



EVENING

CHRISTMAS 2021

FÆRGEKROEN'S WIENERSCHNITZEL

Classic breaded escalope of veal

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

kr. 225,-

To this we recommend our Christmas Beer

FÆRGEKROEN'S PLAICE

Fried plaice

White potatoes, lemon, parsley sauce and homemade pickled cucumber

kr. 245,-

To this we recommend our Blond lager

Starters

'Færgækroens' prawn cocktail kr. 118,-

Crisp lettuce, asparagus, trout roe, lemon and Thousand Island dressing

Avocado on sourdough bread. kr. 110,-

Served with tomato, medium boiled egg and hand peeled shrimps

Gravlax kr. 138,-

Served with mustard dressing

Lobster soup kr. 125,-

Creamy lobster soup with bits of lobster

Caesar's salad kr. 120,-

Served with pine kernels, croutons and grated Parmesan cheese

Confit duck leg. kr. 110,-

On bitter lettuce marinated in hazelnut oil with homemade sour pickles

Færgækroen's burrata mozzarella. kr. 138,-

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

The Brewhouse platter kr. 138,-

Variety of charcuterie from Danish producers and homemade specialties

Main dishes

Roast pork with cracklers kr. 199,-

With homemade red cabbage, white and sugar browned potatoes and gravy

Roast duck and roast pork with cracklers . . . kr. 245,-

With homemade red cabbage, white and sugar browned potatoes and gravy

Lamb shank braised in beer and apple juice . kr. 225,-

With potatoe puree, pickled herbs and lamb sauce with our Amber Lager

Rib Eye Steak. kr. 345,-

Tender prime rib with coarse French fries and house sauce bearnaise

Tournedos. kr. 345,-

Beef tenderloin with vegetable purée, Pommes Anna and sauce bearnaise

Grilled salmon kr. 248,-

Served with seasonal vegetable purée, mustard sauce and parsley potatoes

Gourmet burger with coarse French fries . . . kr. 179,-

Brioche, cheddar cheese, lettuce, tomatoes, onion and chilli mayo

Fish 'n' Chips kr. 179,-

Crispy cod with lettuce, lemon, remoulade and French fries

FÆRGEKROEN'S CHRISTMAS PLATTER

(5 open sandwiches)

Marinated herring Chopped onion and capers

Fried fillet of fish Remoulade, dill and lemon

Gravlax Mustard dressing and dill

Chicken mayonnaise salad With curry, mushrooms, asparagus, served with crisp bacon

Roast pork with pork cracklers Homemade pickled red cabbage and pickled cucumbers

kr. 235,- *Served with our organic rye bread, sourdough bread and butter*

Childrens menu

Fish 'n' Chips. . . . kr. 99,-

With French fries

Burger. kr. 99,-

With French fries

Pasta Bolognese. . kr. 99,-

Vanilla ice cream kr. 75,-

BLOND LAGER

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

CHRISTMAS BEER

Færgækroen's Christmas beer is made with respect for the traditional Danish Christmas beer. Enjoy the light touch of sweetness, the great depth of flavor and the beer's pretty, dark suit.

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