

Evening menu cont. (Glutenfree + 25,-)

Desserts:

Crêpe Suzette

Pancake with orange sauce, flambéed in cognac,
served with italian vanilla icecream (min. 2 persons) 138,-

Warm "mutter Sam's" apple and rhubarb cake

With crumble made from almonds, brown sugar
and wheat, topped with vanilla ice cream 98,-

"Kroens" homemade ice cream

Parfait icecream with chocolate and passionfruit 110,-

Gateau Marcel

With italian vanilla ice cream and passion fruit coulis 128,-

Camembert frites

With blackcurrant jam with rum. Crispy parsley
and homemade focaccia bread 89,- 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
from our blackboard in the restaurant**

Drinks:

Fresh bubbles Fresh and cold filled with bubbles 70,-

Gin Hass Gin, mango syrup and lemon 85,-

Gin & Tonic London dry Gin and Indian Tonic 75,-

The inn's limoncello Cointreau, limoncello,
orange juice and club soda 85,-

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 "Stjernesked" Steamed white fish, fried fish fillet, smoked salmon, shrimps and hollandaise sauce 238,-

Signature "Pariserbøf" Fried beef, horseradish, capers, home-pickled beetroot, fried egg with roasted and soft onions 225,-

Wienerschnitzel (200 g) served the Danish way
Made of veal tenderloin with pommes sautées and peas
Served with capers, parsley and red onions 278,-

Today's lunch steak (180 gr.)
With homemade cold bernaise cream and crispy fries 225,-

Crispy vegan Snacks with salad and dip 148,-

"Kroens" plank All served with bread and butter (min. 2 persons)
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-rhubarb cake with whipped cream and crisp 278,-

"Smørrebrød" (cold):

Eggs with shrimps served with lemon, herb mayonnaise, roe & cress 118,-

Coldsmoked salmon with smoked cheese cream, roe, radishes and cress 128,-

Duo open sandwiches with shrimps, egg and mayo and a fish fillet with remoulade and lemon 209,-

"Kroens" potato with parsley, capers, red onions, herb mayonnaise and crisp (available 1.4 – 1.10) 118,-

"Kroens" mixed tatar made from Beef Tenderloin mixed with brandy, egg yolk, mustard, horseradish, capers, herb mayo and butter toasted rye bread Will be mixed at the table 178,-

"Smørrebrød" (warm):

Fried fish fillet with shrimps, lemon, homemade remoulade and dill 138,-

Pork tenderloin with mushroom cream, deep fried onions and sour 138,-

Roast beef w. caramelized onions, deep fried onions, fried egg and sour 168,-

Lunch Desserts

Warm "mutter Sam's" apple and rhubarb cake with crumble made from almonds, brown sugar and wheat topped with vanilla ice cream 98,-

Gateau Marcel with passion fruit coulis 68,-

Camembert frites with blackcurrant jam and rum. Crispy parsley and homemade focaccia bread 89,- 2 pcs 119,-

Passion fruit mousse on a base made from biscuit - vegan 118,-

Evening menu

(Glutenfree + 25,-)

Also see our today's menu on the blackboard

Starters:

Lobster soup with shrimps
julienne of herbs and oil 138,-

Two types of Salmon
Smoked salmon and gravlax with a touch of O.P Anderson schnapps.
Served with smoked cheese cream, mustard dressing 138,-

The Inn's Shrimp cocktail
shrimps, hollandaise mayo, lettuce, topped with seasonal herbs and roe. 138,-

"Kroens" speciality
Fried scallop with a hint of smoke, served with mussel jus and a julienne of herbs. 148,-

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

Crispy vegan Snacks with salad and dip 128,-

All starters served with homebaked focacciabread

Main courses:

Wiener schnitzel made from veal Served the Danish way.
Breaded in panko and served with pommes sautées, peas, capers, and red onion. Choose between butter gravy or gravy 278,-

Flambéed pepper steak with potatoes of the day
Made from beef tenderloin, pepper sauce and seasonal vegetables (200 or 250 g) 368,- / 398,-

Herb stuffed lightly smoked young roosterbreast
with creme cheese, potatoes of the day and seasonal garnish 248,-

Seasonal fish (fried)
seasonal vegetables, potato of the day and fish sauce with saffron 258,-

"Kroens" stew
with beef tenderloin, veal, sausages, bacon, mushrooms and mashed potatoes (minimum 2 persons) pr. person 258,-

Fried Cauliflower
Garnish of the season, sesame dressing and potato of the day 228,-

Side order: PommesFrites for all main courses 49,-

Desserts & Childrens menu >