

UK

MENU

KRYB I LY KRO

anno 1610

STARTERS

SMOKED SALMON TRANCHE 135

spinach cream

with this, we recommend:

Fynsk Forår

POTATO-LEEK SOUP WITH BAKED COD 115

chive oil

with this, we recommend:

Pinot Blanc, Trimbach, Alsace

PUFF PASTRY SHELLS 95

Chicken & asparagus in cream sauce

with this, we recommend:

Astrolabe, New Zealand

BEEF CARPACCIO 115

parmesan – basil – roasted pine nuts

with this, we recommend:

Fleurie, Beajolais



CLASSIC

PAN FRIED SALMON 210

fennel sauté – potatoes – butter sauce

with this, we recommend:

New Zealand Sauvignon Blanc

WIENERSCHNITZEL 225

cut from Danish veal – peas franchise – pommes sauté – butter sauce

with this, we recommend:

Midtfyns Triple Chili

SLICES OF ROASTED PORK (ad libitum) 175

parsly cream sauce – pickled beets – butter potatoes from Ørbækgaard

with this, we recommend:

Refsvindinge Ale nr. 16

TAGLIATELLE (vegetarian) 165

pasta – tomato – fresh vegetables

with this, we recommend:

Elderton Chardonnay

EXTRAS FOR CLASSIC & GRILL:

SAUCE BEARNAISE	35
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FRENCH FRIES	35
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MIXED SALAD	35
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GRILL

BEEF OF TENDERLOIN FLAMBED 335

cognac/pepper sauce – root vegetables – pommes rissolées

with this, we recommend:

Larose de Graud, Pauillac, Bordeaux

TOURNEDOS BEARNAISE 325

of tenderloin – sauce Bearnaise – season vegetables – french fries

with this, we recommend:

La Grave á Pomerol, Bordeaux

STEAK OF PRIME RIB ROAST 265

peas franchise – baked tomato – french fries – sauce Bearnaise

with this, we recommend:

Refvindinge Ale no. 16

DRY-AGED PORK FILET 255

cauliflower puré – baked onion – pommes croquet

with this, we recommend:

Gigondas, Rhône, France



CHEESE & SWEETS

CHEESE PLATE 98

3 kind of cheese – *(as a maincourse 195)*

with this, we recommend:

Indslev Sort Hvede

BANANA SPLIT 95

vanilla icecream – chocolate sauce

with this, we recommend:

1. gl. moscato d'Asti

CHOCOLATE BROWNIE 95

white chocolate mousse – sour pickles – crunch

with this, we recommend:

1. gl. moscato d'Asti

CRÊPES SUZETTE *(min. 2 cuv.)* 125

orange flambeed pan cakes – vanilla ice-cream

with this, we recommend:

1 gl. blackberry rum

KRYB I LY DESSERT PLATE 120

cheese cake – pear pie – fragilité

with this, we recommend:

1. gl. Fonseca Late Bottled Vintage

Head Chef Michael Gejpel has, from many years of experience, selected exquisite dishes to the menu, inspired by local area ingredients. The focus has been on both the Inn classics & dishes from the new millennium

- Cooked to perfection with love. Please enjoy.....



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