

## **Lunch menu**

### **“The Shooting Star” of the Inn**

*Hand peeled cold-water shrimps – Cold smoked Faroese salmon – Butter toasted bread – fish fillet breaded by hand & fried in butter – red dressing – burned lemon – dill mayo – roe – herbs*  
225,-

### **Herring dish**

*3 kinds of herring - curry salad - caper cream*  
215,-

### **Faroese cold smoked salmon**

*Smoked cheese – crudité – pickled creations – herbs – toasted rye bread with butter*  
165,-

### **2 luxury open-style sandwiches**

*Potato food – smoked cheese cream – chips – pickled red onions  
Eggs and shrimps – mayo – roe – greens*  
195,-

### **The inn's pork omelette**

*Sliced pork from Danish organic Bertels Gris – mustard – beetroot pickled at the inn – rye bread – butter*  
Minimum 2 persons. Price per person 195,-

### **Parisian steak**

*Steak of minced from Danish organic beef cattle - capers - onions - beetroot pickled at the inn - pickles - raw egg yolk - horseradish*  
195,-

### **The cake of the day**

*Ask waiter.*  
75,-



All good food comes with a story. At Kryb i Ly Kro we serve delicious food prepared with respect for groceries, sustainability & diversity. We cook our food with clean, natural, & real ingredients. 60-90% is organic, and quite a lot are from Danish Organic local farmers, Arla Unika and Bertels Gris.