

Beer & Water

Hancock Draught Beer

Pilsner, Classic & Seasonal 39,-/59,-

Bottled Beer

Hancock Pilsner/Classic 39,-

Kronenbourg1664 – Blanc Alcohol-Free 49,-

Møn Beer (see menu) 49,-

Møn Dark Sky 59,-

Soft Drinks

Hancock Soft Drinks 39,-

*Cola, Orange, Orange Light, Green Sport, Raspberry, Pineapple,
Apricot, Lemon, Lemon, White Sport*

Various Soft Drinks 39,-

*Hancock Sports Cola/Light, Coca Cola/Zero, Pepsi/Pepsi Max/
Faxe Kondi/Faxe Kondi Free, 7up*

Juice

Apple, Rhubarb & Orange Juice 0.25cl 29,-

Møn Juices

Elderflower, Rhubarb & Strawberry 49,-

Cocio 39,-

Purezza Premium Water

Still Water, 0.75 cl. (Complimentary with wine) **0,75 cl / ad libitum**

Sparkling Water, 0.75 cl. 29,- / 39,- pr. pers.
39,- / 49,- pr. pers.



Lunch 12-4 pm

Fægekroens "stjernesked" (shooting star) 259,-

On homemade focaccia

Breaded redfish fillet – Large shrimps – Hot smoked salmon – Tomato-flavored lemon aioli

Whole Plaice 299,-

With our fish sauce & boiled potatoes

Fægekroens shrimp cocktail 129,-

Hand-peeled shrimps – Freeze-dried tomato – Frisée salad – Lemon-mayo

Luxury shrimp sandwich 169,-

On homemade focaccia

Hand-peeled shrimps – Herb mayo – Cress – Lemon

Classic Wiener Schnitzel 249,-

Pommes sauté – Peas – Wiener garnish – Browned butter sauce

Steak Tartare 179,-

Chopped beef on toasted bread – Chopped onion – Capers – Horseradish – Beetroot – Egg yolk

Hand-cut Veal Tartare 179,-

Truffle cream – Pickled red onions – Rye bread crumble – Crispy frisée salad

(Add-on: Thick fries 29,-)

(Add-on: Freshly grated truffle 69,-)

Mushroom Burger 179,-

200g minced beef patty – Pickled beech mushrooms – Fried mushrooms – Truffle cream –

Burnt ash bread

** Also available vegetarian*

(Add-on: Thick fries 29,-)

200/300 g. Jersey Cattle Beef Patty 179/209,-

Homemade béarnaise – Peas – Thick fries

Egg Cake with Bacon for 2 139,-*

**Minimum 15 minutes cooking time*

Today's cake with freshly ground coffee 89,-

(Add-on: Homemade vanilla ice cream 29,-)

**When ordering different dishes, some waiting time may be expected*



Open-faced Sandwiches

Egg

With homemade lemon mayo - Hand-peeled shrimps

Fish fillet

With homemade remoulade – Lemon

Ox brisket

With homemade horseradish cream – Pickles

1 piece 99,-

One of each for the hungry 249,-

Modern open-faced Sandwiches 2 pieces 199,-

With charcuterie from Rævhede Naturprodukter according to season

Lunch plate

1st Serving:

Marinated herring

½ egg with shrimp

Fish fillet with remo

2nd Serving:

Small beef of Danish veal fillet with soft onions

Meatballs with red cabbage

249,-

Add:

2 cheeses from Arla Unika with homemade pickled and crunchy 59,-

Coffee with marzipan cake 49,-

Coffee with today's cake 89,-

Seasonal menu

From 17:30

Meunier-fried cod

Lobster sauce - Fennel - Dill - Beetroot chips

Wine: Jeff Carrel, Morillon Blanc, Southern France (bottle 429,-)

Yellow beet carpaccio

Kirks goat cheese - Crispy capers - Tarragon

Wine: Bonnigal Clos de Beauce, Chenin Blanc (bottle 549,-)

Lactose-buttered beef

Candy beets - Salt-baked celery - Truffle glaze

Wine: Camparo, Langde Rosso, Piedmont (bottle 399,-)

Jerusalem Artichoke

Ice cream - Toasted hazelnut - Salted caramel

Wine: Semillon Chenin, Chateau des Eyssards, Saussignac (50cl. bottle 389,-)

399,-

Wine menu 4 glasses per person: 349,-

Evening Menu from 5:30 pm

Snacks

Croquette of tiger prawn 79,-

With lemon mayo

Norway lobster chips 79,-

With herb cream

Rævhede ham and soy almonds 79,-

With truffle cream

3 for 199,-

(Per person)

Homemade bread 19,-

With butter

(Per person)

Starters

Fægekroens Shrimp Cocktail 129,-

Hand-peeled shrimps – Freeze-dried tomato – Frisée salad – Lemon mayo

Meuniere-fried cod 149,-

Loyster sauce - Fennel - Dill - Beetroot chips

Yellow beet carpaccio 109,-

Kirks goat cheese - Crispy capers - Tarragon

Bao with ash 129,-

Chanterelle – Oyster mushroom – Fermented cream

Hand-cut Veal Tartare 129,-

Truffle cream – Pickled red onions – Rye bread crumble – Crispy frisée salad

(Add-on freshly grated truffle 65,-)

**All starters are served with freshly baked focaccia & whipped butter*



Main Courses

Whole plaice 299,-

With our fish sauce & boiled potatoes

Fægekroens "stjernesked" (shooting star) 259,-

On homemade focaccia

Breaded redfish fillet – Large shrimps – Hot smoked salmon – Tomato-flavored lemon aioli

Lactose-buttered beef 249,-

Candy beets - Salt-baked celery - Truffle glaze

(Add freshly grated truffle 65,-)

Classic Wiener Schnitzel 249,-

Pommes sauté – Peas – Wiener garnish – Browned butter sauce

Hunter's Cutlet 249,-

Fried potatoes – Mushroom sauce – Today's vegetables

200/300 g. Jersey Cattle Beef Patty 179/209,-

Homemade béarnaise – Peas – Thick fries

250g. Ox fillet steak 289,-

With fried potatoes & today's vegetables.

Choose between whisky sauce/béarnaise

(Add-on freshly grated truffle 69,- / add-on thick fries 29,-)

300g. Veal ribeye 349,-

With fried potatoes & today's vegetables.

Choose between whisky sauce/béarnaise

(Add-on freshly grated truffle 69,- / add-on thick fries 29,-)

**When ordering different dishes, some waiting time may be expected*



Desserts

Jerusalem Artichoke 99,-

Ice cream - Toasted hazelnut - Salted caramel

Sorbet of yellow beets 89,-

With apple & baked marzipan

Brownie 129,-

With homemade ice cream and pickled berries

Cheeses from Arla Unika

3 varieties 105,-

5 varieties 125,-

Served with salt, crispbread and sweet

ICE CREAM

-Gluten-free



Vanilje



Jordbær



Brownie



Cappuccino



Chokolade



Hindbær/Lakrids



Pistacie



Saltet karamel

Free choice 59,-

Homemade sprinkles (+10)

Freeze-dried raspberries

Chocolate sauce

Tivoli sprinkles (+3,-)

Burned white chocolate

Salted caramel

(not homemade)

Fægekroens Children's Menu

*Valid only for children up to 12 years

We recommend:

All our regular dishes can be ordered as a children's meal

½ portion for ½ price,

Crispy panko chicken 89,-

Choose between potatoes and thick fries

Served with ketchup and sweet chili

Beef patty 99,-

Choose between potatoes and thick

Various Additions

Bread & Butter 19,-

Ketchup 6,-

Homemade Dip

Remoulade 12,-

Herb Mayo 12,-

Truffle Mayo 15,-

Thick Fries

For main courses 29,-

Alone 49,-

Béarnaise 29,-

Freshly grated truffle 69,-