



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. 79,-
(50-CENTILITER)

CHRISTMAS BEER

Færgeskroen'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. 79,-
(50-CENTILITER)

OUR BREW

FÆRGEKROEN'S CLASSIC CHRISTMAS MENU

Half & half

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

Combination of Danish Pork roast with crispy crackling and Duck roast

With white and candied potatoes, red cabbage and pickled cucumber

Risalamande

kr. 445,-

(546,- incl. entrance ticket to Tivoli)

FÆRGEKROEN'S BIG CHRISTMAS MENU

3 kinds of herring

Curry herring, marinated herring and spiced herring

Fried fillet of fish

With homemade remoulade

Smoked salmon

With scrambled eggs

Salmon Swedish style

With mustard sauce

Warm course

Pork roast with crispy crackling and duck roast, red cabbage and pickled cucumber

Risalamande

kr. 595,-

(kr. 696,- incl. entrance ticket to Tivoli)

All menus require a minimum of 10 guests for the same menu

Please note: Additional fee is charged when paying with creditcard



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OUR BREW

FÆRGEKROEN'S CHRISTMAS MENU 1

Slices of smoked salmon

With sliced avocado, cream of chives, lemon and toast

Grilled fillet of veal

With ratte potatoes, vegetables of the season and red wine sauce

The kitchen's chocolate fondant

With vanilla ice cream & mango puree

kr. 445,-

(kr. 546,- incl. entrance ticket to Tivoli)

FÆRGEKROEN'S CHRISTMAS MENU 2

1/2 lobster

With cream of chive and salad

Beef tenderloin wrapped in bacon

With vegetables of the season, French fries and house bearnaise

Classic crème brûlée

Served with raspberry sorbet

kr. 595,-

(kr. 696,- incl. entrance ticket to Tivoli)