

Beer & Water

Hancock Draft Beer

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

Bottled Beer

Hancock Pilsner/Classic 39,-

Kronenbourg 1664 – Blanc Alcohol-Free 49,-

Møn Beer (see menu) 49,-

Møn Dark Sky 55,-

Soft Drinks

Hancock Soda 39,-

Cola, Orange, Orange Light, Green Sport, Raspberry, Pineapple, Apricot, Lemon, Lemon Light, 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 25cl. 29,-

Møn Juices

Elderflower, Rhubarb & Strawberry 49,-

Cocio 39,-

Purezza Premium Water

Still Water, 75 cl. (Complimentary with wine)

Sparkling Water, 75 cl.

75 cl / ad libitum

29,- / 39,- pr. pers.

39,- / 49,- pr. pers.



Lunch 12-16

Ferry Inn's "Stjernes kud" (Shooting Star) 259,-

On homemade focaccia

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

Whole Fried Plaice 299,-

With our fish sauce & boiled potatoes

Ferry Inn's Prawn Cocktail 129,-

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

Luxury Shrimp Sandwich 169,-

On homemade focaccia

Hand-peeled shrimp – Herb mayo – Cress – Lemon

Classic Wiener Schnitzel 249,-

Sautéed potatoes – Peas – Wienerdrenge – Browned butter sauce

Steak Tartare 179,-

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

(Add: Thick fries 29,-)

(Add: Freshly grated truffle 69,-)

Mushroom Burger 179,-

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

Burnt ash bread

**Also available vegetarian*

(Add: Thick fries 29,-)

200/300 g Beef Patty 179/209,-

Homemade béarnaise sauce – Peas – Thick fries



Caesar Salad 179,-

*Romaine lettuce - Caesar dressing - Croutons - Crisp panko chicken - Parmesan
Served with bread & butter*

Moules Frites 199,-

White wine-steamed mussels in cream sauce with thick fries & aioli

Dessert of the Day with Freshly Ground Coffee 89,-

(Add: Homemade vanilla ice cream 29,-)

**Some waiting time can be expected when ordering different dishes*

Open Sandwiches

Egg

With homemade lemon mayo - Hand-peeled shrimp

Fish Fillet

With homemade remoulade – Lemon

Beef Brisket

With homemade horseradish cream – Pickles

1 piece 99,-

One of each for the hungry one 249,-

Modern Open Sandwiches 2 pieces 199,-

With charcuterie from Rævhede Naturprodukter according to the season



Lunch Plate

1st Course:

Marinated herring

½ egg with shrimp

Fish fillet with remoulade

2nd Course:

Small Danish veal fillet steak with soft onions

Meatballs with red cabbage

249,-

Add-ons:

2 cheeses from Arla Unika with homemade preserves and crispy 59,-

Coffee with marzipan cake 49,-

Coffee with dessert of the day 89,-

Seasonal Menu from 17:30

Monkfish Cheeks

Flowersprout - Smoked beurre blanc - Ramson

Wine: Domaine Guerrin & Fils, Macon-Vergisson (bottle 449,-)

Asparagus

Tarragon - Fjord shrimp - Hollandaise

Wine: Rainer Sauer, Silvaner, Franken (bottle 349,-)

Danish Organic Ribeye Cap

Leek - Cabbage - Light veal sauce with apples - Fried potatoes

Wine: E. Pira & Figli, Langhe Nebbiolo (bottle 599,-)

Rhubarb Sorbet

Vanilla cake - Anise - Rhubarb curd

Wine: Braida Brachetto (bottle 349,-)

399,-

Wine Menu 4 glasses per person: 349,-

Evening Menu from 17:30

Snacks

Beignet 79,-

With old cheese

Vol-au-vent 79,-

With leek & Rævhede ham

Crispy Chicken Skin 79,-

With herb cream

3 for 199,-

(Per person)

Homemade Bread 19,-

With butter

(Per person)

Starters

Ferry Inn's Prawn Cocktail 129,-

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

Monkfish Cheeks 159,-

Cabbage - Smoked beurre blanc - Ramson

Asparagus 129,-

Tarragon - Fjord shrimp - Hollandaise

Bao with Ash 129,-

Chanterelle – Oyster mushroom – Fermented cream

Hand-cut Veal Tartare 129,-

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

(Add freshly grated truffle 65,-)

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

Main Courses

Whole Fried Plaice 299,-

With our fish sauce & boiled potatoes

Ferry Inn's "Stjernes kud" (Shooting Star) 259,-

On homemade focaccia

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

Danish Organic Ribeye Cap 269,-

Leek - Cabbage - Light veal sauce with apples - Fried potatoes

Stuffed Chicken Breast with Wing Bone 209,-

Asparagus - Supreme sauce - Mustard potatoes

Classic Wiener Schnitzel 249,-

Sautéed potatoes – Peas – Wienerdrenge – Browned butter sauce

Hunter's Schnitzel 249,-

Fried potatoes – Mushroom sauce – Daily greens

200/300 g Beef Patty 179/209,-

Homemade béarnaise sauce – Peas – Thick fries

250g Beef Fillet Steak 289,-

With fried potatoes & daily greens.

Choose between whisky sauce/béarnaise

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

300g Veal Ribeye 349,-

With fried potatoes & daily greens.

Choose between whisky sauce/béarnaise

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

**Some waiting time can be expected when ordering different dishes*



Desserts

Rhubarb Sorbet 89,-

Vanilla cake - Anise - Rhubarb curd

Brownie 129,-

With homemade ice cream and pickled berries

Matcha Fondant 119,-

With crème fraîche sorbet

Arla Unika Cheeses

3 types 105,-

5 types 125,-

Served with salt, crisp, and sweet

Ice Cream

-Gluten-Free



Vanilje



Jordbær



Brownie



Cappuccino



Chokolade



Hindbær/Lakrids



Pistacie



Saltet karamel

Free choice 59,-

Homemade Toppings (+10)

Freeze-dried raspberries

Chocolate sauce

Tivoli sprinkles (+3,-)

Burnt white chocolate

Salted caramel (not homemade)

Ferry Inn's Children's Menu

**Applies only to children up to 12 years old*

We recommend:

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

½ portion for ½ price,

Crispy panko chicken 89,-

Choose between potatoes and thick fries

Served with ketchup and sweet chili

Meatball 99,-

Choose between potatoes and thick fries

Served with ketchup and béarnaise

Fish Fillet 89,-

Choose between potatoes and thick fries

Served with ketchup and remoulade

Children's Ice Cream 49,-

2 scoops of ice cream with waffle and chocolate sauce

Add: 1 scoop of homemade vanilla ice cream 15,-

Various Add-ons

Bread & Butter 19,-

Ketchup 6,-

Homemade Dip

Remoulade 12,-

Herb Mayo 12,-

Truffle Mayo 15,-

Aioli 15,-

Thick Fries

For main courses 29,-

Alone 49,-

Béarnaise 29,-

Freshly Grated Truffle 69,-