

# *Hjertelig velkommen til Mandø Kro & Traktorbusser*

*Kroen blev bygget før år 1900, oprindeligt som Forsamlingshus.*

*Omkring 1936 - efter henvendelse fra den nydannede Mandøforening - blev den store sal mod øst opført til den første Mandøfest.*

*Derefter kom der rigtig gang i kroens drift.*

*Så meget, at man i 1949 tilbyggede nordgavlen og udvidede med værelser på loftet til de mange ferierende gæster.*

*Kroen er blevet renoveret flere gange, men er holdt i den oprindelige stil.*

*I 2010 overtog brødrene Jeff & Martin Brig Hansen kroen, og er nu i gang med at føre kroen ind i det næste århundrede.*

*Vi ønsker at bibeholde den gamle tradition, derfor kan man altid nyde et solidt og veltilberedt måltid i de gamle, charmerende lokaler.*

*I vores køkken tilstræber vi at bruge lokale råvarer.*

*Som f.eks kveller, hyben og kød fra marsken.*

*På kroen er vi inspireret af området omkring øen.*

*Her er ro, sjælefred og hygge ikke et koncept, men en livsstil!*

*Velkommen og velbekomme  
vi håber I vil nyde jeres besøg på Mandø Kro  
brødrene Jeff & Martin Brig Hansen*

# *Lunch*

## *Big delicious summer buffet*

*6 different homemade herrings.*

*Mandø inn herring, Balsamico herring, lemon /  
thyme herring, fried herring in tomato / chilli,  
Whisky herring and Brown ale herring.*

*Smoked lamb meat, lamb sausage,*

*Ravigotte potato salad,*

*Homemade potato salad,*

*Homemade chicken salad,*

*Tuna salad and ham salad.*

*Homemade cream potatoes, meat balls,*

*Fish fillets and fritters.*

*Hot wings and vegetarian spring rolls.*

*4 large fresh summer salads.*

*Freshly baked gourmet bread.*

*(The courts may vary.)*

*Adult 139,-*

*Child under 12 years 79,-*

# *Lunch*

## *Shooting Star 109,-*

*Fried and steamed fillet of plaice  
With shrimps and dressing  
On toasted bread*

## *Herring plate 109,-*

*Mandø inn herring, lemon / thyme herring,  
Balsamic herring and fried herring in tomato chilli  
With bread, butter and grease*

## *Mandø inn platte 109,-*

*Ham, italian salad, Rolled pork meat with bouillon and  
onions, heatet meatball with red cabbage and cheese*

## *Plaice fillets 89,-*

*With bread, butter and danish remulade*

## *Plaice fillets 89,-*

*With fries, ketchup and danish remulade*

# Dinner Menu

## Appetizers

White wine steamed mussels with bread 79,-

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Asparagus soup with bread 49,-

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Shrimp cocktail with bread and butter 79,-

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## Entree

### Fish and Shellfish

Fried plaice with parsley sauce and potatoes 152,-

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Filled plaice with shrimps, asparagus sauce and potatoes 169,-

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White wine steamed mussels with bread and butter 149,-

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### Meat dishes

Mandø Kro's Schnitzel with Bearnaise sauce, french fries, peas and mushrooms 159,-

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Schnitzel with butter sauce, fried potatoes, peas and mushrooms 159,-

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Mandø Kro Steak with Bearnaise sauce, french fries and salad 169,-

# Dessert

|                                                    |      |
|----------------------------------------------------|------|
| <i>The house ice dessert</i>                       | 59,- |
| <i>3 kind of ice creame and whipped creame</i>     |      |
| <i>Pan cakes</i>                                   | 59,- |
| <i>With vanilla ice creame and chocolate sauce</i> |      |
| <i>Chocolate mousse</i>                            | 59,- |
| <i>With raspberry sorbet</i>                       |      |
| <i>Small and delicious</i>                         |      |
| <i>Oldfashion danish applecake</i>                 | 39,- |
| <i>with macaroons and whipped creame</i>           |      |
| <i>Chocolate mousse</i>                            | 29,- |
| <i>With whipped creame</i>                         |      |
| <i>Hot chocolate</i>                               | 45,- |
| <i>With whipped creame</i>                         |      |
| <i>Irish coffee</i>                                | 55,- |

# *Drikkevarer*

|                             |             |                           |             |
|-----------------------------|-------------|---------------------------|-------------|
| <i>Sodavand 25.cl.....</i>  | <i>20,-</i> | <i>Øl 33.cl.....</i>      | <i>25,-</i> |
| <i>Cola</i>                 |             | <i>Tuborg</i>             |             |
| <i>Cola Zero</i>            |             | <i>Carlsberg</i>          |             |
| <i>Fanta</i>                |             |                           |             |
| <i>Sprite</i>               |             | <i>Ribe øl 50.cl.....</i> | <i>65,-</i> |
| <i>Dansk vand</i>           |             | <i>Vadehavsbyg</i>        |             |
| <i>Dansk vand m. citrus</i> |             | <i>Brown Ale</i>          |             |
| <br>                        |             |                           |             |
| <i>Juice 25.cl.....</i>     | <i>20,-</i> | <i>Spiritus 2.cl.....</i> | <i>25,-</i> |
| <i>Æble</i>                 |             | <i>Aalborg akvavit</i>    |             |
| <i>Appelsin</i>             |             | <i>Linie akvavit</i>      |             |
|                             |             | <i>Gammel dansk</i>       |             |
| <br>                        |             |                           |             |
| <i>Vand 50.cl.....</i>      | <i>20,-</i> | <i>Varme drikke</i>       |             |
| <i>Aqua D'or kildevand</i>  |             | <i>Kaffe i kop.....</i>   | <i>15,-</i> |
|                             |             | <i>The i kop.....</i>     | <i>15,-</i> |
| <br>                        |             | <i>Kaffe i kande.....</i> | <i>60,-</i> |
| <i>Husets vin i glas</i>    | <i>45,-</i> | <i>The i kande.....</i>   | <i>60,-</i> |
|                             |             | <i>Irsk kaffe.....</i>    | <i>55,-</i> |
|                             |             | <i>Varm cacao</i>         |             |
|                             |             | <i>m. flødeskum.....</i>  | <i>45,-</i> |

# Vínkort

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## Hvítvín

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|                                   |              |
|-----------------------------------|--------------|
| <i>Casa Mayor ( Huset's vín )</i> | <i>179,-</i> |
| <i>Chardonney, Chile</i>          |              |
| <i>Rísling</i>                    | <i>199,-</i> |
| <i>Alsace, France</i>             |              |

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## Rosevín

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|--------------------------------------|--------------|
| <i>Protocolo</i>                     | <i>179,-</i> |
| <i>Vino de la Tierra de Castilla</i> |              |
| <i>Spain</i>                         |              |

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## Rødvín

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|-----------------------------------|--------------|
| <i>Casa Mayor ( Huset's vín )</i> | <i>179,-</i> |
| <i>Cabernet Sauvignon, Chile</i>  |              |
| <i>Cocoon</i>                     | <i>289,-</i> |
| <i>Zinfandel, California</i>      |              |
| <i>Luigi Righetti</i>             | <i>349,-</i> |
| <i>Ripasso, Italia</i>            |              |