

SNACKS

Salted almonds	49
Marinated olives	69
Truffle chips	39
Fried calamari - tartar sauce - lemon	110
Chicken wings - Korean BBQ - sesame	89
Fries with kechup	79
Fries ala Strandmøllekroen - truffle mayo - cheese	89
1 Gillardeau oyster - hot sauce - onion vinaigrette	49
15. G. Baerii caviar - blinis - crème fraîche - pickled red onions	249

LUNCH MENU

Must be ordered by the whole table.
Served family style.

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| 1. SERVING | 399 |
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- Filet of plaice - 'remoulade' - lingonberries - lemon
 - Soft boiled egg - shrimps - salsa verde
 - Beef tartare - Pak Choi - ponzu cream - sesame - seaweed
 - Add curry herring +49,-
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|------------|--|
| 2. SERVING | |
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- Pork "Krebinet" - horseradish - onion compote - pepper and chicken velouté - cress
 - Add pan fried foie gras +79,-
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| 3. SERVING | |
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- Compote of late summer berries - oat crumble - whipped toffee cream - vanilla cream

A LA CARTE "SMØRREBRØD"

VEGETARIAN

POTATOES AND LOVAGE	129
Cottage cheese with lovage oil - fried onions - lovage cream - pickled lingonberries	

HERRING

CURRY HERRING	129
Soft boiled egg - capers - apple - cabbage	

FRIED HERRING	139
Onion & apple compote - pickled beetroot - mustard seeds	

Remember the Aquavit for the herring	
3cl - small size	45
6cl - acceptable size	70
1 bottle 70cl	850

Alborg Taffel 45 % - Alborg Porse 40% - Ækvator 40%
Brøndum clear 40% - O.P. Anderson 40%

FISH & SHELLFISH

PAN FRIED EGG & HAND PEELED SHRIMPS	149
tartar sauce - grated cheese - chives - lemon	

FILET OF PLAICE	139
Kale remoulade - lemon - pickled red onions - pickled lingonberries - dill	

FILET OF PLAICE & HAND PEELED SHRIMPS	159
Shrimps with tartar sauce - pickled lingonberries	

GRILLED TUNA	149
Miso dressing - salted lemon - soy - sesame - pickled pumpkin	

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

MEAT

ROASTBEEF	139
Bearnaise cream - mustard seeds - fried onions - pickled onions and cucumber - horseradish - capers	
CREAMY CHICKEN SALAD	139
Mushrooms - bacon - pickled celery - tarragon	
BEEF TARTARE	139
Pak Choi - ponzu cream - sesame - seaweed	
PORK 'KREBINET'	149
Horseradish - onion compote - pepper/chicken veloute	

BIGGER COURSES

CAESAR SALAD	189
Roasted rooster breast - miso dressing - malt croutons - grated cheese - grilled salad	
WHOLE FRIED PLAICE	349
Hand peeled shrimps - herb potatoes - sauce choron - salsa verde	
OUR FAMOUS BURGER	189
180gr. beef - béarnaise - onion & apple compote - bacon - cheese - cucumber - fries with truffle mayo Add extra beef +49,-	
BEEF TARTARE & FRIES	189
Pak Choi - ponzu cream - sesame - seaweed - fries with truffle mayo	
VEAL WIENERSCHNITZEL	299
Pepper sauce - potatoes - peas - salsa verde - horseradish - anchovies	

FOR OUR SMALL FRIENDS

PASTA BOLOGNESE	99
Meat sauce - grated cheese	
FILET OF PLAICE	99
Fries - ketchup	
VANILLA ICE CREAM	69
Chocolate sauce - crunch	

CHEESES & DESSERTS

3 KINDS OF CHEESES	129
Sweet - salt - crisp - sour	
'DANISH CAKE "DRØMMEKAGE"	99
Mazerin cake - coconut cream - romance - sea buckthorn sorbet	
COMPOTE OF LATE SUMMER BERRIES	99
Oat crumble - whipped toffee cream - vanilla cream	
OLD SCHOOL APPLE CAKE	89
Oat crumble - vanilla cream - whipped toffee cream	
2 SCOOPS OF ICE CREAM	79
Hear your waiter for today's selection	
SWEETS FOR THE COFFEE	79
Profiterole - macaron - raspberry shortbread	

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