

Evening menu cont. (Glutenfree + 25,-)

Desserts:

Crêpe Suzette

pancakes with orange sauce, flambéed in cognac,
served with vanilla icecream 138,-

Warm "Mutter Sams" apple-rhubarb

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

Gateau Marcel

with vanilla icecream and passion fruit coulis 118,-

"Kroens" homemade ice cream

parfait icecream with chocolate and passion fruit 110,-

Camenbert frit from Møn

breaded in pankorasp with blackcurrant marmelade with
rum from Annas Gourmet and parsley frit, Served with
homebaked toasted foccacio bread 79,- 2 pc. 119,-

Passion Fruit Mousse

on biscuit base – Vegan 118,-

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,-

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

Drinks:



Valento Fresh and cold with bubbles 70,-

Gin Hass Gin, mango syrup and lemon 85,-

Gin & Tonic Malfy Gin and tonic 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, valento, bubbles and fresh orange fruit 85,-



Beer, soft drinks and wine – see separate card

Lunch menu

(Glutenfree + 25,-)

Signature "Stjernesud"

Steamed white fish, fried fish fillet, Faroese smoked salmon, shrimps and hollandaise mayo 235,-

Signature "Pariserbøf"

fried beef, horseradish, capers, home-pickled beetroot, fried egg and roasted and soft onions 215,-

"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
Mini apple-ruhbarb cake with whipped cream and chocolate
 Served with bread and butter 268,-

Wienerschnitzel served the Danish way

Made of veal tenderloin (200 g) with pommes sautées and peas served with capers, parsley and red onions 268,-

Today's lunch steak

(180 gr.) with homemade cold garlic sauce and crispy fries 198,-

Vegan stew

"Vegan meat" and vegetables in cream and tomato sauce, mashed potatoes 198,-

"Smørrebrød" (cold):

Eggs with shrimps served with lemon, herb mayonnaise, roe & cress 115,-
Faroese smoked salmon with smoked cheese cream, roe, radishes and cress 125,-
Marinated heering with red onions, capers, curry mayonnaise and eggs 105,-
Duo open sandwiches with shrimps, egg and mayo and a fish fillet with remoulade and lemon 198,-
"Kroens" potato with parsley, capers, red onions, herb mayonnaise and crisp (available 1.4 – 1.10) 155,-
"Kroens" mixed tatar from Beef Tenderloin 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 135,-
Pork tenderloin with mushroom cream, deep fried onions and sour 125,-
Roast beef w. caramelized onions, deep fried onions, fried egg and sour 138,-

Desserts – only served at lunch time:

Gateau marcel Topped with white Belgian chocolate 68,-
 (Other desserts - please see evening menu, backpage)

Evening menu

(Glutenfree + 25,-)

Starters:

Lobster soup with shrimps

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

Hungarian Goulash soup

classical and tasteful soup served in Hungarian soup bread 128,-

Two types of Faroese salmon

smoked and homemade salmon with a taste of O. P. schnapps, with smoked cheese cream and mustard dressing, served with bread and butter Sliced at the table 138,-

The Inn's Shrimp cocktail

shrimps, hollandaise mayo, lettuce, topped with seasonal herbs and roe. Served with crispy focaccia bread with lettuce 128,-

"Kroens" speciality

roasted scallops and lomo, smoked cheese cream, blueberry, smoked almonds, red onions and crisp salad. 148,-

Snails with garlic 6 pieces or 12 pieces 105,- / 135,-

Vegan tatar

Beetroot tatar with pickled peppercorns and horseradish served with crispy rye bread 128,-

Also see our today's menu on the blackboard

Main courses:

Wienerschnitzel of veal served the Danish way. Breaded in panko

with pommes sautées, peas, capers and red onions. Served with either butter gravy or gravy with parsley 268,-

Flambéed pepper steak with the potato of the day

from beef tenderloin, pepper sauce and seasonal vegetables (200 or 300 g) 355,- / 395,-

Herb stuffed lightly smoked young rooster breast

with creme cheese, potatoes of the day and seasonal garnish 218,-

Seasonal fish (fried)

seasonal vegetables, potato of the day and fish uce with saffron 248,-

"Kroens" stew

with beef tenderloin, sausages, bacon, mushrooms and mashed potatoes (minimum 2 people) pr. person 228,-

Desserts & Childrens menu >