



EST. 1970

SKAGEN
· FISKERESTAURANT ·**Evening**
Served from 5PM**· Starters ·**

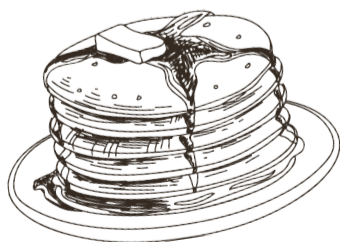
Sharing food

Half Norwegian lobstersSpicy 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,-

Lobster dogLobster, 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 rillette, fried monkfish, gravlax with mustard sauce, crispy fried fish fillet 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,
brown 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 himichurri
Kr. 195,-**· 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,-**· 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**3 course Christmas menu**

by Thomas Castberg

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

Kr. 465,-

· The sweet ·**Pancakes**Ice cream, hazelnuts and chocolate sauce
Kr. 95,-**Riz au lait**Vanilla and cherry
Kr. 95,-**Mont d'Or**Skagen bjesk and sourdough
Kr. 110,-

Allergener

