

Beer & Water

Draft Beer

<i>Hancock Pilsner, Hancock Classic & Seasonal</i>	39,-/59,-
<i>Gambrinus Dark</i>	49,-/69,-
<i>Royal Blanc 0,3 L</i>	49,-
<i>Hancock Vodka/Abrikos</i>	69,-

Bottled Beer

<i>Hancock Pilsner/Classic</i>	39,-
<i>Kronenbourg 1664 Blanc Non-Alcoholic</i>	49,-
<i>Stella Artois</i>	49,-
<i>Møn Beer (ask for a description)</i>	49,-
<i>Møn Dark Sky</i>	55,-
<i>Hjort Beer (ask for a description)</i>	49,-

Soft Drinks

<i>Hancock Soda</i>	39,-
<i>Cola, Orange, Orange Light, Green Sport, Raspberry, Pineapple, Apricot, Lemon, Lemon Light, White Sport, Sparkling Water with Lemon</i>	
<i>Various Sodas</i>	39,-
<i>Hancock Sports Cola /Light, Coca Cola /Zero, Pepsi/Pepsi Max/ Faxe Kondi / Faxe Kondi Free, 7up, Thor Passion</i>	

Juice

<i>Apple, Rhubarb & Orange Juice 25cl.</i>	29,-
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Møn Juices

<i>Elderflower, Rhubarb, Blackcurrant, Apple Juice & Strawberry</i>	49,-
<i>Aquador Peach 50 cl.</i>	39,-
<i>Cocio</i>	39,-

Purezza Premium Water

<i>Still, 75 cl. (Free with wine)</i>	75 cl / ad libitum 29,- / 39,- pr. pers.
<i>Sparkling, 75 cl.</i>	39,- / 49,- pr. pers.

Lunch 12-16

Færgetroens Starshot 269,-

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

Færgetroens Shrimp Cocktail 129,-

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

Luxury Shrimp Sandwich 179,-

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,-)

Classic Wiener Schnitzel 249,-

Pommes sauté – Peas – Wiener garnish – Browned butter sauce

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,-

Smoked eel 129,-

With scrambled eggs - Chives

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

Pan-seared Hake

Cabage - Sea buckthorn - Browned butter

Wine: Grans-Fassian Mineralschiefer. Mosel



Stuffed apple fritters

Mushrooms - Smoked Vesterhavs cheese - Lemon confit

Wine: Albino Rocca, Langhe Chardonnay. Piemonte



Braised beef short rib

Seasonal organic vegetables from Holmgårds Grønt - Truffle glaze

Wine: Confuron-Cindre, Bourgogne Rouge. Bourgogne



Wine & grapes

Moscato - Walnuts

Wine: Maculan, Dindarello Breganze. Veneto

4 Courses 449,-

4 wine: 429,-

Dinner Menu from 17:30

Snacks

Mushroom Toast 79,-

With pickled beech mushrooms & Thyborøn Rav

Mini-Carpaccio 79,-

With herb cream & dried beef heart

Blinis 79,-

With trout roe & Champagne

3 for 199,-

(Per person)

Homemade Bread 19,-

With butter

(Per person)

(Gluten-free bread 29,- per person)

1 glass of Astruc Malras, Brut Blanquette de Limoux & 3 snacks 249,-

Per person

1 glass of Henriot, Brut Souverain Champagne & 3 snacks 299,-

Per person

Starters

Fægekroens Shrimp Cocktail 129,-

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

Pan-seared Hake 169,-

Cabbage - Sea buckthorn - Browned butter

**Order as a main course 329,-*

Stuffed apple fritters 129,-

Mushrooms - Smoked Vesterhavs cheese - Lemon confit

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 269,-

On homemade focaccia

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

Braised beef short rib 249,-

Seasonal organic vegetables from Holmgårds Grønt - Truffle glaze

Rokkedahl Boneless Chicken 209,-

Seasonal organic vegetables from Holmgårds 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

Wine & grapes 109,-

Moscato - Walnuts

Brownie 129,-

With homemade ice cream and preserved berries

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)

Færgekroens 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,-

Rustic Fries

With main courses 29,-

Alone 49,-

Bearnaise 29,-

Freshly Grated Truffle 49,-

Gluten-Free Bread 29,-