



· **Starters** ·
Sharing food

Lobster dog
Lobster, fried onions and lobstermayo
Kr. 195,-

The toast
Skagen ham, cheese, mushroom and truffle
Kr. 125,-

Skagen ham crouquettes
Skagen ham and Vesterhavs cheese
3 pcs. kr. 115,-

Lobster bisque
Fish, fennel and green oil
Kr. 135,-

Fine de Claire oysters
Sea buckthorn vinaigrette and pickled onions
3 pcs. Kr. 110,- 6 pcs. Kr. 210,- 9 pcs. Kr. 310,-

Oysters of the season
Sea buckthorn vinaigrette and pickled onions
3 pcs. Kr. 150,- 6 pcs. Kr. 290,- 9 pcs. Kr. 425,-

Skagen prawns shell on
Herb mayo, grilled lemon and toasted bread
Kr. 135,-

Tartare of Salmon from Skagen
Mustard, herbs and crisp
Kr. 125,-

Caviar - Gastro Unika Gold
Blinis, sour cream and red onions
10g. Kr. 265,- 30g. Kr. 650,-

1/2 lobster
Grilled lemon, aioli and salad
Kr. 475,-

Fried potatoes and aioli
Kr. 65,-
Vesterhavs cheese +10 kr.

Juniper smoked Skagen salmon
Smoked cream cheese and lingonberries
Kr. 115,-

SNACK PLATE
Smokey salted almonds,
prawn chips and olives
Kr. 95,-
Snack incl. cremant
Kr. 175,-

· **A taste of Skagen** ·

Fried monkfish and Norwegian lobsters, juniper smoked Skagen salmon, Skagen Ham from Butcher Munch, Skagen prawns shell on, aioli and pesto
Kr. 269,-

· **Main courses** ·

Moules Frites
White wine, chili, cream and pesto
with fried potatoes and aioli
Kr. 195,-

Fish 'n' Chips 'Skagen style'
Flounder, monkfish, Norwegian lobster
with fried potatoes, aioli and sauce tartare
Kr. 215,-

Pasta with halibut
Pasta Risoni, tomato, spinach, cream and pesto
Kr. 265,-

Ovenbaked Skagen Salmon
Pearl barley, kale and hazelnuts
Kr. 245,-

Whole fried fish
Lingonberries, boiled potatoes and browned butter
Kr. 275,-

Greater Omaha filet 300g
Salad, fried potatoes and pepper sauce
Kr. 425,-

Vegetarian
Mushrooms, pasta Risoni, tomato, spinach, cream and pesto
Kr. 195,-

· **SHELLFISH PLATTER** ·

'THE COLD' Kr. 350,- per person
Skagen prawns shell on, crab claws
& Norwegian lobsters.
With herb mayo and aioli

THE ORIGINAL
Oysters, prawns shell on, crab claws,
Norwegian lobster and steamed mussels.
With herb mayo, aioli and vinaigrette.

Kr. 575,- per person
10 g. Caviar + 240 kr.
1/2 lobster + 375 kr.

PREMIUM Kr. 1.150,- per person
(Purchase of oysters + Kr. 30,- per pc.)

Skagen Menu
Kr. 425,-

· 3-course menu made by the head chef ·

· **Kids only** ·

Jespers' fish cakes or plaice filet
Fried potatoes and ketchup
Kr. 125,-

Fish 'n' Chips 'Skagen style'
Flounder, monkfish and fried potatoes and ketchup
Kr. 125,-

Pancake
Ice cream and chocolate sauce
Kr. 75,-

· **The sweet** ·

Pancakes
Ice cream, nuts and chocolate sauce
Kr. 95,-

Creme Brûlée
Green apple sorbet
Kr. 95,-

Three Danish cheeses
Compote and toasted sourdough bread
Kr. 115,-

