

LUNCH

Served between 12.00-15.00

Marinated herring , with curry dressing and egg	95,00
Fried fillet of fish with prawns and sauce remoulade.	148,00
“Shooting star” steamed salmon fillet and fried plaice fillet with dressing, prawns and asparagus on toasted bread	185,00
“Pariserbeuf” served with onions, capers, beetroot, horseradish and raw egg yolk on the side. Normally it is served Bleu, <i>(If you prefer it more, simply tell your waiter)</i>	185,00
“Biksemað” Danish hash (a traditional Danish dish of fried onions, meat and potatoes bound in a tangy sauce) Topped with two fried eggs.	155,00
Bromølle’s open omelets with bacon, small sausages, potatoes, cucumber, tomatoes and chives <i>(Preparation time approximately 25–30 minutes)</i> Can also be made without meat	148,00
Wiener schnitzel Veal sirloin served with peas, sautéed potatoes, gravy, and “dreng” (garnish of horseradish, capers, and anchovy)	275,00
Vegan open-faced sandwich , potatoes, sun-dried to- matoes, sunflower seeds and pickled gooseberries	125,00
Rye bread with aged cheese, onions and aspic Choose whether you would like it with lard or butter.	105,00
French fries with dip (Ketchup, sauce remoulade or Mayo	60,00
White bread with mild cheese	105,00

Lunch Platter

Steamed Salmon with shrimps
Tenderloin of Pork with mushrooms and onions
2 kind of cheese with plum compote
225,00

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

Menus

Served between 12.00- 21.00

Vegans Menu

Tomato soup , red lentils, carrots, zucchini, basil	95,00
Fried pointed cabbage , lemon, vegan parmesan, chickpeas, lovage pesto.	165,00
Rhubarb crumble , 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

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

Main courses

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

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
Appel Tart Warm salted caramel and vanilla ice cream	130,00
Cheese board plum compote served with crackers and bread	165,00

Coffee and Cakes

Cup of Coffee made of freshly ground coffee beans.	45,00
Pot of coffee or tea , ad libitum. Per person	50,00
French Coffee w/Grand Marnier and whipped cream	75,00
Irish Coffee w/ Irish Whiskey and whipped cream	70,00
Hot chocolate with whipped cream on top	50,00
Cappucino	50,00
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?

