

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
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WINE MENU - 2 GLASSES	199
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1. Serving - served family style

- Malt bread - sunflower seeds - whipped butter
- Cucumber gazpacho - fresh green peas - lardo toast
- Our Nicoise - tuna sashimi - new danish potatoes - summer tomatoes - black olives - soft boiled egg
- Beef tartar - Pak Choi - ponzu cream - sesame - seaweed

2. Serving - choose between:

FISH OF THE DAY

Sauce blanquette with roe and herbs -
seasonal greens - panzanella

GLAZED BEEF ARAIGNÉE

Chimichurri - seasonal greens - panzanella

STARTERS

BOILED HALF LOBSTER	249
Lemon - XO sauce - aioli	

CRAB CLAWS	159
Lemon - aioli	

CUCUMBER GAZPACHO	129
green peas - lardo toast	

OUR NICOISE	149
Tuna sashimi - summer tomatoes - black olives - soft boiled egg	

BAKED SUMMER ONIONS	129
Stracciatella - malt crumble - pickled elderflower	

BEEF TATARE	129
Pak Choi - ponzu cream - sesame - seaweed	

FOR OUR LITTLE FRIENDS

PASTA BOLOGNESE	99
Meat sauce - grated cheese	

FILET OF PLAICE	99
Fries - ketchup	

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 - new danish potatoes - sauce blanquette with roe and herbs	
FISH OF THE DAY	245
Sauce blanquette with roe and herbs - seasonal greens - new danish potatoes	
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	
GLAZED BEEF ARAIGNÉE	245
Chimichurri - seasonal greens - new danish potatoes	
BEEF STRIPLOIN	299
Béarnaise sauce - fries with grated cheese - seasonal greens	

ADDINGS

FRIES - GRATED CHEESE - AIOLI	79
PAN FRIED FOIE GRAS	79
NEW DANISH POTATOES	45
PANZANELLA	65
Summer tomatoes - croutons - basil vinaigrette	

CHEESE & DESSERTS

3 KINDS OF CHEESES	129
Sweet - salt - crisp - sour	
TONQUIN BEAN CREAM BRULEE	99
Seabuckthorn sorbet - dulce de leche	
‘KOLDSKÅL’ PANNA COTTA	99
Strawberry compot - fresh berries - oat bisquit - basil	
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	