

Evening  
Served from 5PM

· **Starters** ·  
Sharing food

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

- 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,-

· **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,-
- Gravlax**  
Lingonberries, mustard sauce  
and ryebread  
Kr. 115,-
- Fried potatoes and aioli**  
Kr. 69,-  
Vesterhavs cheese +10 kr.

· **A taste of Skagen** · *Christmas*

Duck rilette, fried monkfish, grav lax 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,-
- Fresh fish from the auction**  
with seasonal garnish  
Kr. 265,-
- Ovenbaked Skagen Salmon**  
Greens, potatoes, browned butter and lingonberries  
Kr. 245,-
- Duck breast glazed in christmas herbs**  
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**  
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.  
extra oysters + 30 kr. per piece
- PREMIUM Kr. 1.150,- per person**

**3-course Christmas menu**  
by Thomas Castberg

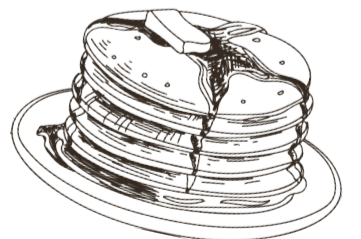
Cured salmon - Glazed duck breast or Cod Escabeche - Riz au lait  
**Kr. 465,-**  
- Mont d'Or as an extra course + kr. 110,-

· **Kids only** ·

- Jespers fish cakes or fish filets**  
Fried potatoes, ketchup and remoulade  
Kr. 135,-
- Fish n' Chips 'Skagen style'**  
Flounder, monkfish and fried potatoes  
with ketchup and remoulade  
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

