

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

Tomato - stracciatella - dried olives - picked red pepper - pumpkin seeds

Lemon cured salmon - smoked cheese with horseradish - pickled green apples - herb oil - cabbage

Beef tartare - bearnaise with N'duja - corn - ramsons - almonds

2. SERVING - CHOOSE BETWEEN:

Celeriac ala Pommes Anna - tomato sauce

Fish of the day - seafood sauce with lobster meat

Araignée from pork - red wine sauce

All the mains come with seasonal greens - pure - new herb potatoes with chili and garlic

A LA CARTE

STARTERS

LEMON CURED SALMON 139
Smoked cheese with horseradish - pickled green apples - herb oil - cabbage

TOMATO & STRACCIATELLA 139
Dried olives - pickled red pepper

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

BEEF TARTARE 129
Bearnaise with Ndjua - corn - pickled ramsons - almonds

FOR OUR LITTLE FRIENDS

PASTA 99
Meat sauce - grated cheese

CHOCOLATE CAKE 89
Vanilla ice cream and crunch

MAIN COURSES

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| OUR CAESAR SALAD | 179 |
| Roasted rooster breast - Caesar dressing - truffle croutons - grated Vesterhavs cheese - scallion & palm cabbage | |
| CHÈVRE CHAUD SALAD | 179 |
| Grilled goat cheese - beans - scallions & palm cabbage - balsamic glaze - truffle croutons | |
| MOULES FRITES - Organic line mussels | 195 |
| Tomatoed clam sauce - parsley - peppers - fritters and truffle mayo | |
| FISH OF THE DAY | 245 |
| Seafood sauce with lobster meat - seasonal greens - herb potatoes with chili and garlic | |
| OUR FAMOUSE BURGER | 189 |
| 200 g steak - smoked béarnaise - onion & apple compote - bacon - cheese - 2 x cucumber - fries with truffle mayo | |
| TARTARE FRIT | 189 |
| Béarnaise cream flavored with N'duja - corn - pickled spring onions - fritters with truffle mayo | |
| VEAL WEINERSCHNITZEL | 299 |
| Pepper sauce - potatoes - peas - salsa verde - horseradish - anchovies | |
| ARAIGNÈ FROM PORK | 245 |
| Red wine sauce - seasonal greens - herb potatoes with chili and garlic | |
| BEEF CUVETTE | 245 |
| Slow roasted over night - lightly smoked bearnaise cream - fries with grated cheese - seasonal greens | |
| BEEF RIBEYE | 345 |
| From Uruguay, grain feed - lightly smoked béarnaise cream - fries with grated cheese - seasonal greens | |

ADD ON

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| FRIES - GRATED CHEESE - TRUFFLE MAYO | 79 |
| PAN FRIED FOIE GRAS | 69 |

CHEESE & DESSERTS

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| 3 KINDS OF CHEESES | 129 |
| Sweet - salt - crisp - sour | |
| CATEAU MARCEL | 89 |
| Vanilla ice cream - yoghurt crunch - berry coulis | |
| OLD SCHOOL APPLE CAKE | 89 |
| Crunch - vanilla cream - whipped cream | |
| 2 SCOOPS OF ICE CREAM | 69 |
| Hear your waiter for today's selection | |
| SWEETS FOR THE COFFEE | 79 |
| Cream bun - profiteroles - macarons | |