



EVENING

SUMMER

## FÆRGEKROEN'S WIENERSCHNITZEL

**Classic breaded escalope of veal**

Lemon, anchovies, horseradish, capers, summer vegetables,  
sautéed potatoes and red wine sauce

**kr. 225,-**

*To this we recommend our Amber Lager*

## FÆRGEKROEN'S PLAICE

**Fried plaice**

White potatoes, lemon, parsley sauce and  
homemade pickled cucumber

**kr. 245,-**

*To this we recommend our Blond lager*

## EVENING PLATTER kr. 235,-

**Marinated herring** With chopped onion and capers • **Deep fried fillet of plaice** With remoulade, dill and lemon • **Smoked salmon** With chives creme  
**Chicken mayonnaise salad** With curry, mushrooms and asparagus, served with crisp bacon • **Classic roastbeef** With remoulade, horseradish and fried onion

### Starters

**Peeled fjord shrimps** (according to season) . . . . *Daily price*  
Served with toast, dill, and lemon. 50 g or 75 g.

**Smoked salmon** . . . . . **kr. 110,-**  
Served with cream of chives

**Lobster soup** . . . . . **kr. 115,-**  
Creamy lobster soup with pieces of lobster meat

**Mussels.** . . . . . **kr. 105,-**  
Steamed in beer, white wine and herbs

**Caesar's salad** . . . . . **kr. 98,-**  
Served with pine nuts, croutons and  
grated Parmesan cheese

**Færgækroen's creamy organic  
burrata mozzarella** . . . . . **kr. 125,-**  
Served with avocado, tomato, beets, fresh basil and pine nuts

**The Brewhouse platter** . . . . . **kr. 125,-**  
Variety of charcuterie from Danish producers  
and homemade specialties

**Avocado on sourdough bread.** . . . . . **kr. 110,-**  
Served with tomato, medium boiled egg  
and hand peeled shrimps

### Main dishes

**Lamb shank** . . . . . **kr. 215,-**  
Braised in beer and apple juice, served with potato puree, pickled  
herbs and lamb sauce flavored with our Amber Lager

**Beef tenderloin** . . . . . **kr. 255,-**  
Served with house sauce bearnaise, summer vegetables and parsley potatoes

**Gourmet burger with coarse French fries** . . **kr. 179,-**  
Served in buttered brioche bun with cheddar cheese, lettuce, tomatoes,  
cucumber, onion and chilli mayo

**Rib Eye Steak.** . . . . . **kr. 295,-**  
Cut from tender prime rib from Uruguay.  
Served with coarse French fries and house sauce bearnaise

**Grilled salmon** . . . . . **kr. 215,-**  
With a mild mustard sauce, seasonal greens purée and parsley potatoes

**Fish 'n' Chips** . . . . . **kr. 185,-**  
Crispy cod with lettuce, lemon, remoulade and French fries

**Danish North Sea cod** . . . . . **kr. 235,-**  
With fried summer cabbage, new parsley potatoes and sauce nage

**Vegetarian dish** . . . . . **kr. 175,-**  
Fried summer cabbage arranged on cous cous, yogurt  
with mint, chili and fresh lime

**TODAY'S MENU** Please ask your waiter  
**2 courses kr. 295,- • 3 courses kr. 345,-**

### Extra

**Coarse French fries kr. 35,- • New potatoes kr. 35,- • Pommes sautées kr. 35,- • Sauce kr. 20,-**

### Childrens menu

**Fish 'n' Chips . . . kr. 99,- • Burger . . . . . kr. 99,- • Pasta Bolognese .kr. 99,- • Vanilla ice cream kr. 75,-**  
With French fries With French fries

#### BLOND LAGER

Our master brewer has created a refreshing beer with good, rich flavour.  
Blond Lager has a light and spicy aftertaste, and a fresh, soft bitterness. The taste is good with lots of  
fullness, and it is a pure pleasure to drink.

#### AMBER LAGER

Our home brewed Amber Lager has a full-bodied and rich taste with a discreet sweetness,  
which leaves a soft flavour on your lips. Caramel malt is added to the Amber Lager which gives the  
touch of sweetness and the beautiful Amber colour.

**Please notice!** Additional fee is charged when paying with some creditcards / Please inform when ordering if you want a split account