



A' LA CARTE

Forretter

*Kroens efterårsbræt: kyllingeterrine - tranebærkompot - salat - varmrøget laks
- urte mayo - karse - grillet gedeost - valnødder i sirup - druer*
Kr. 138,-

*Kroens fish & chips - friteret torsk i pankot - vagtelæg - grøn dild mayo - friterede kapers
- pommes gaufrettes - syltede rødløg*
Kr. 118,-

Carpaccio - trøffel mayo - syltede svampe - revet parmesan - marineret rucola - mandler
Kr. 108,-

*Jomfruhummerbisque - stegte jomfruhummerhaler - frisk æble og fennikel
- grøn olie - ristede hasselnødder - urter*
Kr. 128,-

Hovedretter

300 g grillet ribeye - fritter - bearnaise - gratinerede portobellosvampe
Kr. 320,-

Risotto - stegt mørksej - pesto - spæde kålskud - urter
Kr. 268,-

*Salat - perlebyg - cherrytomater - ristede kikærter - agurk - hytteost - grillet aubergine
- karse - vælg imellem laks, kylling eller rejer*
Kr. 178,-

Wienerschnitzel - klassisk garniture - brasede kartofler - smørsauce
Kr. 248,-

Desserter

Crème brûlée - marinerede havtorn - nougatine. Kr. 98,-

Portvinsbagte blommer - vaniljeis - brændte mandler - sirup. Kr. 98,-

Brownie - kirsebær variation - sorbet - amarenakirsebær. Kr. 98,-

3 slags Arla Unika oste - hjemmelavet garniture - kiks - druer. Kr. 148,-

Oplysninger om allergener fås ved henvendelse til vores personale



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Starters

*Chicken terrine - cranberry compote - salad - warm smoked salmon
- herb mayo - cress - grilled goat cheese - walnuts in syrup - grapes*
Kr. 138,-

*Fish & chips - deep-fried cod - quail egg - green dill mayo - deep-fried caper
- pommes gaufrettes - pickled red onion*
Kr. 118,-

Carpaccio - truffle mayo - pickled mushrooms - grated parmesan - marinated arugula - almonds
Kr. 108,-

Lobster bisque - grilled lobster tail - fresh apple and fennel - green oil - roasted hazelnuts - herbs
Kr. 128,-

Main Courses

300 g grilled ribeye steak - french fries - bearnaise - browned portobello mushrooms
Kr. 320,-

Risotto - grilled coalfish - pesto - cabbage - herbs
Kr. 268,-

*Salad - pearl barley - tomatoes - grilled chickpeas - cucumber - cottage cheese - grilled eggplant
- cress - choose between salmon, chicken or shrimps*
Kr. 178,-

Wienerschnitzel - garnish - fried potatoes - melted butter
Kr. 248,-

Desserts

Crème brûlée - marinated sea buckthorn - nougatine. Kr. 98,-

Baked plums - vanilla ice cream - roasted almonds - syrup. Kr. 98,-

Brownie - cherry variation - sorbet - amarena cherries. Kr. 98,-

3 kinds of Arla Unika cheese - homemade garnish - biscuits - grapes. Kr. 148,-

Ask our staff about allergens

MONTRA HOTEL SABRO KRO