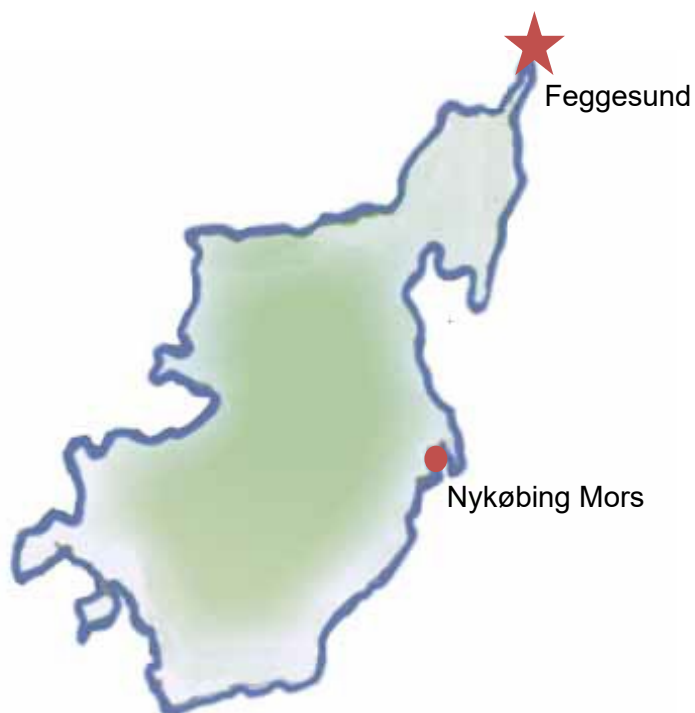


Menu

Feggesund Færgekro

Feel free to take the menu card home



Feggesund Færgekro · Feggesundvej 81 · 7900 Nykøbing Mors · Tlf. 9775 1032

2024

Courses

Served between kl. 11.30 and kl. 20.00

1. **Speciality:** *Fried eel with potatoes and parsley sauce*
- Eat all you can - Do you want otherwise, such as beetroot cucumber salad, apple puree - ask the staff Kr. 285,-
 2. *Big "Faling star": white bread with fried fish fillets, shrimps, smoked salmon, asparagus, lemon and homemade dressing* Kr. 225,-
 3. *Plaice (on pan) with shrimps and asparagus, white potatoes and parsley sauce* Kr. 200,-
 4. *Beuf Béarnaise with mixed salad, pommes frites or potatoes (fillet of beef, min. 200 gr.)* Kr. 285,-
 5. *Seasoned tenderloin schnitzel with pommes frites, mixed salad and béarnaise sauce* Kr. 225,-
 6. *Schnitzel (tenderloin-beefsteak) with fried potatoes, peas and butter-sauce* Kr. 200,-
 7. *Marinated chicken breast with pommes frites, mixed salad and béarnaise sauce* Kr. 200,-
 8. *Danish beefsteak with potatoes, onions, brown sauce and beetroot* Kr. 175,-
 9. *Vegetarian/Vegan - Nuts paned pineapple rings with pommes frites, mixed salad, bread and béarnaise sauce* Kr. 175,-
- Gluten-free or sugar-free is made, ask the staff*

Lunch

Served between 11.30 and 17.00

10. *Feggebeef: Rye bread or white bread with hamburger (ox), beetroot, capers, raw onions, horse radish and dressing.*
If you want raw egg yolk - ask the staff Kr. 150,-
11. *"Faling star": white bread with fried fish fillet, shrimps, lemon and dressing* Kr. 150,-
12. *White bread with shrimps, lemon and caviar* Kr. 100,-
13. *1 pce. warm fried fish fillet with rye bread and remoulade* Kr. 65,-
14. *3 pcs. fried eel with 2 half slices rye bread* Kr. 95,-
15. *1 pce. bread with smoked eel and scrambled eggs* Kr. 80,-
16. *3 pcs. homemade meatballs with rye bread and beetroot* Kr. 65,-
17. *Mixed salad with shrimp and eggs, homemade dressing, baguette* Kr. 110,-
18. *Mixed salad with chicken breast and eggs, homemade dressing, baguette* Kr. 110,-

For Children

19. 2 frankfurter sausage with pommes frites or pasta	Kr.	75,-
20. 2 homemade meatballs with pommes frites or pasta	Kr.	75,-
21. Fried fish filet with pommes frites or pasta	Kr.	75,-
22. Pommes frites	Kr.	45,-

Sweets / Coffee / Cake

23. Ice with chocolate sauce	Kr.	70,-
24. Ice with cherry sauce	Kr.	70,-
25. Ice with fruits	Kr.	70,-
26. Pancake with ice	Kr.	80,-
27. Banana Split	Kr.	80,-
28. Irish coffee with 2 cl. Whisky	Kr.	55,-
29. Coffee with home-made biscuit	Kr.	40,-
30. Homemade nut horn	Kr.	40,-
31. Strawberry-rhubarb cake with whipped cream	Kr.	40,-
32. Apple charlotte with whipped cream	Kr.	40,-
33. Warm chocolate with whipped cream and home-made biscuit	Kr.	40,-
34. White bread with cheese or rolled sausage	Kr.	40,-

Drinks

40. Beer from Thisted Bryghus: Morsø Pilsner or Thy Classic	Kr.	35,-
41. Luxury beer: Limfjords Porter, Porse Gold, Øko-Humle	Kr.	45,-
42. Beer: Grøn Tuborg	Kr.	35,-
43. Without alcohol - Carlsberg Nordic, Thy Classic	Kr.	35,-
44. Lemonade- bottle 25 cl.: Coca Cola, Cola Zerro, Sprite, Fanta, Red raspberry, Lemon, Apple juice, Sugar free orange, Ramlösa with or without citrus	Kr.	30,-
45. 1 glass of milk	Kr.	20,-
46. Spring water - bottle 1/2 l.	Kr.	20,-
47. 1 bottle of ice water	Kr.	20,-
48. Organic juice: Elderflower, Rhubarb, Blackcurrant Ice tea (peach)	Kr.	45,-

Spirituos

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| 50. Aquavit: Red Ålborg, Linie, Porse, Jubilæum, O.P. Anderson - 2 cl. | Kr. 30,- |
| 51. 1/2 bottle of Aquavit | Kr. 290,- |
| 52. Doktor Nielsen, Whisky, Rom, Vodka, Gin - 2 cl. | Kr. 30,- |
| 53. Liquors: Baileys, Cointreau, Grand Marnier, Cognac - 2 cl. | Kr. 35,- |

Wine (incl. 1 bottle of ice water)

White wine of the house: Hunter's Creek, Chardonnay, Australian - 12,5%

Red wine of the house: Hunter's Creek, Shiraz/Merlot, Australian - 13,5%

Rose wine of the house: Hunter's Creek, Shiraz, Australian - 12,5%

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| 54. 1/1 bottle | Kr. 230,- |
| 55. 1/2 bottle in carafe | Kr. 130,- |
| 56. 1 glass of wine | Kr. 65,- |

White wine: (1/1 bottle)

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| 57. Dopff au Moulin, Pinot Blanc, Alsace, France - 13% (dry) | Kr. 275,- |
| 58. Dr. Schmitt Blau Riesling QBA, Germany - 9,5% (sweet) | Kr. 275,- |

Red wine: (1/1 bottle)

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| 59. Château des Alouettes, Costières de Nîmes, France, 75% Syrah og 25% Grenache - 13,5% | Kr. 275,- |
| 60. Tank no 32 Primitivo Appassimento, Puglia, Italy - 14,0% | Kr. 275,- |
| 61. Valpolicella - Ripasso, Monte Zovo, Italy - 14,5% | Kr. 300,- |
| 62. Sylvain Loichet Bourgogne Pinot Noir, France - 13,5% | Kr. 400,- |

With precaution for price changes.



Nice rooms by the Limfjord, TV, WIFI, toilet/bath on the hallway.
Single room Kr. 500,- and Double room Kr. 800,- incl. breakfast.