

# LUNCH

Served between 12.00-15.00

<b>Pickled Herring</b> , with curry dressing and eggs.	85,00
<b>Fried fillet of fish</b> , with prawns and sauce remoulade.	139,00
<b>“Shooting star”</b> with salmon: Cold steamed salmon and fried fillet of fish, with prawns and asparagus on toast.	178,00
<b>“Pariserbeuf”</b> 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
<b>“Biksemad”</b> Danish hash (a traditional Danish dish of fried onions, meat and potatoes bound in a tangy sauce) Topped with two fried eggs.	145,00
<b>Bromølle`s open omelets</b> , with bacon, small sausages, potatoes, tomatoes and chives (This dish takes time about 30 min. prepare) Can also be made without meat	148,00
<b>Wiener schnitzel</b> Veal sirloin served with peas, sautéed potatoes, gravy, and “drengh” (garnish of horseradish, capers, and anchovy)	255,00
<b>Vegan open sandwich</b> with potato, mustard mayo, pickled red onions, cress, and pine nuts	125,00
Rye bread with lard, <b>mature cheese</b> , onion and aspic.	95,00
<b>French fries with dip</b> ( Ketchup, sauce remoulade or Mayo	60,00
White bread with <b>mild cheese</b>	95,00

## Lunch Platter

Steamed Salmon with shrimps  
Tenderloin of Pork with mushrooms and onions  
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

<b>Tomato soup</b> , red lentils, carrots, zucchini, basil	95,00
<b>Fried pointed cabbage</b> , lemon, vegan parmesan, chickpeas, lovage pesto.	165,00
<b>Rhubarb crumble</b> , cardamom, almonds, 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

<b>Shrimp cocktail</b> With asparagus, salad, and paprika dressing	148,00
<b>Parma ham</b> , asparagus, baked parmesan, salted almonds, and green pesto	140,00
<b>Cauliflower soup</b> with salmon, peas, herring, browned butter	120,00
<b>Cold-smoked salmon</b> , cream horseradish, radishes	148,00

## Main courses

<b>Whole fried plaice</b> , onions, capers, browned butter, and potatoes	325,00
<b>Wiener schnitzel</b> Veal sirloin served with peas, sautéed potatoes, gravy, and “drengr” (garnish of horseradish, capers, and anchovy)	265,00
<b>Plank steak</b> With Duchesse potatoes, Béarnaise sauce, grilled tomato, and vegetables	305,00
<b>Pork loin chop from free-range 'Duroc'</b> , asparagus, cream sauce and tomato	275,00
<b>Side salad</b> with dressing	65,00
<b>French fries with dip</b> ( Ketchup, sauce remoulade or Mayo )	60,00
A bowl of <b>Bearnaise</b> sauce	45,00

## Desserts and cheese

<b>Homemade walnut ice-cream</b> Our famous walnut ice-cream with rum, walnuts and marzipan	135,00
<b>Pancakes</b> Served with vanilla ice cream and strawberry jam	120,00
<b>Cold rhubarb soup</b> baked rhubarb, whipped crème fraîche, vanilla, oat crunch	130,00
<b>Cheese board</b> With 5 types of cheese and nuts in our own honey, served with crackers and bread	165,00

# Coffee and Cakes

<b>Cup of Coffee</b> made of freshly ground coffee beans.	42,00
<b>Pot of coffee or tea</b> , ad libitum. Per person	47,00
<b>French Coffee</b> w/Grand Marnier and whipped cream	70,00
<b>Irish Coffee</b> w/ Irish Whiskey and whipped cream	70,00
<b>Hot chocolate</b> with whipped cream on top	47,00
<b>Cappucino</b>	47,00
<b>Cafè Latte</b>	60,00
<b>Espresso</b>	42,00
<b>Layer cake</b> with gicing and whipped cream	65,00
<b>Almond cake</b>	
Traditional Danish cake with almonds and marzipan	55,00
<b>Traditional Danish apple trifle</b>	
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?

