

# MENU

## KLASSISKE RETTER

11:30 - 21:00

CÆSARSALAT	kr. 169,-
PARISERBØF	kr. 179,-
Syltede rødbeder, høvlet peberrod, rå løg, pickles, kapers og rå æggeblomme.	
STJERNESKUD	kr. 179,-
Stegt fisk, røget laks, dampet fisk, asparges, caviar, citron og dressing.	
BURGER M. FRITTER	kr. 169,-
Okse, dressing, salat, tomat, agurk og løg. Tilvalg: bacon og ost, kr. 20,- pr. element.	
WIENERSCHITZEL	kr. 238,-
Kalv, ærter, pommes sauté, klaret smør og dreng.	
GRYDERET	kr. 195,-
Paprika, karry, bacon, cocktailpølser og mørbrad	
SMØRREBRØD	kr. 95,-
Serveres kun mellem 11:30 - 15:00. Spørg betjeningen om dagens udvalg	
GL. DAWS ÆGGEKAGE	kr. 179,-
Med flæsk og ristet brød	

## SNACKS - NOK TIL 2 PERS.

11:30 - 21:00

NACHOS	kr. 120,-
Med jalapenos, salsa og cremefraiche	
NACHOS	kr. 140,-
Med kylling, jalapenos, salsa og cremefraiche	
RODFRUGTCHIPS	kr. 90,-

## FORRETTER

17:30 - 21:00

CÆSARSALAT	kr. 85,-
SALAT NICOISE	kr. 85,-
BURRATA	kr. 90,-
Med tomat salat og balsamico glaze	
HVIDLØGSMARINEREDE TIGERREJER	kr. 95,-
Med pok choi med mango chili dressing	

## HOVEDRETTER

17:30 - 21:00

BAGT LAKS	kr. 198,-
Med cremet hvidvinssauce, dagens garniture samt kartoffel	
TOMAHAWKS STEAK AF DUROC	kr. 198,-
Rødvinsauce, dagens garniture samt kartoffel	
PLANKEBØF	kr. 265,-
Med bagt kartoffelmos, skysauce og dagens garniture	
MED BEARNAISE	+ kr. 35,-

## \*VEGETARISK/VEGANSK\*

11:30 - 21:00

BURGER	kr. 169,-
Med vegansk bøf	
PARISERBØF	kr. 169,-
Med vegansk bøf	

## DESSERTER

17:30 - 21:00

HIBISCUS	kr. 95,-
Dessert suppe med appelsin sorbet	
CHOKOLADEMOUSSE	kr. 95,-
Med vanilje/kirsebæris samt syltede bær	
MAZARINKAGE	kr. 95,-
Med bailey is og pynt	



Hotel Årslev Kro



# MENU

## CLASSIC DISHES

11:30 - 21:00

CAESAR SALAD	kr. 169,-
PARISIAN STEAK	kr. 169,-
Pickled beetroot, horseradish, onions, pickles, capers and egg yolk.	
SHOOTING STAR	kr. 179,-
Fried fish fillet, smoked salmon, steamed asparagus, caviar, lemon, and dressing	
BURGER WITH FRIES	kr. 169,-
Beef, dressing, salad, tomato, cucumber, and onions. <i>Add on bacon and cheese for kr. 20,- per element.</i>	
BREADED, FRIED VEAL	kr. 238,-
Veal, peas, pan fried potatoes, clarified butter with boy (anchovies, capers, horseradish, and lemon).	
POT STEW	kr. 195,-
Paprika, curry, bacon, sausages, and pork tenderloin	
OPEN SANDWICH ON RYEBREAD	kr. 95,-
<i>Only served between 11:30 - 15:00.</i> Ask the staff about today's selection	
OLD FASHIONED	kr. 179,-
OMELETTE	
With pork and toasted bread	

## SNACKS - ENOUGH FOR 2 PERSONS

11:30 - 21:00

NACHOS	kr. 120,-
With jalapenos, salsa and creme fraiche	
NACHOS	kr. 140,-
With chicken, jalapenos, salsa and creme fraiche	
MIX OF ROOT VEGETABLE CHIPS	kr. 90,-

## APPETIZERS

17:30 - 21:00

CAESAR SALAD	kr. 85,-
SALAD NICOISE	kr. 85,-
BURRATA	kr. 90,-
With tomato salad and balsamico glaze	
GARLIC MARINATED TIGER PRAWNS	kr. 95,-
With pok choi and mango/chili dressing	

## MAIN COURSES

17:30 - 21:00

BAKED SALMON	kr. 198,-
With creamy white wine sauce, garnish of the day and potato	
TOMAHAWK STEAK	kr. 198,-
Welfare pig, red wine sauce, garnish of the day and potato	
PLANK STEAK	kr. 265,-
With baked mashed potatoes, gravy and garnish of the day	
WITH BEARNAISE SAUCE	+ kr. 35,-

## \*VEGETARIAN/VEGAN\*

11:30 - 21:00

BURGER	kr. 169,-
With vegan steak	
PARISIEN STEAK	kr. 169,-
With vegan steak	

## DESSERTS

17:30 - 21:00

HIBISCUS	kr. 95,-
Dessert soup with orange sorbet	
CHOCOLATE MOUSSE	kr. 95,-
With vanilla/cherry icecream and pickled berries	
MAZARIN CAKE	kr. 95,-
With bailey icecream and topping	



Hotel Årslev Kro



# MEN NU

## DANSKE-HOTELLERS KLASSISKE SIGNATUR MENU

### REJECOCKTAIL

Serveres med lækkert brød og smør.

### WIENERSCHITZEL

Kalv, ærter, pommes sauté, klaret smør og dreng.

### HJEMMELAVET ISLAGKAGE

2 RETTER                      Kr. 295,-

3 RETTER                      Kr. 355,-



Hotel Årslev Kro



# MEN NU

## DANISH HOTEL'S CLASSIC SIGNATURE MENU

### SHRIMP COCKTAIL

Served with delicious bread and butter.

### WIENERSCHITZEL

Veal, peas, pan fried potatoes, clarified butter with  
boy (anchovies, capers, horseradish and lemon).

### HOMEMADE ICE CREAM CAKE

2 COURSES                      Kr. 295,-

3 COURSES                      Kr. 355,-



Hotel Årslev Kro

