

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



# Lunch

12:00-16:00

**The 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 Røvhede 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: Freshly grated truffle 49,-)*

**Mushroom Burger 179,-**

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

*\*Available vegetarian.*

*\*Available with gluten-free bread +29,-*

*(Add: Rustic fries 29,-)*

**200g / 300g. Ground Beef Steak 179,- | 209,-**

*Béarnaise – Peas – Rustic fries*

**250g. Sirloin Steak 299,-**

*Rustic fries - Bearnaise - Salad of the day*

*(Add-on fresh truffle 49 DKK)*

\*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,-*



# Coffee and cake

**Today's Cake with Freshly Ground Coffee 89,-**

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



# *Evening*

from 17.30



## *Snacks & Bubbles*

### **Rævhede Serano**

With pickled beech mushrooms and truffle cream

### **Duck Croquette 79,-**

With herb mayo

### **Sphere 79,-**

With tin sliced tuna and wasabi

<b>One of each snacks</b>	<b>199,-</b>
<b>A glass of Cava and 3 snacks</b>	<b>249,-</b>
<b>A glass of Champagne and 3 snacks</b>	<b>299,-</b>
Minimum two glasses	



### **Homemade foccacia bread with whiped butter**

Glutenfree bread 29,-



# *Spring Menu*

## **Codcheeks cooked at low heat**

*Pistachio - Rhubarb - Radish - Green tomato*



## **Loke (fresh cheese)**

*Ramson - German turnip - Charred ash bread*



## **Angus Beef Flapmeat\***

*Beetroots - Duchesse with stinging nettle -  
Veal sauce with apple*



## **Yellow beets Sorbet**

*Granny Smith Apples - Marzipan - Lemon verbena*



**4 courses 449,-**

*\*The kitchen prepares the flapmeat rare, unless otherwise agreed*

 **Starters**

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

**Codcheeks cooked at low heat 159,-**  
*Pistachio - Rhubarb - Radish - Green tomato*

**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 pan seared Plaice 299,-**  
*With fish sauce & boiled potatoes*

**The ferry inn's star dish 269,-**  
*On homemade foccacia*  
*Breaded redfish fillet – Large prawns – Hot smoked salmon – Tomatoed and lemon aioli*

**Rokkedahl boneless chicken 209,-**  
*The season's organic vegetables from Holmgaard's greens - New potatoes*  
*Sauce suprême with morels*

**Tournedos Rossini 399,-**  
*300g Beef tenderloin - Fresh truffle - Foie gras - Vegetables of the day.*  
*With roasted potatoes and red wine sauce*

**Classic Wiener Schnitzel 249,-**  
*Pan roasted potatoes – Peas – Wienerdreng – Browned butter sauce*

**Hunter Schnitzel 249,-**  
*Roasted potatoes – Mushroom sauce – Greens of the day*

**200g/300g. Ground beef steak 179,-/209,-**  
*Home-whipped béarnaise – Peas – Rustic fries*

**250g. Sirloin Steak 299,-**  
*With roasted potatoes & vegetables of the day.*  
*Choose between whiskey sauce and Home-whipped 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*

**Yellow beets Sorbet 99,-**  
*Granny Smith Apples - Marcipan - Lemon verbena*

**Cheese Selection**  
*3 types 105,-*  
*5 types 125,-*  
*Served with something 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

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



# Winecard

*Ask waiter for our cellar 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 Bibei,</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 &amp; 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,-