



## BLOND LAGER

Our master brewer has created a refreshing light 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.

kr. **69,-**  
(50-CENTILITER)

## CHRISTMAS BEER

Fægekroen's Christmas beer is made with respect for the traditional Danish Christmas beer, but the master brewer has maintained the refreshing touch that characterizes the brewery's other products. Enjoy the light touch of sweetness, the great depth of flavor and the beer's pretty, dark suit.

kr. **69,-**  
(50-CENTILITER)

## OUR BREW

### FÆRGEKROEN'S CLASSIC CHRISTMAS MENU

#### Half & half

Smoked salmon with bitter lettuce, radishes and herbs and salmon Swedish style with mustard sauce

#### Combination of roast duck and Danish pork

With white and candied potatoes, red cabbage and pickled cucumber

#### Risalamande

**kr. 395,-** (min. 10 persons)  
(483,- incl. entrance ticket to Tivoli)

### FÆRGEKROENS BIG CHRISTMAS MENU

#### Lykkebergs marinated herring

Spicy herring of the House  
Curry herring of the House

#### Fried fillet of fish

With homemade remoulade

#### Smoked salmon

With scrambled eggs

#### Salmon Swedish style

With mustard sauce

#### Warm course

With roast pork and roast duck, red cabbage and pickled cucumber

#### Danish cheese and risalamande

**kr. 495,-**

(min. 10 persons per main course)

(kr. 583,- incl. entrance ticket to Tivoli)

#### Additional choices to big christmas menu:

- **Smoked eel** with scrambled eggs . . . . . kr. 99,-
- **Warm fillet steak of pork**  
with fried onions . . . . . kr. 79,-



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## OUR BREW

### FÆRGEKROEN'S CHRISTMAS MENU 1

#### **Warm smoked salmon**

With fresh herbs

#### **Roast fillet of veal**

Served with fried mushrooms, today's potato and veal demi-glace

#### **White chocolate-pannacotta**

Flavoured with mocha and served with pickled forest berries, burned white chocolate and crunch

**kr. 425,-**

*(min. 10 persons per main course)*

*(kr. 513,- incl. entrance ticket to Tivoli)*

### FÆRGEKROEN'S CHRISTMAS MENU 2

#### **Lobster Bisque**

With lobster bits, flavoured with cognac

#### **Tournedos of beef tenderloin**

With vegetables and herbs tossed in mustard vinaigrette, Pommes Anna and red wine reduction

#### **Fægekroen's chocolate plate**

With raspberry ice cream

**kr. 545,-**

*(min. 10 persons per main course)*

*(kr. 633,- incl. entrance ticket to Tivoli)*