



LUNCH

CHRISTMAS 2021

FÆRGEKROEN'S
FISH PLATTER
(4 open sandwiches)

Curried herring

With chopped onion and capers

Hand peeled shrimps

With egg, lemon and mayonnaise

Fried fillet of fish

With remoulade, dill and lemon

Smoked salmon

With creme of chives

kr. 199,-

Served with organic rye bread, sourdough bread and butter

FÆRGEKROEN'S
CHRISTMAS PLATTER
(5 open sandwiches)

Marinated herring

With chopped onion and capers

Fried fillet of fish

With remoulade, dill and lemon

Gravlax

With classic mustard dressing and dill

Chicken mayonnaise salad

With curry, mushrooms and asparagus,
served with crisp bacon

Roast pork with pork cracklers

With homemade pickled red cabbage
and pickled cucumbers

kr. 199,-

Served with organic rye bread, sourdough bread and butter

Open sandwiches 'smørrebrød'

All open sandwiches are on one piece of buttered bread - all bread and butter is organic

Marinated herring kr. 85,-

Served with chopped onion and capers

Curried herring kr. 89,-

Served with medium boiled egg and dill

Færgækroen's homemade Christmas herring kr. 98,-

Færgækroen's herring platter kr. 138,-

With 3 types of herring

Deep fried fillet of plaice kr. 115,-

Served with remoulade, dill and lemon

Deep fried fillet of plaice kr. 138,-

Served with mayonnaise, decorated with hand peeled shrimps, asparagus
and trout roe

Classic open sandwich kr. 130,-

With hand peeled shrimps served with mayonnaise, dill and lemon

Smoked salmon kr. 138,-

Served with scrambled eggs and chopped chives

Gravlax kr. 138,-

Served with classic mustard dressing and dill

Chicken mayonnaise salad kr. 95,-

With curry, mushrooms, asparagus, served with crisp bacon and toast

Roast pork with pork cracklers kr. 138,-

With homemade pickled red cabbage and pickled cucumbers

Warm medallions of pork tenderloin kr. 135,-

With soft fried onions and homemade sour pickles

Light dishes

Confit duck leg kr. 118,-

On bitter lettuce marinated in hazelnut oil with homemade sour pickles

Classic 'shooting star' kr. 158,-

Deep fried and steamed fillet of plaice, mayonnaise, Thousand Island dressing,
hand peeled shrimps, asparagus, trout roe and toast

Fish 'n' Chips kr. 155,-

Crispy cod with lettuce, lemon, homemade remoulade and French fries

Clubsandwich with coarse French fries kr. 138,-

With grilled chicken breast, curry creme, crisp bacon, tomato and cornichons

Gourmet burger with coarse French fries kr. 149,-

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

Caesar's salad with grilled breast of young capon kr. 138,-

Served with pine kernels, croutons and grated Parmesan cheese

Tartar steak Parisian style kr. 148,-

Served with chopped onions, capers, horseradish, pickles, beetroot and egg yolk

Færgækroen's burrata mozzarella kr. 148,-

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

The Brewhouse platter kr. 148,-

Variety of charcuterie from Danish producers and homemade specialties

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