



EVENING

HALLOWEEN 2021

FÆRGEKROENS
WIENERSNITZEL

Breaded escalope of veal

Served with lemon, anchovies, horseradish, capers, seasonal vegetables, sautéed potatoes and red wine sauce

225,-

To this we recommend our Amber Lager

FÆRGEKROENS
PLAICE

Fried plaice

Served with white potatoes, lemon, parsley sauce and homemade pickled cucumber

245,-

To this we recommend our Blond Lager

Starters

Pumpkin soup kr. 79,-

With pieces of chicken and fresh herbs

Lobster soup kr. 115,-

Creamy lobster soup with pieces of lobster meat

Avocado on sourdough bread kr. 110,-

Served with tomato, medium boiled egg and hand peeled shrimps

Smoked salmon kr. 110,-

Served with cream of chives

Caesar's salad kr. 98,-

With croutons, pine nuts and freshly grated Parmesan cheese

Mussels kr. 105,-

Steamed in beer, white wine and herbs

The Brewhouse platter kr. 125,-

Variety of charcuterie from Danish producers and homemade specialties

Færgækroen's creamy organic burrata mozzarella kr. 125,-

Served with avocado, tomato, beets, fresh basil and pine nuts

Main courses

Lamb shank kr. 215,-

Braised in beer and apple juice, served with potato puree, pickled herbs and lamb sauce flavored with our Amber Lager

Tournedos kr. 255,-

Beef tenderloin with vegetables of the season, beef reduction and coarse French fries

Rib Eye Steak kr. 295,-

Cut from tender prime rib from Uruguay.

Served with coarse French fries and house sauce bearnaise

Gourmet burger with coarse French fries kr. 179,-

Served in buttered brioche bun with cheddar cheese, lettuce, tomatoes, cucumber, onion and chilli mayo

Grilled salmon kr. 215,-

Served with a mild mustard sauce, vegetables of the season and parsley potatoes

Fish 'n' Chips kr. 175,-

Crispy cod with lettuce, lemon, remoulade and French fries

Childrens menu

Fish 'n' Chips kr. 99,-

With French fries

Burger kr. 99,-

With French fries

Pasta Bolognese kr. 99,-

Vanilla icecream kr. 75,-

BLOND LAGER

Our master brewer has created a refreshing beer with good, rich flavor. 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 colour.