



**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,-

· **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,-
- Grav lax**  
 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,-

· **Skagen on sourdough** ·

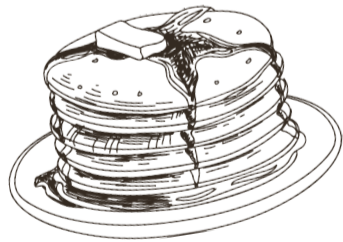
- Marinated Christmas herring**  
 Curry salad, egg and fried capers  
 Kr. 165,-
- Crispy fried fish filets**  
 Remoulade and lemon  
 Kr. 185,-  
 Peeled prawns +45 kr.
- Jespers fish cakes**  
 Onion compote and lingonberries  
 Kr. 175,-  
 Remoulade +10 kr.
- Open sandwich with Skagen prawns**  
 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,-
- Riz au lait**  
 Vanilla and cherry  
 Kr. 95,-
- Mont d'Or**  
 Skagen bjesk and sourdough  
 Kr. 110,-

· **Kids only** ·

- Jespers fish cakes or fish 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,-
- 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 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 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

