

SNACKS

Salted almonds	49
Marinated olives	69
Truffle chips	39
Fried calamari - tartar sauce - lemon	110
Chicken wings - spiced BBQ - sesame	89
Fries with kechup	79
Fries ala Strandmøllekroen - truffle mayo - cheese	89

LUNCH MENU

Must be ordered by the whole table.

Served family style.

1. SERVING 399

- Filet of plaice - 'remoulade' - lingonberries - lemon
- Soft boiled egg - shrimps - salsa verde
- Beef tartare - silverskin - lovage mayo - malt crumble - horseradish
- Add curry herring +49,-

2. SERVING

- Pork "Krebinet" - horseradish - onion compote - pepper and chicken velouté - cress
- Add pan fried foie gras +79,-

3. SERVING

- Compote of late summer berries - oat crumble - whipped toffee cream - vanilla cream

A LA CARTE "SMØRREBRØD"

VEGETARIAN

TRUFFLE & MUSHROOM TOAST 129

- Butter toasted maltbread - lemon zest - lemon thyme - cress
- Add pan fried foie gras +79,-

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 - lingonberries - dill

FILET OF PLAICE & HAND PEELED SHRIMPS 159

- Shrimps with tartar sauce - chive mayo - lingonberries

CURED SALMON 149

- Smoked salt - pickled turnip and celery - apple - sauce on cod roe & buttermilk - pea purée

Ask your waiter for information about allergens.

Filtered water ad libitum per person 25,-

MEAT

ROASTBEEF	139
'Remoulade' - mustard seeds - fried onions - pickled cucumber - horseradish - capers	
CREAMY CHICKEN SALAD	139
Mushrooms - bacon - pickled celery - tarragon	
BEEF TARTARE	139
Silverskin - lovage mayo - malt crumble - horseradish	
PORK 'KREBINET'	149
Horseradish - onion compote - pepper/chicken velouté	
VEAL WIENERSCHNITZEL	149
Pea purée with dill and mint - horseradish - anchovies - brown butter with soy and lemon - peppersauce	

BIGGER COURSES

CAESAR SALAD	189
Roasted rooster breast - miso dressing - malt croutons - grated cheese - grilled salad	
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
Silverskin - lovage mayo - malt crumble - horseradish - fries with truffle mayo	

FOR OUR SMALL FRIENDS

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

CHEESE & DESSERT

3 KINDS OF CHEESES	129
Sweet - salt - crisp - sour	
'DANISH CAKE "DRØMMEKAGE"	99
Mazerin cake - plum caramel - romance - sea buckthorn sorbet	
COMPOTE OF LATE SUMMER BERRIES	99
Oat crumble - vanilla cream - whipped toffee 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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