

Beer & Water

Draft Beer

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

Bottled Beer

Hancock Pilsner/Classic 39,-

Kronenbourg 1664 Blanc Non-Alcoholic 49,-

Stella Artois 49,-

Møn Beer (ask for a description) 49,-

Damsholte IPA Non-Alcoholic Organic, Klintekongens Classic, Klintholm Organic IPA, Kong

Asger Wheat Organic, Magleby Classic Non-Alcoholic, Sommerspirets Licorice Stout,

Møn Dark Sky 55,-

Hjort Beer (ask for a description) 49,-

Amigo, Weiner Walzer, Sebastian, Amarillo, Angelina, Brown Bella, Alexander

Soft Drinks

Hancock Soda 39,-

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

Light, White Sport, Sparkling Water with Lemon

Various Sodas 39,-

Hancock Sports Cola /Light, Coca Cola /Zero, Pepsi/Pepsi Max/ Faxe Kondi / Faxe Kondi

Free, 7up, Thor Passion

Juice

Apple, Rhubarb & Orange Juice 25cl. 29,-

Møn Juices

Elderflower, Rhubarb, Blackcurrant, Apple Juice & Strawberry 49,-

Aquador Peach 50 cl. 39,-

Cocio 39,-

Purezza Premium Water

75 cl / ad libitum

Still, 75 cl. (Free with wine)

29,- / 39,- pr. pers.

Sparkling, 75 cl.

39,- / 49,- pr. pers.



Lunch 12-16

Fægekroens Starshot 259,-

On homemade focaccia

Breaded redfish fillet – Large prawns – Warm smoked salmon – Tomato-flavored lemon aioli

Whole Roasted Plaice 299,-

With our fish sauce & boiled potatoes

Fægekroens Shrimp 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

Open Club Sandwich with Rokkedahl Chicken 149,-

Toasted focaccia - Salad - Curry mayo with mango & apple - Toasted Rævhede ham - Celery - Pickled radish

(Add: rustic fries with aioli 29,-)

Caesar Salad 179,-

Romaine lettuce - Caesar dressing - Croutons - Crispy panko chicken - Parmesan

Served with bread & butter

Moules Frites 199,-

White wine steamed mussels in creamy sauce with rustic fries & aioli

Classic Wiener Schnitzel 249,-

Pommes sauté – Peas – Wiener garnish – Browned butter sauce



Lunch 12-16

Parisian Steak 179,-

*Minced steak 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: rustic fries 29,-)

(Add: freshly grated truffle 49,-)

Mushroom Burger 179,-

*200g minced beef – Pickled beech mushrooms – Fried mushrooms – Truffle cream – Burnt
ash bread*

**Also available vegetarian. *Also available with gluten-free bread +29,-*

(Add: rustic fries 29,-)

200/300 g. Minced Beef 179/209,-

Homemade bearnaise – Peas – Rustic fries

Today's Cake with Freshly Ground Coffee 89,-

(Add: Homemade vanilla ice cream 29,-)

**When ordering different dishes, there may be a wait time*

**When ordering gluten-free bread, there is an additional charge of 29,-*



Smørrebrød

Egg

With homemade lemon mayo - Hand-peeled shrimp

Fish Fillet

With homemade remoulade – Lemon

Corned Beef

With homemade horseradish cream – Pickles

1 piece 99,-

One of each for the hungry 249,-

Modern Smørrebrød 2 pieces 199,-

With charcuterie from Rævhede Naturprodukter according to season

Lunch Platter

1st Serving:

Marinated herring

½ egg with shrimp

Fish fillet with remoulade

2nd Serving:

Small steak of Danish veal fillet with soft onions

Meatballs with red cabbage

249,-

Add:

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

Coffee with marzipan cake 49,-

Coffee with today's cake 89,-



Seasonal Menu

From 17:30

Mackerel in tomato

Smoked mackerel - Tomato compote - "Tomat sauce"

Wine: Castilla Y León Raúl Pérez, Ultreia Godella, Bierzo



Beef carpaccio

Havgus cheese - Crunch - Rye bread miso - Smoked thyme

Wine: Markus Molitor, Einstern Pinot Noir, MG, Mosel



Pork tie

Seasonal organic vegetables from Holmgaards Grønt - Sauce choron

Wine: Elio Altare, Dolcetto d'Alba, Piemonte



Arla Unika Loke

Kohlrabi - White wine - Almonds

Wine: Weingut Von Hövel, Scharzhofberg Riesling Spätlese, Mosel



Plum Sorbet

Corn - Basil - Chocolate

Wine: Ramos Pinto, Tawny

Set menu prices

4 courses (Mackerel in tomato, Beef carpaccio, Pork tie & Plum sorbet) 399,-

5 courses (Mackerel in tomato, Beef carpaccio, Pork tie, Arla Unika Loke & Plum sorbet) 469,-

Winemenu 379,-

Winemenu 449,-



Dinner Menu from 17:30

Snacks

Polenta Fries 79,-

With lemon mayo

Arancini 79,-

With tomato & aioli

Crispy Chicken Skin 79,-

With truffle cream

(Add: Freshly grated truffle +19,-)

3 for 199,-

(Per person)

Homemade Bread 19,-

With butter

(Per person)

(Gluten-free bread 29,- per person)

Starters

Fægekroens Shrimp Cocktail 129,-

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

Moules Frites 109,-

White wine steamed mussels in creamy sauce

Mackerel in tomato 159,-

Smoked mackerel - Tomato compote - "Tomat sauce"

Beef carpaccio 139,-

Havgus cheese - Crunch - Rye bread miso - Smoked thyme

Arla Unika Loke 109,-

Havgus cheese - Crunch - Rye bread miso - Smoked thyme

Hand-Cut Veal Tartare 129,-

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

(Add: Freshly grated truffle 49,-)

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

**When ordering gluten-free bread, there is an additional charge of 29,-*

Main Courses

Whole Roasted Plaice 299,-

With our fish sauce & boiled potatoes

Færgetroens Starshot 259,-

On homemade focaccia

Breaded redfish fillet – Large prawns – Warm smoked salmon – Tomato-flavored lemon aioli

Moules Frites 229,-

White wine steamed mussels in creamy sauce with rustic fries & aioli

Pork tie 249,-

Seasonal organic vegetables from Holmgaards Grønt - Sauce choron

Rokkedahl Boneless Chicken 209,-

Seasonal organic vegetables from Holmgaards Grønt - New potatoes - Supreme sauce with morels

Tournedos Rossini 349,-

*300g beef tenderloin - Freshly grated truffle - Foie gras - Summer vegetables
With fried potatoes and red wine sauce*

Classic Wiener Schnitzel 249,-

Pommes sauté – Peas – Wiener garnish – Browned butter sauce

Hunter's Schnitzel 249,-

Fried potatoes – Mushroom sauce – Today's vegetables

200/300 g. Minced Beef 179/209,-

Homemade bearnaise – Peas – Rustic fries

250g. Beef Filet Steak 289,-

With fried potatoes & today's vegetables.

Choice of whiskey sauce/bearnaise

(Add: Freshly grated truffle 49,- / Add: Rustic fries 29,-)

300g. Veal Ribeye 349,-

With fried potatoes & today's vegetables.

Choice of whiskey sauce/bearnaise

(Add: Freshly grated truffle 49,- / Add: Rustic fries 29,-)

**When ordering different dishes, there may be a wait time*



Desserts

Plum Sorbet 119,-

Corn - Basil - Chocolate

Brownie 129,-

With homemade ice cream and preserved berries

Vanilla Ice Cream 119,-

Strawberry - Malt - Pepper

Cheeses from Arla Unika

3 kinds 105,-

5 kinds 125,-

Served with salt, crisp and sweet

Softice

-Gluten-Free

Free Choice 59,-



Vanilje



Jordbær



Brownie



Cappuccino



Chokolade



Hindbær/Lakrids



Pistacie



Saltet karamel

Homemade Sprinkles (+10)

Freeze-dried raspberries, Chocolate sauce, Tivoli sprinkles (+3,-)

Burnt white chocolate, Salted caramel (not homemade)

Fægekroens Children's Menu

**For 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,-

Choice of potatoes or rustic fries

Served with ketchup and sweet chili

Minced Beef 99,-

Choice of potatoes or rustic fries

Served with ketchup and bearnaise

Fish Fillet 89,-

Choice of potatoes or rustic fries

Served with ketchup and remoulade

Children's Ice Cream 49,-

2 scoops of ice cream with a waffle and chocolate sauce

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



Extras

Bread & Butter 19,-

Ketchup 6,-

Homemade Dips

Remoulade 12,-

Herb Mayo 12,-

Truffle Mayo 15,-

Aioli 15,-

Rustic Fries

With main courses 29,-

Alone 49,-

Bearnaise 29,-

Freshly Grated Truffle 49,-

Gluten-Free Bread 29,-