

Evening menu continued

Vegetarian mains

Starters:

Seasonal salad

with salt roasted pumpkin seeds, smoked almonds
and red onions 98,-

When served as lunch - served with bread and oil 128,-

Main course:

Stuffed pepper

with vegetables and nuts, tomato sauce, potatoes
and garnish of the day 198,-

Childrens menu:

The little mermaid

Fried fish fillet with french fries, remoulade/ketchup 129,-

The Swineherd

Wienerschnitzel, pommes sautées and butter gravy 139,-

Thumbelina

vanilla ice cream and chocolate sauce 65,-

The Flying Trunk

Pancakes with vanilla ice cream and chocolate sauce 75,-

Desserts:

Crêpe Suzette

pancakes with orange sauce, flambéed in Grand Marnier,
served with vanilla ice cream 138,-

Warm “Mutter Sams” apple-rhubarb

with a crumble of almonds, brown sugar, oats and
vanilla ice cream 110,-

Almond pie

with marzipan and caramel, served with ice
(vegan and gluten free)

“Kroens” homemade ice cream

parfait ice cream with chocolate and passion fruit 110,-

Brie de meaux

with mixed truffle cream, kumquats compote
and butter fried rye bread 112,-

Welcome to Den Gamle Kro (The old inn) anno 1683

In our historic settings you can enjoy
our traditional culinary kichten with a modern touch.

Ask for our special menu
on our blackboard in the restaurant

Appetizers:

Snacks:

Chefs's choice: 1: 58,- / 2: 98,-

Drinks:

Valento fresh, cold with bubbles 70,-

Gin Hass Gin, mango syrup and lemon 85,-

Gin & Tonic Malfy Gin and lemon 95,-

Espresso Martini 95,-

Ukranian Mule Vodka, lime juice and ginger beer 85,-

Dark 'N' Stormy Dark rum, ginger beer and fresh lime 85,-

Aperol Spritz Aperol, prosecco, bubbles and fresh orange fruit 85,-

Beer, soft drinks and wine – see separate card

All prices in Danish Kr.



Lunch menu

Signature “Pariserbøf”

fried beef, horseradish, capers, home-pickled beetroot,
fried egg and fried pork 198,-

Signature “Stjernesud”

Steamed white fish, fried fish fillet, Faroese smoked
salmon, shrimps and hollandaise sauce 228,-

“Kroens” plank (recommendations):

Marinated heering with ½ egg and homemade curry mayo.

Fried fish fillet with lemon, shrimps and remoulade

Pork tenderloin with mushroom cream sauce and sour
Served with bread and butter 258,-

Wiener schnitzel served the Danish way

Made of veal tenderloin (200 g) with pommes sautées,
peas served with capers, parsley and red onions 258,-

“Smørrebrød” (cold):

Eggs with shrimps served with lemon, herb mayonnaise,
roe & cress 105,-

Faroese smoked salmon with smoked cheese cream,
roe, radishes and cress 115,-

Marinated heering with red onions, caper berries,
curry mayonnaise and eggs 95,-

“Kroens” potato with parsley, capers, red onions,
herb mayonnaise and crisp 105,-

“Kroens” mixed tatar mixed with brandy, egg yolk,
mustard, horseradish, caper berries, herb mayonnaise
and butter toasted bread, will be mixed at the table 148,-

“Smørrebrød” (warm):

Fried fish fillet with shrimps, lemon, homemade
remoulade and dill 128,-

Pork tenderloin with mushroom cream, deep fried
onions and sour 115,-

Roast beef with caramelized onions, deep fried onions,
fried egg and sour 128,-

Desserts – only served at lunch time:

Apple trifle with whipped cream and chocolate 75,-

Aged cheese with grease and consommé aspic
served on rye bread with a strike of rum 98,-

Brie de meaux with truffle cheese, kumquats compote
and butter fried rye bread 112,-

Evening menu

Starters:

Lobster soup with shrimps

julienne of herbs and oil, served with bread 128,-

French onion soup

served with cheese bread 108,-

Two types of Faroese salmon

smoked and homemade salmon with a taste of
O. P. schnapps, served with smoked cheese cream
and mustard dressing, served with bread and butter,
sliced at the table 135,-

Carpaccio with crisp salad

with North Sea cheese and truffle mayo 128,-

“Kroens” speciality

roasted scallops and lomo, smoked cheese cream,
blueberry, smoked almonds, red onions and crisp salad. 135,-

Snails with garlic

6 pieces or 12 pieces 105,- / 135,-

Main courses:

Wienerschnitzel of veal served the Danish way

breaded in panko with pommes sautées, peas.
Served with either butter gravy with parsley,
capers and red onions or gravy 258,-

Flambéed pepper steak with the potato of the day

pepper sauce and seasonal vegetables (200 or 300 g) 345,- / 395,-

“Kroens” Chicken ballotine

of chicken, pearl barley with North Sea cheese,
seasonal greens and crisp fried serrano ham 208,-

Seasonal fish (fried)

seasonal vegetables, potato of the day and smoked fish
with saffron 245,-

“Kroens” stew

with beef tenderloin, sausages, bacon, mushrooms
and mashed potatoes (minimum 2 people) pr. person 225,-

Vegan menu, Childrens menu & Desserts >