

# 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

Green asparagus - radish - guanciale -  
pesto from radish leaves

Cured salmon - yuzu emulsion - green apple - pickled  
daikon

Beef tartare - chimichurri - new onions

## 2. SERVING - CHOOSE BETWEEN:

Grilled pointy cabbage - salsa verde - almonds

Fish of the day - seafood sauce with lobster meat

Araignée from pork - red wine sauce

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

## A LA CARTE

### STARTERS

CURED SALMON 129  
yuzu emulsion - green apple - pickled daikon

CONFIT BACALAO 129  
White asparagus - pea pure - pickled ramsons

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

BEEF TARTARE 129  
Chimichurri - new onions - flat bread

## MAIN COURSES

GRILLED POINTY CABBAGE Salsa verde - almonds	225
FISH OF THE DAY Seafood sauce with lobster meat	245
ARAIGNÈ FROM PORK Red wine sauce	245
All the mains comes with seasonal greens - pure - new herb potatoes with chili and garlic	
BEEF CUVETTE Slow roasted over night - lightly smoked bearnaise cream - fries with grated cheese - seasonal greens	245
BEEF TINDERLOIN Uruguayan beef - lightly smoked béarnaise cream - fries with grated cheese - seasonal greens	345

## ADDINGS

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

## FOR OUR LITTLE FRIENDS

PASTA Meat sauce - grated cheese	99
CHOCOLATE CAKE Vanilla ice cream and crunch	89

## CHEESE & DESSERTS

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