

WELCOME TO STRANDMØLLEKROEN

OUR MENU IN 2. SERVINGS per person 398
Must be ordered by the whole table

WINE MENU - 2 GLASSES 199

1. SERVING - SERVED 'FAMILY STYLE'

Malt bread with sunflower seeds - whipped butter

Turnips - beet pure - blood orange

Poached salmon - pea cream - salsa verde
- pickled celeriac

Beef tartar - Chimichurri - Borettane onions - crispy
potato chips

2. SERVING - CHOOSE BETWEEN:

Confit of pumpkin - salsa verde - herb salad

Poached hake - seafood sauce with lobster meat

Beer braised pork jowls - red wine sauce

All the mains comes with palm cabbage - glazed onion -
herb potatoes with chili and garlic are served for all
main courses

A LA CARTE

STARTERS

POACHED SALMON 129
Poached salmon - pea cream - salsa verde
- pickled celeriac

SOFT SHELL CRABS 129
Tartar sauce - fennel - dill - pea cream

FRIED FOIE GRAS 139
Butter fried bread - onion & blackberry compote -
pickled mushrooms - roasted almonds

BEEF TATAR 129
Chimichurri - borettane onions - crispy potato chips

MAIN COURSES

CONFIT OF PUMPKIN 225
Pumpkin seeds - grilled green pepper puree -
honey on pine cones

POACHED HAKE 245
Seafood sauce with lobster meat

BEER-BRAISED PORK JAWS 245
Red wine sauce

All the mains goes with palm cabbage - glazed onion -
herb potatoes with chili and garlic are served for all
main courses

BEEF TINDERLOIN 345
Uruguayan beef - lightly smoked béarnaise cream -
fritters with grated cheese - palm cabbage - glazed
onion

ADDINGS

FRIES - GRATED CHEESE - TRUFFLE MAYO 79

PAN FRIED FOIE GRAS 69

FOR OUR LITTLE FRIENDS

PASTA 99
Meat sauce - grated cheese

CHOCOLATE CAKE 89
Vanilla ice cream and crunch

CHEESE & DESSERTS

3 KINDS OF CHEESES 129
Sweet - salt - crisp - sour

CATEAU MARCEL 89
Meringue on cornflower - almond cream

CREME FRAICHE PANACOTTA 89
Compote on rose hips and cherries -
crunch on oats and yogurt

2 SCOOPS OF ICE CREAM 69
Hear your waiter for today's selection

SWEETS FOR THE COFFEE 79
Cream bun - profiteroles - macarons