

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

· **Starters** ·
Sharing food

- Lobster dog**
Lobster, fried onions and watercress
Kr. 215,-
- Prawn shell on**
Herb mayo, grilled lemon and toasted bread
Kr. 165,-
- Half Norwegian lobsters**
Spicy sauce with ginger, garlic and chili
served with grilled lemon
6 pieces Kr. 215,-
- Tartare of Salmon from Skagen**
Mustard, herbs and crisp
Kr. 145,-
- Mushroom toast**
Mushroom, thyme and garlic
on sourdough
Kr. 165,-

· **OYSTERS BAR** ·

La Coutainvillaise
3 pcs. Kr. 110,- 6 pcs. Kr. 210,- 9 pcs. Kr. 310,-

Roumegous Speciale #5
3 pcs. Kr. 135,- 6 pcs. Kr. 260,- 9 pcs. Kr. 370,-

Gillardeau Josephine
3 pcs. Kr. 160,- 6 pcs. Kr. 310,- 9 pcs. Kr. 440,-

Seasonal
3 pcs Kr. 150,- 6 pcs. Kr. 290,- 9 pcs. Kr. 425,-

Oyster tasting
4 pcs. / 1 of each Kr. 220,-
8 pcs. / 2 of each Kr. 400,-

All oysters are served with
Sea buckthorn vinaigrette

- Lobster bisque**
White fish, fennel and green oil
kr. 135,-
- 1/2 lobster**
Grilled lemon, aioli and salad
Kr. 475,-
- Caviar - Gastro Unika Gold**
Blinis, sour cream and red onions
10g. Kr. 265,- 30g. Kr. 650,-
- Juniper smoked Skagen salmon**
Smoked cream cheese and lingonberries
Kr. 115,-
- Fried potatoes and aioli**
Kr. 69,-
Vesterhavs cheese +10 kr.

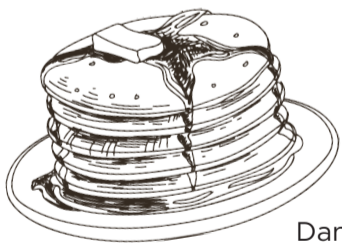
· **A taste of Skagen** ·

Fried monkfish and Norwegian lobsters, juniper smoked Skagen salmon, Skagen ham from Butcher Munch, Skagen prawns shell on, aioli and pesto
Kr. 275,-

· **Skagen on sourdough** ·

- Marinated herring**
Curry salad, egg and fried capers
Kr. 165,-
- Peeled prawns +45 kr. **Crispy fried plaice filets**
Remoulade and lemon
Kr. 185,-
Peeled prawns +45 kr.
- Jespers fish cakes**
Onion compote and lingonberries
Kr. 175,-
Remoulade +10 kr.
- Open sandwich with Skagen prawns**
Herb mayo and lemon
Kr. 195,-
Juniper smoked salmon +45 kr.
- Skagen Rev 2.0**
Haddock filet, prawns in mayo and juniper smoked salmon
Kr. 225,-

· **The sweet** ·



- Pancakes**
Ice cream, nuts
and chocolate sauce
Kr. 95,-
- Tarte tatin**
Danish apples and vanilla ice cream
Kr. 95,-
- Skagen dessert**
please ask your waiter
Kr. 95,-

· **Kids only** ·

- Jespers fish cakes or plaice filet**
Fried potatoes, ketchup and remoulade
Kr. 135,-
- Fish n' Chips 'Skagen style'**
Flounder, monkfish and fried potatoes with ketchup
Kr. 135,-
- Pancake**
Ice cream and chocolate sauce
Kr. 75,-

· **Hot stuff** ·

- Moules Frites**
White wine, chili, cream and pesto
with fried potatoes and aioli
Kr. 215,-
- Fish n' Chips 'Skagen style'**
Flounder, monkfish, Norwegian lobster,
with fried potatoes, aioli and sauce tartare
Kr. 225,-
- Fresh fish from the auction**
with seasonal garnish
Kr. 265,-
- Ovenbaked Skagen Salmon**
Seasonal greens, new potatoes,
browned butter and lingonberries
Kr. 245,-
- Steak Frites**
Fennel, mushroom and Chimichurri
Kr. 425,-
- Vegetarian**
Risotto with celery, herbs and mushroom,
pickled fennel and Chimichurri
Kr. 195,-

· **SHELLFISH PLATTER** ·

- 'THE COLD' Kr. 350,- per person**
Prawns shell on, crab claws and 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.
Extra oysters + 30 kr. per piece
- PREMIUM Kr. 1.150,- per person**

Allergenes

