

NYHAVNS FÆRGEKRO

NYHAVN 5 - Tlf. 33 15 15 88

Book a table at www.nyhavnsfaergekro.dk

We serve lunch from 11.30 -17.00

Herring buffet 130 kr.

Help yourself as many times as you please. 12 different specialities plus our recipe of the month.

Served with organic rye bread, small potatoes, lard and butter.

A single herring from the buffet..... 75 kr.

Lunch plate - the Nyhavn selection

Herring. One of our herring specialities.

Smoked salmon served with red onion-capers vinaigrette, 'Vesterhavssost' and fresh herbs.

Large hand-peeled shrimps served with homemade mayonnaise and dill.

Chicken salad. Small, delicate pieces of chicken tossed in lightly creamy dressing with curry, crisp celery and fresh apples. Served with crispy bacon.

Roast beef. Thin slices of pink roast beef with onion rings, Danish 'remoulade', horseradish and pickled cucumber.

Creamy French brie cheese.

The Nyhavn selection is accompanied by organic rye bread, slices of farmer's bread and butter200 kr.

Lunch dishes

Potato and leek soup

Smoking hot potato and leek soup. Served with farmers bread and butter85 kr.

"Stjernes kud" (The shooting star)

One steamed and one fried fillet of plaice topped with shrimps, roasted green asparagus and løjrom. Served on organic farmers bread with homemade dressing and lemon. 185 kr.

Grilled beef tartare

200 grams of minced beef served with chopped beetroot, capers, onion, horseradish, pickles cream and egg yolk on organic sourdough bread 160 kr.

Salad with hot-smoked salmon

Hot-smoked salmon served with crisp vegetables, eggs, red onion/capers vinaigrette and garlic croutons 160 kr.

Danish 'smørrebrød'

Smoked salmon. Served with red onion-caper vinaigrette, cheese and fresh herbs on organic farmer's bread 80 kr.

Dill-marinated salmon. Served with a classic homemade mustard dressing on organic farmer's bread 80 kr.

Miss Berg's famous warm fish cakes. Served on organic rye bread with Danish 'remoulade'85 kr.

Large hand-peeled shrimps. Served on organic farmer's bread with dill and homemade mayonnaise.....80 kr.

Fillet of plaice. Fried and served with Danish 'remoulade' and lemon on organic rye bread85 kr.

Fillet of plaice with hand-peeled shrimps. Fried plaice served with large shrimps, homemade mayonnaise, and dill on organic rye bread90 kr.

Eggs and hand-peeled shrimps. Served with homemade mayonnaise and dill on organic farmer's bread and topped with løjrom roe.....85 kr.

Chicken salad. Delicate pieces of chicken tossed in a lightly creamy dressing with curry, crisp celery and fresh apples. Served with crispy bacon on organic farmer's bread80 kr.

'Veterinarian's Night Snack'. Paté, thinly sliced salted beef, onion and cress on organic rye bread..... 80 kr.

Traditional Danish meatballs. Served on organic rye bread with potato salad.....85 kr.

Roast beef. Slices of roast beef on organic rye bread with onion rings, Danish 'remoulade', horseradish and pickled cucumber.....80 kr.

Matured cheese. Served on organic rye bread with stock jelly and onions - dashed with dark rum at the table80 kr.

Fried brie cheese. Served with a blackcurrant compote on toasted farmer's bread.....80 kr.

Dessert

Rhubarb- strawberry trifle. Classic strawberry and rhubarb trifle with vanilla. Layered with crushed macaroons and vanilla cream.....65 kr.

Chocolate cake

Our homemade chocolate cake made of rich Belgian chocolate 65 kr.

Berry pie

Tasty seasonal berries are served on a shortcrust pastry covered with a tasty layer of rich Belgian chocolate and filled with crème chantilly with bourbon vanilla 60 kr.

THE HISTORY OF 'SMØRREBRØD'

Our knowledge of 'smørrebrød' dates back to the 16th century. Back then women brought their men, who were working in the fields, lunch consisting of rye bread with chesse or sausage.

In the 17th century the word 'smørrebrød' occurs as a natural combination of butter (smør) and bread (brød) meaning easy food.

In the 1880's, the luxury 'smørrebrød' with lots of toppings as we know it today was used as a symbol of success among wealthy tradesmen.

We gladly inform about allergens.

When paying with a credit card you will be charged a fee by the credit card company.

Spiced aquavit 4 cl

In Nyhavns Færgekro we have several different types of aquavit depending on the season. You can for example taste the delicious walnut, hops or sweet woodruff. Your host/hostess will be pleased to present the varieties at your table,

Homemade, spiced aquavit.....	glass 70 kr.
.....	bottle 1100 kr.
Other aquavit.....	glass 65 kr.
.....	bottle 900kr.

Choose between: O.P. Andersen, Rød Aalborg, Linie Akvavit, Aalborg Porse, Jubilæums Akvavit, Gammel Dansk, Dr. Nielsen.

Beer and soft drinks

Filtered water sparkling or non sparkling	per guest 25 kr.
Coca Cola, Coca Cola Zero or Fanta 40 cl	40 kr.
Organic juice.....	40 kr.
Carlsberg lager, draught, 4,6 vol. 40 cl.....	50 kr.
Tuborg Classic, draught, 4,6 vol. 40 cl.....	55 kr.
Nyhavnsøllen, organic beer from Ørbæk, 4,8 vol. 33 cl.....	65 kr.
Tuborg pilsner, 4,6 vol. 33 cl.....	40 kr.
Thy Porse Guld, 5,8 vol. 33 cl.....	50 kr.
Krenkerup Weissbier, 5,1 vol. 50 cl.....	75 kr.
Carlsberg Nordic, non-alcoholic, 33 cl.....	40 kr.

Wine

Husets vine

Beau Chêne, Vin de France,

The house white wine is dry and crispy with aromas reminiscent of white blossoms, apples, and apricot. Complex and intense like a good wine from Bourgogne.

The house red wine is soft and filled with aromas of cherries and strawberries. Deep and clear in colour.....70/285 kr.

White

Bio bio Chardonnay, Cielo E Terra, Italy.....75/350 kr.

Union de Viticulteurs de Chablis, Chardonnay, France.....110/500 kr.

Organic Riesling, Fernand Engel, Alsace.....75/350 kr.

Savignon de Touraine, Château de la Presle, France 75/350 kr.

Sancerre, Château de Fontaine-Audon, France..... 500 kr.

Rosé

Alameda, Central Valley, Chile 75/350 kr.

Château Roubine Cru Classé, Côtes de Provence, France... 110/500 kr.

Red

Saint Cosme, Côtes du Rhône, Gigondas, France385 kr.

Petit Pavail, Bordeaux, France 75/350 kr.

Chanson, Pinot Noir, France 80/385 kr.

Viña Ilusion, Alonso Etayo, organic, Spain 75/350 kr.

Fattoria di Poggio Capponi, Chianti Riserva, Sangiovese, Italy 475 kr.

Corte Majoli, Valpolicella Ripasso Superiore, Italy85/385 kr.

Coffee, tea and hot drinks

Organic, French press coffee.....	35 kr.
Caffe latte/cappucino	40 kr.
Espresso.....	30 kr.
Tea.....	35 kr.
Irish coffee/double Irish coffee.....	65/90 kr.

DID YOU KNOW?

That Nyhavns Færgekro once belonged to the agency of the world's leading steamboat shipping company, White Star Line? It was here, Danish people could buy tickets for Titanic. On the windows on the higher ground floor you can still see the imprints of destinations and signal flags like Rio de Janeiro, Miami and New York.

HISTORICAL ATMOSPHERE

Notice the black and white tiles on the floor. They are former tiles from the Dagmar theatre situated at the Town Square, which closed down in 1937.

Take a walk up the iron spiral stairscaise to the 1st floor. Here, you find our beautiful and majestic banquet room. The iron staircase is from the rear platform of an old tram from the Copenhagen area Frederiksberg.

HOST YOUR NEXT PARTY AT NYHAVNS FÆRGEKRO

Invite friends and family and give them an experience in Nyhavns Færgekro's historical settings. We will compose a food and wine menu according to your wishes.

Please contact our Booking Manager, who will be happy to tell you more about our different options.

E-mail: selskaber@nyhavnsfaergekro.dk
Phone: 93390349