

STRANDMØLLEKROENS MENU

7 PLATINGS - 3 SERVINGS 495

Served "family style" to the whole table

The menu is set by the kitchen

WINEMENU 3 GLASSES 299

SNACKS

TRUFFLE FRIES 79

Crispy fries turned in vinegar salt -
cheese - wintertruffles from Italy - piment d'espelette
- truffle mayonnaise

CROQUETTE 79

Fried pork stirred with BBQ & pickled kale - apricot &
apple compote - pickled chili - paprika

WAFFLE - SCALLOP - CHIVES 89

Almond- & thyme waffle - smoked scallop ballotine -
chives cream - chips of smoked hay cheese

LOBSTER - CHEESE - RAMSON 79

Fried lobster stirred with ramson - chickpeas -
jalapenos - cheedar - mozzarella - aioli with potato &
ramson

OLIVES - NUTS - POTATO 69

Garlic baked olives - salted nuts - potatoes chips with
bay leaves- & vinegar

STARTER

VENISON - LOBSTER 169

Smoked venison filet - lobster tatar - lobster- & chives
emulsion - trout roe - mushrooms - salted almonds -
redcurrant - chives oil

COD - CAULIFLOWER 149

Marbled cod - hazelnut crumble - cauliflower purée -
pickled cauliflower - cauliflower cream - thyme- &
butter oil - herbs from the forest

ASPARAGUS - SHRIMPS 149

Asparagus turned in shrimpsdust & chives - shrimps -
lemon - sauce mousseline - peber - ramson - lumpfish
roe - rye

FOR THE LITTLE ONES

FILET OF PLAICE OR MEATBALLS 99

With Fries - remoulade or ketchup - vegetable sticks

VANILLA ICE CREAM 59

MAINS

RISOTTO - CHANTERELLE - PIGEON 275
Risotto - chanterelle cream - roasted chanterelles -
sour apples - medium rare pigeon breast - confit
pigeon thigh - Foie gras cream

MONKFISH - CRAB - BROCCOLI 265
Roasted monkfish cheeks - mussel- & crab bisque -
fried broccoli - romanesco kale - cress oil - roasted
nuts - lumpfish roe

IBERICO - BLACKCURRANT - CARROT 265
Medium rare iberico pork in blackcurrant - fresh
blackcurrant - carrot ballotine - carrot cream &
crudité - sauce nage

TOURNEDOS ROSSINI ALA THE INN 439
Tournedos of Wagyu filet - ransom purée - butter
roasted brioche - foie gras cream - cranberry -
truffles from Italy - confit potatoes - oxtail ragout in
smoked marrow sauce

A LITTLE EXTRA FOR YOUR MAIN COURSE

1/2 PAN FRIED LOBSTER TAIL 89

PAN FRIED FOIE GRAS 59

TRUFFLE 69

CHEESE & DESSERTS

APPLE "MAZARINCAKE" - CAMEL 99
Apple "mazarin cake" - pickled apples - sour cream &
cardamom ice cream - citron gel - caramel sauce -
white chocolate crumble - verbena

RHUBARB TRIFLE 99
Rhubarb - pistacio - marzipan -
white chocolate - vanilla

SWEETS FOR THE COFFEE 70
Cream bun and 2 pieces of filled chocolate truffles

DEEP-FRIED CAMEMBERT 129
Blackcurrant compote - pickled red onion - salted
almonds

DEEP-FRIED CAMEMBERT DELUX 179
Deep fried foie gras - grated truffle - blackcurrant
compote