

## STRANDMØLLEKROENS MENU

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10 PLATINGS - 3 SERVINGS	495
Served "family style" to the whole table	
The menu is set by the kitchen	
WINEMENU 3 GLASSES	299

### SNACKS

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TRUFFLE FRIES	79
Crispy fries turned in vinegar salt - "Vesterhavs"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 - lightly 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

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RED DEER - LOBSTER	169
Lightly smoked red deer 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 - DEHYDRATED SHRIMPS	149
Pickled & grilled asparagus - dehydrated shrimp Carpaccio with dill & camomile - lumpfish roe - lemon gel - oat chips - egg yolk cream - asparagus crudité	

### FOR THE LITTLE ONES

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FILET OF PLAICE OR MEATBALLS	99
With Fries - ketchup - vegetable sticks	
VANILLA ICE CREAM	59

## MAINS

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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 – 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	
RYE-BREAD-AND-BEER PORRIDGE - YOGHURT	99
Flakes of rye bread & beer porridge – foamy yoghurt – white chocolate – brown butter ice cream – lemon gel - dill snow	
SWEETS FOR THE COFFEE	70
Cream bun and 2 pieces of filled chocolate truffles	
DEEP-FRIED CAMEMBERT	129
Blackcurrant compote – pickled red onion – roasted almonds DEEP-FRIED	
CAMEMBERT DELUX	179
Deep fried foie gras – grated truffle – blackcurrant compote	