks
55,-

In case of allergies, please inform the waiters
If you are a vegetarian, please ask the staff