

Lunch menu

"The Shooting Star" of the Inn

Hand-peeled cold-water shrimps - cold-smoked Faroese salmon -
butter-toasted bread - steamed fish - fish fillet breaded by hand & fried in butter
- red dressing - burned lemon - dill mayo - roe - herbs

195,-

Tartare with fries & aioli

Tartare cut by hand from the inner thigh of a Danish free-range beef cattle
- mustard cream - red onions pickled at the inn - crisps

215,-

Faroese cold-smoked salmon

Smoked cheese - crudité of radishes - pickled creations - herbs
- toasted rye bread with butter

165,-

2 unspecified luxury open-style sandwiches

Ask the waiter

195,-

The inn's pork omelette

Sliced pork from Danish organic Bertels Gris - mustard
- betroot pickled at the inn - rye bread - butter

Minimum 2 persons. Price per person: 195,-

Parisian steak

Steak of minced meat from a Danish organic beef cattle - capers - onions -
betroot pickled at the inn - pickles - raw egg yolk - horseradish

195,-

Cake of the day

Ask the waiter

75,-

All good food has a story. At Kryb i Ly Kro, we serve good food with respect for ingredients, sustainability, and diversity. We make our food with pure, natural, and genuine ingredients, with 60-90% being organic and much coming from Danish producers such as Økologisk Naturkvæg, Arla Unika, and Bertels Gris.