



EST. 1970

# SKAGEN

· FISKERESTAURANT ·

Evening  
Served from 5PM

## · Starters ·

Sharing food

### Half Norwegian lobsters

Spicy sauce with ginger, garlic and chili  
served with grilled lemon  
6 pc. Kr. 215,-

### Oysters of the season

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

### 1/2 lobster

Grilled lemon, aioli and salad  
Kr. 475,-

### Fried potatoes and aioli

Kr. 69,-  
Vesterhavs cheese +10 kr.

### Lobster dog

Lobster, fried onions and lobstermayo  
Kr. 215,-

### Tartare of Salmon from Skagen

Mustard, herbs and crisp  
Kr. 145,-

### Lobster bisque

Fish, fennel and green oil  
Kr. 135,-

### Caviar - Gastro Unika Gold

Blinis, sour cream and red onions  
10g. Kr. 265,-

### Gravlax

Lingonberries, mustard sauce  
and ryebread  
Kr. 115,-

### Skagen prawns 'shell on'

Herb mayo, grilled lemon and toasted bread  
Kr. 165,-

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

## · A taste of Skagen · Christmas

Duck rilette, fried monkfish, gravlax with mustard sauce, fish filet with remoulade, Skagen prawns 'shell on' and Skagen Ham from butcher Munch. Served with aioli and pesto.

Kr. 275,-

## · Main courses ·

### 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,-

### Pasta with halibut

Pasta Risoni, tomato, spinach, cream and pesto  
Kr. 285,-

### Ovenbaked Skagen Salmon

Seasonal greens, potatoes,  
browned butter and lingonberries  
Kr. 245,-

### Fresh fish from the auction

with seasonal garnish  
Kr. 265,-

### Duck breast glazed in Christmas spices

Beets, chestnuts and prunes  
Kr. 285,-

### Vegetarian

Risotto with celery, herbs and mushroom,  
pickled fennel and chimichurri  
Kr. 195,-

## · SHELLFISH PLATTER ·

**'THE COLD' Kr. 350,- per person**  
Skagen prawns shell on, crab claws  
& Norwegian lobsters.  
With herb mayo and aioli  
Extra oysters + 30 kr. per piece

**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**

## 3 course Christmas menu

by Thomas Castberg

Cured salmon - glazed duck breast or cod Escabeche - Riz au lait

**Kr. 465,-**

Cheese - Mont d'Or +kr. 110,-

## · Kids only ·

### Jespers' fish cakes or fish filet

Fried potatoes and ketchup  
Kr. 135,-

### Fish 'n' Chips 'Skagen style'

Flounder, monkfish and fried potatoes and ketchup  
Kr. 135,-

### Pancake

Ice cream and chocolate sauce  
Kr. 75,-

## · The sweet ·

### Pancakes

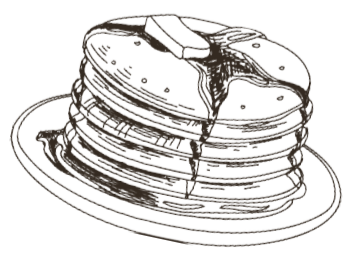
Ice cream, nuts  
and chocolate sauce  
Kr. 95,-

### Riz au lait

Vanilla and cherry  
Kr. 95,-

### Mont d'Or

Skagen bjesk and sourdough  
Kr. 110,-



Allergenes

