

## Evening menu cont. (Glutenfree + 25,-)

### *Desserts:*

#### **Crêpe Suzette**

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

#### **Warm "mutter Sam's" apple and rhubarb cake**

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

#### **Homemade parfait ice cream**

Parfait ice cream of passion fruit with chocolate inlays  
and coulis 110,-

#### **Gateau Marcel**

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

#### **Cheese Plate with 3 kinds of cheeses and garnish.**

Served with foccacia bread 138,-

#### **Raspberry Mousse**

on biscuit base – Vegan 118,-

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### *Childrens menu:*

#### **The little Mermaid**

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

#### **The inn's nuggets**

With fries, remoulade and ketchup 119,-

#### **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:

**Spumante Vuvée brut** 70,-

#### **Gin Hass**

Gin, mango syrup and lemon 85,-

#### **The Inn's Rhubarb Gin Hass**

with rhubarb syrup, lemon and gin 85,-

#### **Gin & Tonic** 75,-

#### **Gin & Lemon** 75,-

#### **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,-)

<b>Signature “Stjernesud”</b> Steamed white fish, fried fish fillet, smoked salmon, shrimps and hollandaise sauce	238,-
<b>Signature “Pariserbøf”</b> Fried beef, horseradish, capers, home-pickled beetroot, fried egg with roasted and soft onions	228,-
<b>Wienerschnitzel</b> (200 g) served the Danish way Made of veal tenderloin with pommes sautées and peas Served with capers, parsley and red onions	288,-
<b>Today's lunch steak</b> (180 gr.) With homemade cold bernaise cream and crispy fries	228,-
<b>Falafel on salad</b> with vegan dip	148,-
<b>“Kroens” plank</b> All served with bread and butter (min. 2 persons) <b>Marinated heering</b> with ½ egg and homemade curry mayo <b>Fried fish fillet</b> with lemon, shrimps and remoulade <b>Pork tenderloin</b> with mushroom cream sauce and sour	pr. person 278,-
<b>“Smørrebrød” (cold):</b> <b>Eggs with shrimps</b> served with lemon, herb mayonnaise, roe & cress <b>Coldsmoked salmon</b> with smoked cheese cream, roe, radishes and cress <b>Duo open sandwiches</b> with shrimps, egg and mayo and a fish filet with remoulade and lemon <b>“Kroens” potato</b> with parsley, capers, red onions, herb mayonnaise and crisp (available 1.4 – 1.10) <b>“Kroens” mixed tatar</b> made from Beef Tenderloin mixed with brandy, egg yolk, mustard, horseradish, capers, herb mayo and butter toasted rye bread	118,- 128,- 209,- 118,- 178,-
<b>“Smørrebrød” (warm):</b> <b>Fried fish fillet with shrimps</b> , lemon, homemade remoulade and dill <b>Pork tenderloin</b> with mushroom cream, deep fried onions and sour <b>Roast beef</b> w. caramelized onions, deep fried onions, fried egg and sour	138,- 138,- 168,-
<b>Lunch Desserts</b> <b>Warm “mutter Sam’s” apple and rhubarb cake</b> with crumble made from almonds, brown sugar and wheat, served with vanilla ice cream <b>Gateau Marcel</b> with passion fruit coulis <b>Cheese Plate</b> with 3 kinds of cheeses and garnish. Served with foccacia bread <b>Raspberry Mousse</b> on biscuit base - vegan	98,- 68,- 138,- 118,-

# Evening menu

(Glutenfree + 25,-)

Also see our todays menu on the blackboard

## Starters:

<b>Lobster soup with shrimps</b> with a julienne of herbs and oil	138,-
<b>Two types of Salmon</b> Smoked salmon and gravlax with a touch of O.P. Anderson schnapps. Served with smoked cheese cream, mustard dressing	138,-
<b>The Inn’s Shrimp cocktail</b> shrimps, hollandaise mayo, lettuce, topped with seasonal herbs and roe	138,-
<b>The Inn’s Speciality</b> <b>Fish of the day</b> crispy fried with smoked hollandaise, topped with herbs	148,-
<b>Snails with garlic</b> 6 pieces or 12 pieces	105,- / 135,-
<b>Falafel on salad</b> with vegan dip	148,-
<b>Chef’s stirred tartare</b> with pickled currants and caper berries, topped with herbs and toasted rye bread	148,-

*All starters served with homebaked focacciabread*

## Main courses:

<b>Wiener schnitzel made from veal</b> Served the Danish way. Breaded in panko and served with pommes sautées, peas, capers, and red onion. Choose between butter gravy or gravy	288,-
<b>Flambéed pepper steak with potatoes of the day</b> Made from beef tenderloin, pepper sauce and seasonal vegetables (200 or 250 g)	368,- / 398,-
<b>Herb stuffed lightly smoked young roosterbreast</b> with creme cheese, potatoes of the day and seasonal garnish	248,-
<b>Seasonal fish</b> (fried) seasonal vegetables, potato of the day and fish sauce with saffron	258,-
<b>“Kroens” stew</b> with beef tenderloin, veal, sausages, bacon, mushrooms and mashed potatoes (minimum 2 persons) pr. person	258,-
<b>Fried Cauliflower</b> Garnish of the season, sesame dressing and potato of the day	228,-
<b>Side order:</b> <b>Pommes Frites</b> for all main courses <b>Glutenfree</b>	49,- + 25,-

Desserts & Childrens menu >