



AFTEN

LANDMENU

Presset & rimmet blå hvilling med Danske nye agurker & lokale ærter(110,-)

*

Pasta riso med pocheret æg, trøffelessens & sprødt kyllingeskind(135,-)

*

Escalope og krebinet af Dansk kalv med ny spinat, nye løg & stegt salvie(325,-)

*

Udvalgte oste fra nær & fjern (3 slags oste)

*

Danske jordbær i egen saft med basilikum-chokoladecreme & frisk fløde

Vælg 3 retter kr. 398 - 4 retter kr. 455 - 5 retter kr. 499

Vinmenu 3 glas 398 - 4 glas 455

FORETTER

Dampede blåmuslinger
på frisk spinat med hvidløgsfløde
& toast
110,-

Presset & rimmet blå hvilling
med Danske nye agurker
& lokale ærter
110,-

Pasta riso
med pocheret æg, trøffelessens
& sprødt kyllingeskind
135,-

Vol au vent
med confiteret hane, sæsonens
bedste urter og citron (1 stk.)
125,-

**Sommer carpaccio af
oksemørbrad**
med marineret salat
168,-

**Som hovedret med salat,
pommes frites & bearnaise**
238,-

CHAMPAGNE & SNACKS

Champagne Couqard-Bour "Brut"
135,-

Kroens snacks
55,-

TILKØB

Fritter & aioli
38,-

Grillet salat & vinaigrette
38,-

Forårsfrikasse
38,-

Nye kartofler & urtesmør
38,-

HOVEDRETTER

Helstegt fladfish
med smørsauce og salatløg
350,-

Vol au Vent
med confiteret hane, sæsonens
bedste urter og citron (2 stk.)
(vegetarisk version mulig)
198,-

**Escalope og
krebinet af Dansk kalv**
med ny spinat, nye løg & friteret
kapers
325,-

Stegt oksemørbrad
med pisket løgsmør, trøffelmarineret
sommersalat og let kalve jus
375,-

Sommer carpaccio af oksemørbrad
med salat, pommes frites & bearnaise
238,-

DESSERT

Ost fra Danmark og Frankrig
3/6 slags
80/135,-

Frisk Sommer Dessert
Classic Vacherin, havtorn, lakrids,
marengs og chantilly
125,-

Danske jordbær
I egen saft med basilikum-
chokoladecreme & frisk fløde
125,-



Ved allergier bedes I informere tjenerne



EVENING

LANDMENU

Pressed and rimmed blue whiting served with new Danish cucumber & local peas

*

Pasta riso with poached egg, truffle essence & crispy chicken skin

*

Escalope & crebinet of Danish veal with new spinach, new onions & fried capers

*

Selected cheeses (3 types of cheese)

*

Danish strawberries in its own juice with basil-chocolate cream & fresh cream

3 courses kr. 398 - 4 courses kr. 455 - 5 courses kr. 499

Winemenu 3 glasses kr. 398 - 4 glasses kr. 455

STARTERS

Steamed mussels

on fresh spinach with garlic cream and toast
110,-

Pressed and rimmed blue whiting
served with new Danish cucumber and local peas
110,-

Pasta riso

with poached egg, truffle essence and crispy chicken skin
135,-

Vol au Vent

with rooster, seasons best herbs and lemon
1 pcs. 125,-

Summer carpaccio of beef tenderloin

with marinated salad
168,-

As a maincourse 238,-

with salad, fries & bearnaise

CHAMPAGNE

&

SNACKS

Champagne Couquard-Bour "Brut"
135,-

Norsminde Kro's snacks
55,-

ADD-ONS

Fries & aioli
38,-

Grilled salad & vinaigrette
38,-

Spring fricassee
38,-

New potatoes & herb butter
38,-

MAIN COURSES

Today's flatfish

with pickled vegetables, browned butter and herb salad
350,-

Vol au Vent

with rooster, season's best herbs and lemon
(vegetarian version possible)
2 pcs. 198,-

Escalope & crebinet of Danish veal

with new spinach, new onions and fried capers
325,-

Grilled beef tenderloin

with whipped onion butter, truffle-marinated summer salad, and light veal jus
375,-

Summer carpaccio of beef tenderloin

with salad, fries and bearnaise
238,-

DESSERT

Cheese from Denmark & France

3 / 6 kind
80 / 135,-

Danish strawberries

In its own juice with basil-chocolate cream & fresh cream
125,-

Fresh Summer Dessert

Classic Vacherin, sea buckthorn, licorice, meringue & chantilly
125,-

In case of allergies, please inform the waiters

