



EST. 1970

**SKAGEN**

· FISKERESTAURANT ·

**Lunch**  
Served until 5PM**SNACK PLATE**  
Smokey salted almonds,  
prawn chips and olives  
**Kr. 95,-**  
Snack incl. cremant  
**Kr. 175,-****· Starters ·**

Sharing food

**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,-**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.**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,-**· A taste of Skagen ·** *Christmas*Duck rilette, 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,-

**· Skagen on sourdough ·****Marinated Christmas herring**Curry salad, egg and fried capers  
Kr. 165,-**Crispy fried filets**Remoulade, lingonberries 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 fillet, prawns in mayo and juniper smoked salmon  
Kr. 225,-**Skagen fish plate (min. 2 persons)**Christmas herring, fish fillet, prawns, fish cakes and cheese  
Kr. 275,-**· SHELLFISH PLATTER ·****'THE COLD' Kr. 350,- per person**  
Skagen prawns shell on, crab claws  
and Norwegian lobsters.  
With herb mayo and aioli  
Extra oysters + 30 kr. per piece**THE ORIGINAL**Oysters, Skagen 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**

Allergenes

**· 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,-**Pasta with halibut**Pasta Risoni, tomato, spinach, cream and pesto  
Kr. 285,-**Ovenbaked Skagen Salmon**Seasonal greens, potatoes,  
browned butter and lingonberries  
Kr. 245,-**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,-**· Kids only ·****Jespers' fish cakes or fish fillet**Fried potatoes and ketchup  
Kr. 135,-**Fish 'n' Chips 'Skagen style'**Flounder, monkfish and fried potatoes with 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,-