

Endelave Kro og Gæstgiveri



Menu and winecard

We strive to prepare our meals from scratch. Old crafts are put to good use when we stuff and smoke our sausages, grind and flavor the meat for the liver pate. The sourdough is allowed to add taste to our rye bread, and the stirrer kneads air into our bread dough.

Lunch

Lunch is served at 12.00 - 15.00

“Smørrebrød” (Open faced sandwich)

Our variety of “smørrebrød” is in the classical Danish tradition, where our homemade rye bread forms the basis for the different tasting experiences. We go to great lengths to produce the ingredients from scratch to please both the eyes and the mouth.

For instance, try "Endelaves Summer dream" with new potatoes, cream cheese and salami from Endelave.

Ask the waiter for the list of “smørrebrød” (Open faced sandwich)

Classical Danish “Pariser Bøf”: minced meat on white bread,
raw egg yolk, beetroot, capers, horseradish and onions 129,-

Classical Danish “Stjerneskud”: one fried and one steamed fish fillet,
prawns, green asparagus, crayfish and caviar 129,-

Dinner

Dinner is served at 18.00-20.30

Starters

Smoked salmon , horseradish and salad on homemade bread	78,-
Melon , Parma ham and pesto	58,-

Main courses

Wienerschnitzel with peas and braised potatoes	168,-
Steak , potato of the day, grilled tomato, vegetables and bearnaise	198,-
Classical Danish “Stjernes kud” : one fried and one steamed fish fillet, prawns, green asparagus, crayfish and caviar	129,-
Classical Danish “Pariser Bøf” : minced meat on white bread, raw egg yolk, beetroot, capers, horseradish and onions	129,-
The vegetarian or vegan-plate of the day	99,-

Desserts

Homemade Classical Danish “oldfashioned” apple dessert with crunch and whipped cream	45,-
Classic icecream with fruit and chocolate sauce	45,-
Pancakes with icecream	45,-
Cake of the day	45,-

White

Doblez, Verdejo Dominio de Punctum (House Wine)

100% Verdejo, Spain

Elderflower, citrus, fruity and fresh with notes of citrus in the finish

175,-

Glass

40,-

Domaine la Croix Belle Chardonnay

100% Chardonnay, France

Yellow plums, citrus, apple, juicy and full, round and fresh

245,-

Pfannebecker Werkstof

70% Riesling, 30% Sauvignon Blanc, Germany

Elderflower, passion fruit, lemon, deliciously juicy, charming fruity and good dryness

280,-

Bubbles

Lobetia Bubbles Domino de Punctum

100% Chardonnay, Spain

Elderflower, pears, apple, aromatic, both fresh and sweet

210,-

Rosé

Lobetia Rosé Dominio de Punctum

100% Grenache, Spain

Red currant, blackberries, fresh and elegant rosé with a nice dry and spicy fruitiness

175,-

Glass

40,-

Red

Doblez, Garnache Dominio de Punctum (House Wine)

100% Grenache, Spain

Blueberries, blackcurrant, medium full and juicy and a good freshness

175,-

Glass

40,-

Corvina, Della provincia di Verone

100% Corvina, the main grape of the Amarone products. The grapes are all handpicked, Italy

Soft, full and sweet

195,-

Ventoux Font Sarade

50% Grenache, 50% Syrah, France

Pepper, raspberries, boysenberries, soft and juicy medium bodied wine

265,-

Endelave Tang 16



Endelave Bryggerlaug (brewers guild) has composed this seaweed based beer inspired by the American Pale Ale tradition.

Light, with a depth in the flavor that comes from the malt, and the seaweed "Aminaria Saccharina".

The color is light amber and the taste has a light bitterness. Can be enjoyed with most dishes, but excels with light meat.

Ingredients: Water, barley malt, Endelave wheat, seaweed, hops and yeast. Matured in the bottle, small amounts of precipitate of yeast. 5.5% and 0.5 L without any additives and E-numbers.

Best enjoyed in good company and with Endelave in mind.

Only for sale on the island of Endelave.

Price 48,-

Endelave Bryg 13



Endelave Bryggerlaug (brewers guild) has brewed this ESB "Extra Special Bitter" for the Regent couple's visit in 2012.

Full bodied with a light hops flavour, that doesn't overpower the taste of the malt.

The color is caramel and the taste leans towards bitterness. Can be enjoyed with most dishes, but excels with dark meat.

Ingredients: Water, barley malt, Endelave wheat, hops and yeast.

Matured in the bottle, small amounts of precipitate of yeast. 5.5% and 0.5 L without any additives and E-numbers.

Best enjoyed in good company and with Endelave in mind.

Only for sale on the island of Endelave.

Price 48,-

Bon appétit



Marianne and Henning