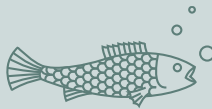


# KROGS • FISKERESTAURANT



## Group menu 22<sup>nd</sup> August – 6th November

### Aperitif & snack

Spagnol Prosecco , Treviso, ekstra dry 90,-  
Champagne NV Gosset, Brut Excellence 150,-  
Oyster snack 75,-

### 3 course menu 395,-

Incl. purified still & sparkling water

#### BLUE MUSSELS ON CRISP SALAD

Served with smoked almonds & dill

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#### POLLACK

Served with smoked prawns, sauce nage,  
pickled kohlrabi & potato puree

or

#### RIB EYE STEAK

Cocotte carrots, pickled mustard grains,  
Brussel sprouts & whisky sauce

(+75,-)

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#### BRAISED PINEAPPLE

Served with brown sugar sauce & vanilla ice cream

Wine pairing + 325,-

### 6 course tasting menu 695,-

Incl. purified still & sparkling water

#### SMELT

Served with chlorophyll & lemon mayo

#### BLUE MUSSELS ON CRISP SALAD

Served with smoked almonds & dill

#### CONFIT MACKEREL

Served with pickled mushrooms, egg yolk & crispy malt

#### CRAB RILLETTE

Served with hazelnuts, Jerusalem  
artichoke chips & Jerusalem artichoke foam

#### HALIBUT

Served with chanterelles, celeriac puree & sauce vin blanc

#### BRAISED PINEAPPLE

Served with brown sugar sauce & vanilla ice cream

Wine pairing + 595,-

## Seafood Royale 575,- per person

Mussels - Oysters – Mussels – Smelt - Lobster – Langoustines – Rosé prawns – Crab claws – Snow crab  
Served with cold sauces, grilled lemon & bread

+ Baerii Caviar 30 g 350,-

### THE MENU MUST BE THE SAME FOR EVERYONE & PAYED TOTAL

Naturally, we are flexible regarding vegetarians and guests who suffer from allergies or other dietary restrictions – just let us know in advance. Final number of guests as well as menu choice must be notified via email no later than 4 days before arrival. You will then be billed to the minimum of guests you have informed us. This also applies to cancellation and/or no show.

