A LA CARTE MENU

Starters

Danish white asparagus steamed with butter

Foam of brown butter - green oil - herbs

125,-

Mixed tartare of fish

Red onion pickled at the Inn - homemade crisps - herbs

125,-

Ballotine of danish chicken

Hazelnuts fried in butter - carrot puré - herbs

135,-

Summer salad

Crispy salad – vinaigrette – croutons

95.-

Main courses

Crispy roasted pork - all you can eat

Good thick slices of organic danish quality pork - organic danish potatoes - parsley cream sauce - pickled beetroots homemade at the Inn

275,-

A whole plaice fried á la Meuniére (with bones)

New danish organic potatoes - spring onions & new danish asparagus - grilled

lemon - parsley cream sauce

325,-

All good food has a story. At Kryb i Ly Kro, we serve good food with respect for ingredients, sustainability, and diversity. We make our food with pure, natural, and genuine ingredients, with 60-90% being organic and much coming from Danish producers such as Økologisk Naturkvæg, Arla Unika, and Bertels Gris.

Schnitzel Vienna style of danish veal

Brown butter - pommes sauté - peas - capers - horseradish - grilled lemon - anchovy

255,-

Striploin of danish "Naturkvæg"

Vegetables of the summer - todays french potato - peber sauce

365,-

Risotto

Vegetables of the summer - "Vesterhavsost" (danish cheese) - crisps

195,-

Burger

Steak of minched beef from organic Danish cattle - tomato relish - red onions pickled at the Inn - greens - organic fries

235,-

Desserts

New danish strawberries

Served with Kefir from Arla Unikaserie

125,-

Homemade Kryb I Ly ice cream cake

Coulis - chocolate - caramel

135.-

White chocolate panna cotta

Broken gel - sorbet

135.-

All good food has a story. At Kryb i Ly Kro, we serve good food with respect for ingredients, sustainability, and diversity. We make our food with pure, natural, and genuine ingredients, with 60-90% being organic and much coming from Danish producers such as Økologisk Naturkvæg, Arla Unika, and Bertels Gris.