



EVENING

SUMMER 2023

FÆRGEKROEN'S WIENERSCHNITZEL

Breaded escalope of veal

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

kr. 279,-

To this we recommend our Amber Lager

FÆRGEKROEN'S PLAICE

Fried plaice

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

kr. 279,-

To this we recommend our Blond Lager

Starters

Lobster soup kr. 125,-
Creamed lobster soup

Slices of smoked salmon kr. 168,-
Served on a plank with sliced avocado, cream of chives, lemon and toast

Freshly cooked ½ lobster kr. 225,-
With cream of chive and salad

Shrimp cocktail kr. 149,-
With crisp salad, asparagus, lemon and Thousand Island dressing

Moules frites kr. 168,-
Mussels steamed in beer, white wine and herbs. With French Fries.

Self-peel Rosé shrimps kr. 149,-
Freshly cooked rosé shrimps with mayonnaise, salad and toast

Carpaccio of raw marinated beef kr. 148,-
With marinated rucola, homemade pesto and freshly grated parmesan

Caesar's salad kr. 138,-
With croutons, pine nuts and freshly grated Parmesan cheese

Creamy organic burrata mozzarella kr. 158,-
Served with stirred avocado, truffle oil and pine nuts

Hand peeled Rømø shrimps kr. 195,-
Served with mayonnaise, dill and lemon

Main courses

Rib Eye Steak kr. 379,-
Cut from tender prime rib from Uruguay.
With French fries and house sauce bearnaise

Grilled beef steak of beef cattle kr. 289,-
With seasonal vegetables, French fries and Madagascar pepper sauce

Grilled beef tenderloin kr. 345,-
With summer vegetables, French fries and house sauce bearnaise

Gourmet burger with French fries kr. 185,-
Brioche with cheddar cheese, lettuce, tomatoes, onion and chilli mayo

Fish 'n' Chips kr. 179,-
Crispy cod with lettuce, lemon, remoulade and French fries

American Crispy Chicken Tenders kr. 179,-
Served with French fries and chilimayo

Linguine frutti di mare kr. 185,-
Pasta with mussels, cockles, white wine and parsley

Grilled salmon fillet kr. 279,-
With ratte potatoes, mild mustard sauce and purée of seasonal greens

Fried halibut kr. 295,-
With ratte potatoes, browned butter, seasonal vegetables and grilled lime

Today's vegetarian dish kr. 250,-

TODAY'S MENU

2 courses kr. 395,- / 3 courses kr. 448,-

Childrens menu

Fish 'n' Chips . . . kr. 125,- **Burger** kr. 125,- **Pasta Bolognese** kr. 125,- **Vanilla ice cream** kr. 75,-
With French fries With French fries

HANDCRAFTED BEER FROM OUR OWN MICROBREWERY
BLOND LAGER **AMBER LAGER**

Blond Lager has a light and spicy aftertaste, and a fresh, soft bitterness.

Amber Lager has a full-bodied and rich taste with a discreet sweetness.

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