

STRANDMØLLEKROENS MENU

7 PLATINGS - 3 SERVINGS 495

Served "family style" to the whole table

The menu is set by the kitchen

WINEMENU 3 GLASSES 299

SNACKS

TRUFFLE FRIES 79

Crispy fries turned in vinegar salt –
cheese – wintertruffles from Italy – piment d'espelette
– truffle mayonnaise

CROQUETTE 79

Fried pork stirred with BBQ & pickled kale – apricot &
apple compote – pickled chili – paprika

WAFFLE - SCALLOP - CHIVES 89

Almond- & thyme waffle – smoked scallop ballotine –
chives cream – chips of smoked hay cheese

LOBSTER – CHEESE – RAMSON 79

Fried lobster stirred with ramson – chickpeas –
jalapenos – cheedar – mozzarella – aioli with potato &
ramson

OLIVES - NUTS - POTATO 69

Garlic baked olives – salted nuts – potatoes chips with
bay leaves- & vinegar

STARTER

VENISON - LOBSTER 169

Smoked venison filet – lobster tatar – lobster- & chives
emulsion – trout roe – mushrooms – salted almonds –
redcurrant – chives oil

COD - CAULIFLOWER 149

Marbled cod – hazelnut crumble – cauliflower purée –
pickled cauliflower – cauliflower cream – thyme- &
butter oil – herbs from the forest

ASPARAGUS - SHRIMPS 149

Asparagus turned in shrimpsdust & chives – shrimps –
lemon – sauce mousseline – peber – ramson – lumpfish
roe – rye

FOR THE LITTLE ONES

FILET OF PLAICE OR MEATBALLS 99

With Fries - remoulade or ketchup - vegetable sticks

VANILLA ICE CREAM 59

MAINS

RISOTTO - CHANTERELLE - PIGEON 275
Risotto – chanterelle cream – roasted chanterelles –
sour apples – medium rare pigeon breast – confit
pigeon thigh – Foie gras cream

MONKFISH - CRAB - BROCCOLI 265
Roasted monkfish cheeks – mussel- & crab bisque –
fried broccoli – romanesco kale – cress oil – roasted
nuts – lumpfish roe

IBERICO - BLACKCURRANT - CARROT 265
Medium rare iberico pork in blackcurrant – fresh
blackcurrant – carrot ballotine – carrot cream &
crudité – sauce nage

TOURNEDOS ROSSINI ALA THE INN 439
Tournedos of Wagyu filet – ransom purée – butter
roasted brioche – foie gras cream – cranberry –
truffles from Italy – confit potatoes – oxtail ragout in
smoked marrow sauce

A LITTLE EXTRA FOR YOUR MAIN COURSE

1/2 PAN FRIED LOBSTER TAIL 89

PAN FRIED FOIE GRAS 59

TRUFFLE 69

CHEESE & DESSERTS

APPLE "MAZARINCAKE" - CARAMEL 99
Apple "mazarin cake" – pickled apples – sour cream &
cardamom ice cream – citron gel – caramel sauce –
white chocolate crumble – verbena

RHUBARB TRIFLE 99
Rhubarb – pistacio – marcipan –
white chocolate – vanilla

SWEETS FOR THE COFFEE 70
Cream bun and 2 pieces of filled chocolate truffles

DEEP-FRIED CAMEMBERT 129
Blackcurrant compote – pickled red onion – salted
almonds

DEEP-FRIED CAMEMBERT DELUX 179
Deep fried foie gras – grated truffle – blackcurrant
compote