

Dear Guest!

To be a host and to serve guests satisfactorily has always been an expression of distinguished lifestyle.

To give our guests enjoyable hours and to let you forget the daily troubles - that is what brings us joy and pride.

Never mind how difficult it might be to gain this aim, we assure you that we entirely identify ourselves with fulfilment of your gastronomic wishes.

Our aim is to spoil our guests in such a manner that you always wish to return. We are very happy, every time we succeed.

Become our guest and be welcome here in our Ferry Inn.

Connie Wested og Ulrik Bjerregaard

Some history of the Færgeskroen and its surroundings

The Færgeskroen was built in 1823. One of the reasons for this must have been the launching of a market called Hadsund fair, the 1st of May 1838.

The first market day was held on the south side of the Mariager Fjord, and the next day on the north side. People and fair have always belonged together, and so has naturally an inn.

Without doubt another reason has been the removal of the custom-rights from Mariager to Hadsund, and back again. In 1581 moved the customs from Mariager to Hadsund-South, because our King Christian the IV meant himself cheated for custom fee and Asisse@. One supposed, that there was a busy smuggling activity going on in the fairways around Hadsund. It was in particular with German beer and hops a.s.o., and this had to be stopped by the presence of more attendants. The people of the area were very angry at these Anosy parkers@, so something must have been true about the king's suspicions. In 1781 the customs were moved back to Mariager, in the same year as the ferry was established in Hadsund. That leads us to the conclusion of the inn=s name AFerry Inn@.

The first inn was built by the inn keeper and ferryman Peder Nielsen from Rostrup. In 1856 the inn was rebuilt by his son Niels Pedersen. After his time the inn had many different owners. Konrad Overgaard Aruled@ the inn from 1953 until 1969. In the same year he sold the inn to N.P. Nørgaard Jakobsen, the inn burned down in autumn 1969, but was rebuilt and opened in new shape in 1970.

In the year 1900 there was a big board on the roof, which told everybody that there was space for 50 horses in the stables, so the travellers could spend the night there. At that time the inn consisted as well of farming, grocery and bakery.

In 1883 the Randers-Hadsund Railway was established with the station opposite the inn. The old bridge, which had a big influence on the inn, was opened the 19th November 1904.

The present owner of the inn, Jens Nørgaard Jakobsen, bought the inn in 1972. The Ferry Inn has since been rebuilt twice, in winter 1976 to 1977 and in winter 1986 to 1987.

From 1st April 2017 Jens Nørgaard Jakobsen has leased the running of the inn to Mrs Conni Wested and Mr Ulrik Bjerregaard.

Today as well as in the old times people comes from near and far to enjoy the Inn's hospitality.

Told by N.C. Skaanvad

Plates

DKR. EUR

Served between 11 - 16 o'clock

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| 1. | The Inn Plate | 198,- | 27,30 |
| | Composed of pickled herring and curry salad, 1/2 egg with shrimps, fried fillet of fish with remoulade sauce, gravad lax with mustard dressing, tenderloin of pork with soft fried onions - and cheese. | | |

Soups

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| 11. | Consommé with meat- and flour dumplings and carrots | 54,- | 7,50 |
| 12. | Curry Soup with poultry and rice – creamed | 67,- | 9,20 |
| 13. | French Onion Soup with cheese croutons | 67,- | 9,20 |
| 14. | Today's Fish Soup | 99,- | 13,70 |

First Courses

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| 21. | 2 Patty Shells | 73,- | 10,10 |
| | Filled with poultry and asparagus in a sauce. | | |
| 22. | Shrimp Cocktail | 92,- | 12,70 |
| | Served with French white bread and butter. | | |
| 23. | Marinated Salmon | 118,- | 16,30 |
| | Served on toast with a dill-mustard dressing. | | |
| 24. | Smoked Salmon | 118,- | 16,30 |
| | On toast with scrambled egg and asparagus. | | |
| 25. | 6 Pieces of Roman Snails | 108,- | 14,90 |
| | With garlic butter and French white bread. | | |

Small & Delicious Dishes

DKR EUR

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| 31. Stjernesked - a Shooting Star | 135,- | 18,60 |
| Toast with fried and poached fillet of plaice, shrimps, asparagus and cocktail-dressing. | | |
| 32. Skipperens drøm - the Shipper's Dream | 135,- | 18,60 |
| Toast with poached egg, smoked salmon, shrimps, asparagus and cocktail dressing. | | |
| 35. Tiger Prawns and Shrimps from Greenland gratinated in garlic | 146,- | 20,10 |
| on lettuce with chilli dressing | | |
| 37. Sandwich | 109,- | 15,00 |
| with lettuce, chicken, bacon and curry dressing | | |
| 38. Pariserbøf - Beef Paris Style | 135,- | 18,60 |
| Minced fried beef containing capers, beetroot, onion and horse radish - on toast with an egg yolk beetroot and capers. | | |

Egg Dishes

	DKR	EUR
51. Omelette with bacon, onion and potatoes	104,-	14,30
52. Omelette with shrimps and asparagus	121,-	16,70
53. Omelette in a pan garnished with bacon, tomatoes and chives	135,-	18,60

Various Dishes

58. Biksemad - Danish Hash with 2 fried eggs, beetroot and Danish rye bread.	114,-	15,70
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Dishes of Pork or Veal

61. Pork Chop served with red cabbage, boiled potatoes, 2 sauces and pickles.	169,-	23,30
62. Pork Chop "Calcutta"	198,-	27,30
with onions, apple, pineapple, rice and curry sauce.		
64. Wienerschnitzel – The Inn's Escalop	185,-	25,50
with peas, carrots, fried potatoes and browned butter.		
65. Jægerschnitzel - Escalop "Hunter Style"	185,-	25,50
served with a cream sauce containing mushrooms, garnished with string beans and French fries.		

Beef Dishes

DKR EUR

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|---|-------|-------|
| 71. Minced Beefsteak - Danish Style | 128,- | 17,65 |
| 2 steaks with onions, boiled potatoes, gravy and beetroot. | | |
| 73. Beefsteak - English Style | 248,- | 34,20 |
| Fillet of beef with onion, boiled potatoes, cream sauce and pickles. | | |
| 74. Pepper Steak | 258,- | 35,60 |
| Fillet of beef with pepper - served with grilled tomato, vegetables of the season, French fries, and cream-pepper sauce. | | |
| 75. Beefsteak Bearnaise | 258,- | 35,60 |
| Fillet of beef with grilled tomato, mushrooms, today's salat, French fries and home-made sauce Bearnaise. | | |
| 76. Tournedos "Maison" | 288,- | 39,70 |
| 2 medallions of sirloin beef, garnished with bacon, asparagus, grilled tomato and mushrooms. Served also with today's vegetables, spicy potato slices and sauce Choron (sauce Bearnaise with tomato). | | |
| 77. Châteaubriand - "Færg-Kroen's Style" | 299,- | 41,20 |
| Roast of sirloin with filled tomato, today's vegetables, grilled mushrooms, garlic potatoes and sauce Bordelaise. (Minimum 2 covers. Preparation time approx. 30 min.). | | |

Fish Dishes

	DKR	EUR
81. Boiled or Fried Plaice served with boiled potatoes, melted butter or parsley cream sauce.	198,-	27,30
82. 3 Fillets of Plaice breaded and fried - served with shrimps and asparagus in a lobster sauce and boiled potatoes with parsley.	198,-	27,30
83. Stuffed Lemon Sole stuffed with shrimps and asparagus in lobster sauce and served with boiled potatoes and lemon.	274,-	37,80
84. Fillet of Lemon Sole "Chablis" steamed in white wine and served on vegetables garnished with shrimps, white wine cream sauce and boiled potatoes with dill	274,-	37,80
85. Fried Eel Fresh pieces of eel from the "fjord" - breaded, fried and served with potatoes in cream parsley sauce and melted butter.	289,-	39,90

Children's Menu

91. 2 Red Sausages with French fries	62,-	8,60
92. 2 Grilled Sausages with French fries	72,-	9,90
93. 1 Fried Fillet of Plaice with French fries and remoulade.	62,-	8,60
94. 1 Breaded Escalope with peas, fried potatoes	109,-	15,00
95. Spaghetti with minced beef sauce	86,-	11,90
96. French Fries	37,-	5,10

Cheese

DKR EUR

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|---|-------|-------|
| 98. Deep fried Camembert
with toast, black currant jam and butter. | 62,- | 8,60 |
| 99. Cheese Plate
various kinds of cheese with different kinds of garnish, bread and butter. | 108,- | 14,90 |

Deserts

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| 101. Coupe Denmark
Vanilla ice cream with hot chocolate sauce and whipped cream. | 78,- | 10,80 |
| 102. Bananasplit
1 banana with 3 different kinds of ice cream, hot chocolate sauce and whipped cream. | 99,- | 13,70 |
| 103. Ice Cream with Fresh Fruit | 78,- | 10,80 |
| 104. 2 Home-made Pancakes
with ice cream and homemade blackberry jam. | 82,- | 11,30 |
| 106. Home-made Pear Pie with sour cream | 54,- | 7,90 |
| 107. Children ice Cream with 3 kinds of ice cream | 45,- | 6,20 |

Cakes & Pastries

DKR EUR

201.	1/2 bun with butter.....	14,-	1,90
202.	1 Piece of Layer Cake	36,-	5,00
203.	1 Danish Apple Cake	36,-	5,00
204.	1 Piece of Danish Pastry	27,-	3,70
205.	3 Pieces of Almond Cakes	34,-	4,70
	"Kransekagekonfekt - a Danish Speciality		
206.	Cookies	19,-	2,60
207.	Coffee and Tea	32,-	4,40