

LUNCH

Served between 12.00-15.00

Pickled Herring , with curry dressing and eggs.	85,00
Fried fillet of fish , with prawns and sauce remoulade.	139,00
“Shooting star” with salmon: Cold steamed salmon and fried fillet of fish, with prawns and asparagus on toast.	178,00
“Pariserbeuf” served with onions, capers, beetroot, horseradish and raw egg yolk on the side. Normally it is served Bleu, but if you want it fried more, just say so.	178,00
“Biksemað” Danish hash (a traditional Danish dish of fried onions, meat and potatoes bound in a tangy sauce) Topped with two fried eggs.	145,00
Bromølle`s open omelets , with bacon, small sausages, potatoes, tomatoes and chives (This dish takes time about 30 min. prepare) Can also be made without meat	148,00
Vegan croissant with quinoa bean pâté, pickled fennel, and salad	125,00
Rye bread with lard, mature cheese , onion and aspic.	95,00
White bread with mild cheese	95,00

Lunch Platter

Steamed Salmon with shrimps

Tenderloin of Pork with onions, creamy mushrooms a la
creme

2 kind of cheese with blackcurrant compote
225,00

Can be added with a warm filet of fish
258,00

Menus

Served between 12.00- 21.00

Vegans Menu

Tomato , tofu, herb marinade, basil pesto and chickpeas	95,00
Cauliflower , curry, coconut, and almonds	165,00
Brownie , blackcurrant compote, and vanilla ice cream	120,00

All 3 courses 345,00 kr.

Menu of the month

Every month our kitchen staff, compile an exciting 3 courses menu using seasonal ingredients.

395,00 kr.

First courses

Shrimp cocktail With asparagus, salad, and paprika dressing	148,00
1 large homemade tartlet With chicken and asparagus	145,00
Tomato soup with bacon and pasta	120,00
Smoked duck breast Pepper mayo, pickled beets, salted almonds	148,00

Main courses

Baked salmon with vegetables, potatoes, and white wine–chive sauce	299,00
Wiener schnitzel Veal sirloin served with peas, sautéed potatoes, gravy, and “dreng” (garnish of horseradish, capers, and anchovy)	255,00
Plank steak With Duchesse potatoes, Béarnaise sauce, grilled tomato, and vegetables	285,00
Inn stew Pork tenderloin stew with cocktail sausages and mushrooms, served with rice	245,00
Side salad with dressing	65,00
French fries with dip (Ketchup, sauce remoulade or Mayo)	60,00
A bowl of Bearnaise sauce	55,00

Desserts and cheese

Homemade walnut ice-cream Our famous walnut ice-cream with rum, walnuts and marzipan	135,00
Pancakes Served with vanilla ice cream and strawberry jam	120,00
Marie Josè chocolate cake pear compote, vanilla ice cream, warm chocolate sauce	135,00
Cheese board With 5 types of cheese and nuts in our own honey, served with crackers and bread	165,00

Coffee and Cakes

Cup of Coffee made of freshly ground coffee beans.	42,00
Pot of coffee or tea , ad libitum. Per person	47,00
French Coffee w/Grand Marnier and whipped cream	70,00
Irish Coffee w/ Irish Whiskey and whipped cream	70,00
Hot chocolate with whipped cream on top	47,00
Cappucino	47,00
Cafè Latte	60,00
Espresso	42,00
Layer cake with gicing and whipped cream	65,00
Almond cake	
Traditional Danish cake with almonds and marzipan	55,00
Traditional Danish apple trifle	
With apple compote, homemade nut crumble, jam, a splash of cherry wine, and whipped cream	60,00

Do you know that Bromølle Inn has 30 lovely rooms with small terrace, from which to enjoy the changing seasons?

