

WELCOME TO STRANDMØLLEKROEN

SNACKS

Salted Almonds	49
Marinated Olives	69
Chips with truffle	39
Fried Calamari - tartar sauce - lemon	110
Chicken Wings - Korean BBQ - sesame	89
Fries - grated cheese - aioli	79
3 Gillardeau Oysters	149
Hot Sauce - vinaigrette with shallots	
15. G. Baerii Caviar - blinis	249
creme fraiche - pickled red onions	

EVENING MENU

The menu must be ordered by the whole table	399
WINE MENU - 2 GLASSES	199

1. Serving - served family style

- Malt bread - sunflower seeds - whipped butter
- Caramelized carrot - carrot and miso puré - pesto
- Citrus cured rainbow trout - fried apple pure - horseradish creme - cabbage
- Beef tartar - Pak Choi - ponzu cream - sesame - seaweed

2. Serving - choose between:

FISH OF THE DAY

Sauce blanquette with pearls and herbs - seasonal greens - creamy potatoes with tarragon

BRAISED PORK RIBS

creamy potatoes with tarragon - braissersauce with marrow and herbs - seasonal greens - onions

STARTERS

BOILED HALF LOBSTER	249
Lemon - XO sauce - aioli	
CRAB CLAWS	159
Lemon - aioli	
CARROT DISCO	129
caramelized carrot - carrot and miso puré - pesto on carrot tops - pumpkin seeds - herb salad	
CITRUS CURED RAINBOW TROUT	129
Fried apple pure - dill salsa - cabbage - sauce on horseradish with dill oil	
WHITE ASPARGUS	149
Hand peeled prawns - wild garlic hollandaise - radish - malt	
BEEF TATARE	129
Pak Choi - ponzu cream - sesame - seaweed	

FOR OUR LITTLE FRIENDS

PASTA	99
Meat sauce - grated cheese	
VANILLA ICE CREAM	69
Crumble - chocolate sauce	

Ask your waiter for information about allergens.
Filtered water ad libitum per person 25,-

MAIN COURSES

CAESAR SALAD	189
Chicken breast - Miso dressing - croutons - grated Grana Padano - grilled salad	
WHOLE PLAICE	349
Panko - hand-peeled shrimp - Danish potatoes - sauce blanquette with roe and herbs	
FISH OF THE DAY	245
Sauce blanquette with roe and herbs - seasonal greens - creamy potatoes with tarragon	
OUR FAMOUS BURGER	189
180gr. beef - smoked béarnaise - bacon - cheese onion & apple compote - cucumber - fries with aioli Add extra beef +39,-	
BEEF TARTARE & FRIES	189
Pak Choi - ponzu cream - sesame - seaweed	
VEAL WIENERSCHNITZEL	299
Pepper sauce - potatoes - peas - salsa verde - horseradish - anchovies	
BRAISED PORK RIBS	245
creamy potatoes with tarragon - braissersauce with marrow and herbs - seasonal greens - pearl onions	
BEEF TENDERLOIN	345
Béarnaise sauce - fries with grated cheese - seasonal greens	

ADDINGS

FRIES - GRATED CHEESE - AIOLI	79
PAN FRIED FOIE GRAS	79

CHEESE & DESSERTS

3 KINDS OF CHEESES	129
Sweet - salt - crisp - sour	
STICKY TOFFEE PUDDING	99
vanilla icecream - karamel sauce - almonds	
TONQUIN BEAN CREAM BRULEE	99
Buckthorn sorbet - dulce de leche	
OUR RHUBARB TRIFLI	89
Crunch - vanilla cream - whipped cream with toffee	
OLD SCHOOL APPLE CAKE	89
Crunch - vanilla cream - whipped cream with toffee	
2 SCOOPS OF ICE CREAM	79
Hear your waiter for today's selection	
SWEETS FOR THE COFFEE	79
Profiterole - raspberry short bread - macaron	