

Welcome to
The Ferry Inn
Hadsund

where maritime charm meets
culinary magic by Mariager Fjord.











*We try to do our best to provide the best possible
service and deliver the good dishes.
Should you have a hand in any of this, please
contact our wonderful staff.*

*We wish you a pleasant visit here at our cozy and
hospitable inn.*

Welcome again!

 *Beer and Water*

 From the Tap	
Hancock Pilsner, Hancock Classic	39,-/59,-
Gambrinus Dark	49,-/69,-
Royal Blanche 0.3 L	49,-
Hancock Vodka/Apricot	69,-
 Bottled Beer	
Stella Artois 33 cl.	49,-
Møn Beer 33cl. (feel free to ask for a description)	55,-
Møn Dark Sky 33 cl.	55,-
Hjort beer 33 cl. (feel free to ask for a description)	59,-
 Non-Alcoholic Bottled Beer	
Møn Damsholte IPA	59,-
Møn Magleby Classic	59,-
Kronenbourg 1664 Blanc Non-Alcoholic 33 cl.	49,-
 Soft Drinks	
Hancock Sodas	39,-
Sportscola, Orange, Orange Light, Raspberry, Lemon, Lemon Water, Sparkling Water with Lemon	39,-
Various Sodas	
Coca Cola /Zero, Pepsi Max, Faxe Kondi/Free, Thor Passion	39,-
Cocio	39,-
Aqua d'or Peach	
 Juice & Møn Juices	
Apple, Rhubarb & Orange Juice 25 cl.	29,-
Elderflower, Rhubarb	49,-
 Purezza Premium Water	
Still Water, 75 cl. /all you can drink	29,-/39,-
Sparkling Water, 75 cl. /all you can drink (Free with Wine)	39,-/49,-



Lunch

12:00-16:00

Ferry Inn's Star Dish 269,-

On homemade focaccia

Breaded redfish fillet – Large shrimp – Warm smoked salmon – Tomato lemon aioli

Whole Roasted Plaice 299,-

With our fish sauce & boiled potatoes

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,-

Sautéed potatoes – Peas – Wiener garnish – Brown butter sauce

Parisian Beef 179,-

Minced beef on toasted bread – Chopped onions – 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: fresh grated truffle 49,-)

Mushroom Burger 179,-

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

**Available vegetarian. *Available with gluten-free bread +29,-*

(Add: Rustic fries 29,-)

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

Béarnaise – Peas – Rustic fries

Today's Cake with Freshly Ground Coffee 89,-

(Add: Homemade vanilla ice cream 29,-)

***When ordering different dishes, a short wait time may be expected**

Smørrebrød

Egg and Shrimps

With homemade lemon mayo - Shrimps

Fish fillet

With homemade remoulade – Lemon

Oksespidsbryst

With homemade horseradish cream – Pickles

1 piece 99,-

One of each for the hungry ones 249,-

Smoked eel 129,-

Egg - Chives

Modern smørrebrød 2 stk. 199,-

With charcuteri from Rævhede Naturprodukter after the season

Lunch plater

1. Serving:

Marinated Hering

½ egg with shrimps

Fish fillet with remoulade

2. Serving:

Small roast piece with onions

Frikadeller with red cabbage

249,-

Adons:

2 cheeses from Thise Mejeri with homemade marmelade and crispy bread 59,-

Coffe with petitfour 49,-

Coffe with today's cake 89,-



Evening

fra kl 17.30



Snacks & Bubbles

Rævhede Serano

With pickled beach mushrooms and truffle cream

Duck Croquette 79,-

With herb mayo

Sphere 79,-

With tin sliced tuna and wasabi

One of each snacks

199,-

A glass of Cava and 3 snacks

249,-

A glass of Champagne and 3 snacks

299,-



Homemade foccacia bread with truffel butter

Glutenfree bread 29,-



Winter menu

Jerusalim artichoke soup

Pickled – Chips



Pork leg

Braised pork leg - Smashed potatoes - Lingan berries - Brown Sous



Old days apple cake

Apple mix - Macaroons - Whipped Cream



3 Courses 289,-

 *Starters*

Fægekroens Shrimp Cocktail 129,-
Shrimps – Tomato Dust – Frisésalat – Lemon mayo

Jerusalim artichoke soup 99,-
Pickled – Chips

Handcut Veal Tartar 129,-
Trofel Mayo – Pickled Red Onions – Rye crumble – Frisésalat
(Freshly grated trofel 49,-)

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

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

Main Courses

Whole-roasted plaice 299,-

With our fish sauce & boiled potatoes

The ferry inn's star dish 269,-

On homemade foccacia

Breaded redfish fillet – Large prawns – Hot smoked salmon – Tomatoed lemon aioli

Pork leg 229,-

Braised pork leg - Smashed potatoes - Lingan berries - Brown Sous

Rokkedahl boneless chicken 209,-

The season's organic vegetables from Holmgaard's greens - New potatoes - Sauce suprême with morels

Tournedos Rossini 349,-

*300g beef tenderloin - Fresh truffle - Foie gras - Seson greens
With fried potatoes and red wine sauce*

Classic Wiener schnitzel 249,-

French fries – Peas – Wienerdreng – Browned butter sauce

Hunter schnitzel 249,-

Fried potatoes – Mushroom sauce – Greens of the day

200g/300g. Ground beef 179,-/209,-

Home-whipped béarnaise – Peas – Rustic fries

250g. Sirloin steak 289,-

With roasted potatoes & vegetables of the day.

Choose between whiskey sauce|bearnaise

(Add-on fresh truffle 49 NOK | add-on rustic fries 29 NOK)

300g. Veal Ribeye 349,-

With roasted potatoes & vegetables of the day.

Choose between whiskey sauce|bearnaise

(Add-on fresh truffle 49,- | add-on rustic fries 29,-)

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

Desserts

Lemon Fromage 99,-
Lemon - Whipped Cream

Old days apple cake 89,-
Apple mix - Macaroons - Whipped Cream

Cheese Selection
3 types 105,-
5 types 125,-
Served with a mix of salty, crispy, and sweet

Softice 59,-
Gluten-Free



Vanilje



Jordbær



Brownie



Cappuccino



Chokolade



Hindbær/Lakrids



Pistacie



Saltet karamel

Freeze-Dried Raspberries	10,-
Colorful Sprinkles	15,-
Toasted White Chocolate	3,-
Chocolate or Salted Caramel Sauce	10,-



Ferry Inn Kids' Menu

Our Recommendations:

*All our regular dishes can be ordered as a kid's meal
½ portion for ½ price,*

Crispy Panko Chicken 89,-

*Choose between potatoes and thick-cut fries
Served with ketchup and sweet chili*

Hamburger Steak 99,-

*Choose between potatoes and thick-cut fries
Served with ketchup and bearnaise*

Fish Fillet 89,-

*Choose between potatoes and thick-cut fries
Served with ketchup and remoulade*

Kids' Ice Cream 49,-

*2 scoops with a waffle and chocolate sauce
Add-on: 1 scoop of homemade vanilla ice cream 15,-*

 *Additional Options*

Bread & Butter 19,-

Homemade Dips

Ketchup 6,-

Remoulade 12,-

Herb Mayo 12,-

Truffle Mayo 15,-

Thick-Cut Fries

With Main Dishes 29,-

On Their Own 49,-

Bearnaise Sauce 29,-

Freshly Grated Truffle 49,-

Gluten-Free Bread 29,-



Drink Menu

from 5:30 PM

Aperol Spritz Aperol - Orange - Prosecco	99,-
Gin Hass Gin - Mango - Lemonade	99,-
Gin and Tonic Gin - Tonic Water	89,-
Whiskey Sour Whiskey - Lemon - Egg Whites - Sugar Syrup	109,-
Amaretto Sour Amaretto - Whiskey - Lemon - Egg Whites - Sugar Syrup	109,-
Passion Sour Passionfruit - Gin - Lime and Lemonade	99,-
White Russian Vodka - Kahlua - Milk	109,-
Espresso Martini Coffee - Sugar Cane - Vodka	109,-
Dark 'n' Stormy Rum - Ginger Beer - Lime	109,-
Tequila Sunrise Tequila - Orange - Grenadine	109,-



Winecard

Sparkling Wine

<i>N.V</i>	<i>Berberana,</i> Cava Brut Gran Tradicion	<i>gl. 79,- 299,-</i>
<i>N.V</i>	<i>Pievalta,</i> Perlugo dosaggio Zero Metodo Classico, Marche, Italien	<i>349,-</i>
<i>N.V</i>	<i>Barone Pizzini,</i> Golf 1927 Franciacorta DOCG, Lombardiet, Italien	<i>499,-</i>
<i>N.V</i>	<i>Domaine Alexandre Bonnet,</i> Blanc de Noirs, Champagne, Frankrig	<i>599,-</i>

White

<i>2023</i>	<i>Lodali,</i> Langhe Chardonnay DOC, Piemonte, Italien	<i>gl. 89,- 349,-</i>
<i>2022</i>	<i>Weingut Stigler,</i> RL Riesling, Baden, Tyskland	<i>399,-</i>
<i>2020</i>	<i>Pievalta,</i> Dominé Verdicchio Superiore DOC, Marche, Italien	<i>449,-</i>
<i>2019</i>	<i>Dominio do Bibeí,</i> Lalume, Ribeira Sacre, Spanien	<i>499,-</i>
<i>2023</i>	<i>Les Crêtes,</i> Petite Arvine, Valle d'Aosta, Italien	<i>499,-</i>
<i>2023</i>	<i>Maugeri,</i> Catarratto IGT, Sicilien, Italien	<i>529,-</i>
<i>2021</i>	<i>Domaine Bitouzet-Prieur,</i> Aligoté, Bourgogne, Frankrig	<i>569,-</i>

 Rosé

2022	<i>Riecine,</i> Palmina Rosé IGT, Toscana, Italien	gl. 99,- /399,-
2023	<i>Maugeri,</i> Etna Rosato DOC, Sicilien, Italien	499,-

 Red

2022	<i>Castello Tricerchi,</i> Luli'o Sangiovese, Toscana, Italien	gl. 89,- /349,-
2022	<i>Lodali,</i> Barbera d'Alba DOC, Piemonte, Italien	389,-
2019	<i>Podere Le Ripi,</i> Amore e Follia Syrah IGT, Toscana, Italien	399,-
2018	<i>Weingut Stigler,</i> Pinot Noir, Baden, Tyskland	429,-
2021	<i>Lucien Muzard,</i> Côte du Rhône, Frankrig	449,-
2021	<i>Castello Tricerchi,</i> Rosso di Montalcino DOC, Toscana, Italien	449,-
2021	<i>Graci,</i> Etna Rosso DOC, Sicilien, Italien	479,-
2022	<i>Cascina Roccalini,</i> Langhe Nebbiolo DOC	479,-
2020	<i>Dominio do Bibeí,</i> Lalama, Ribeira Sacre, Spanien	489,-
2022	<i>Riecine,</i> Chianti Classico DOCG, Toscana, Italien	499,-
2022	<i>Lucien Muzard & Fils,</i> Bourgogne Rouge, Frankrig	529,-
2020	<i>Lodali</i> Bricco Ambrogio Barolo, Piemonte, Italien	569,-

 Sweet

2023	<i>Lodali,</i> Moscato d'Asti DOCG, Piemonte, Italien	399,-
2022	<i>Weingut Stigler,</i> Riesling Kabinett VDP Erste Lage, Baden, Tyskland	gl. 99,- /429,-



Snaps & Bitter

Den bette á 2 cl 49,-

Den fornuftige á 4 cl 59,-

Aalborg grill akvavit

Linie akvavit

Rød aalborg

Aalborg porse akvavit

Aalborg krone akvavit

Aalborg dild akvavit

Aalborg nordguld akvavit

Aalborg jubilæums akvavit

Høker klar akvavit

Høker gylden akvavit

Bitter

Dr Nielsen

Fernet Branca

Gammel Dansk

Nordsø Olie



Warm Drinks

House coffee 39,-

Espresso 49,-

Americano 49,-

Latte 55,-

Cappucino 55,-

Hot Chocolate 69,-

Tea 39,-