

# Menu

## Feggesund Færgekro



Feel free to take the menu card home



Feggesund Færgekro · Feggesundvej 81 · 7900 Nykøbing Mors · Tlf. 9775 1032 · 2026










The kitchen is open: 10:30 to 19:30 (July and August 10:30 to 20:00)

## Courses




-  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. 315,-
-  2. Big "Faling star": white bread with fried fish fillets, shrimps, smoked salmon, asparagus, lemon, homemade dressing Kr. 240,-
-  3. Plaice (on pan) with shrimps and asparagus, white potatoes and parsley sauce Kr. 220,-
-  4. Beef Fillet Steak (min. 200 gr.), with mixed salad, pommes frites or potatoes and béarnaise sauce Kr. 315,-
-  5. Seasoned schnitzel (pork tenderloin) with pommes frites, mixed salad and béarnaise sauce Kr. 245,-
-  6. Schnitzel (tenderloin-beefsteak) with fried potatoes, peas and butter-sauce Kr. 225,-
-  7. Marinated chicken breast with pommes frites, mixed salad and béarnaise sauce Kr. 210,-
-  8. Danish beefsteak with potatoes, onions, brown sauce and beetroot Kr. 175,-
-  9. Vegetarian/Vegan - Pineapple rings with nuts, pommes frites, mixed salad, bread and béarnaise sauce Kr. 175,-

Gluten-free or sugar-free can be made, ask the staff

## Lunch

-  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. 160,-
-  11. "Faling star": white bread with fried fish fillet, shrimps, lemon and dressing Kr. 160,-
-  12. White bread with shrimps and lemon Kr. 100,-
-  13. 1 pce. warm fried fish fillet with rye bread and remoulade Kr. 70,-
-  14. 3 pcs. fried eel with 2 half slices rye bread Kr. 95,-
-  15. 1 pce. bread with smoked eel and scrambled eggs Kr. 85,-
-  16. 3 pcs. homemade meatballs with rye bread and beetroot Kr. 70,-
-  17. Mixed salad with shrimp and eggs, homemade dressing, baguette Kr. 125,-
-  18. Mixed salad with chicken breast and eggs, homemade dressing, baguette Kr. 125,-

## 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. 60,-
29. Coffee with home-made biscuit	Kr. 50,-
30. Homemade nut horn	Kr. 40,-
31. Strawberry-rhubarb cake with whipped cream	Kr. 45,-
32. Apple charlotte with whipped cream	Kr. 45,-
33. Warm chocolate w. whipped cream and home-made biscuit	Kr. 50,-
34. White bread with cheese or rolled sausage	Kr. 45,-

## Drinks

40. <b>Beer from Thisted Bryghus:</b> Morsø Pilsner or Thy Classic	Kr. 38,-
41. <b>Luxury beer:</b> Limfjords Porter, Porse Gold, Øko-Humle	Kr. 48,-
42. Beer: Grøn Tuborg	Kr. 38,-
43. Without alcohol - Carlsberg Nordic, Thy Classic	Kr. 38,-
44. Lemonade- bottle 25 cl.: Coca Cola, Cola Zerro, Sprite, Fanta, Red raspberry, Lemon, Sugar free orange, Ramlösa with or without citrus	Kr. 32,-
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. Juice: Elderflower, Rhubarb, Blackcurrant, Ice tea (peach), Apple juice	Kr. 45,-

## Spirituos

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|---------------------------------------------------------------------------------------|-----------|
| 50. Aquavit: Red Ålborg, Linie, Porse, Jubilæum, O.P. Anderson, Morsø aquavit - 2 cl. | Kr. 32,-  |
| 51. 1/2 bottle of Aquavit                                                             | Kr. 290,- |
| 52. Doktor Nielsen, Whisky, Rom, Vodka, Gin - 2 cl.                                   | Kr. 35,-  |
| 53. Liquors: Baileys, Cointreau, Grand Marnier, Cognac - 2 cl.                        | Kr. 40,-  |

## Wine (incl. 1 bottle of ice water)

White wine of the house: Viu Manent Chardonnay, Chile - 14%

Red wine of the house: Viu Manent Cabernet Sauvignon, Chile - 13,5%

Rose wine of the house: Wave Rosato, Sicily - 12%

- |                          |           |
|--------------------------|-----------|
| 54. 1/1 bottle           | Kr. 250,- |
| 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. Côtes-du-Rhône Rouge, Vidal-Fleury, France - 13,5%   | Kr. 275,- |
| 60. Primotivo, Puglia, Italy - 13%                       | 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.