
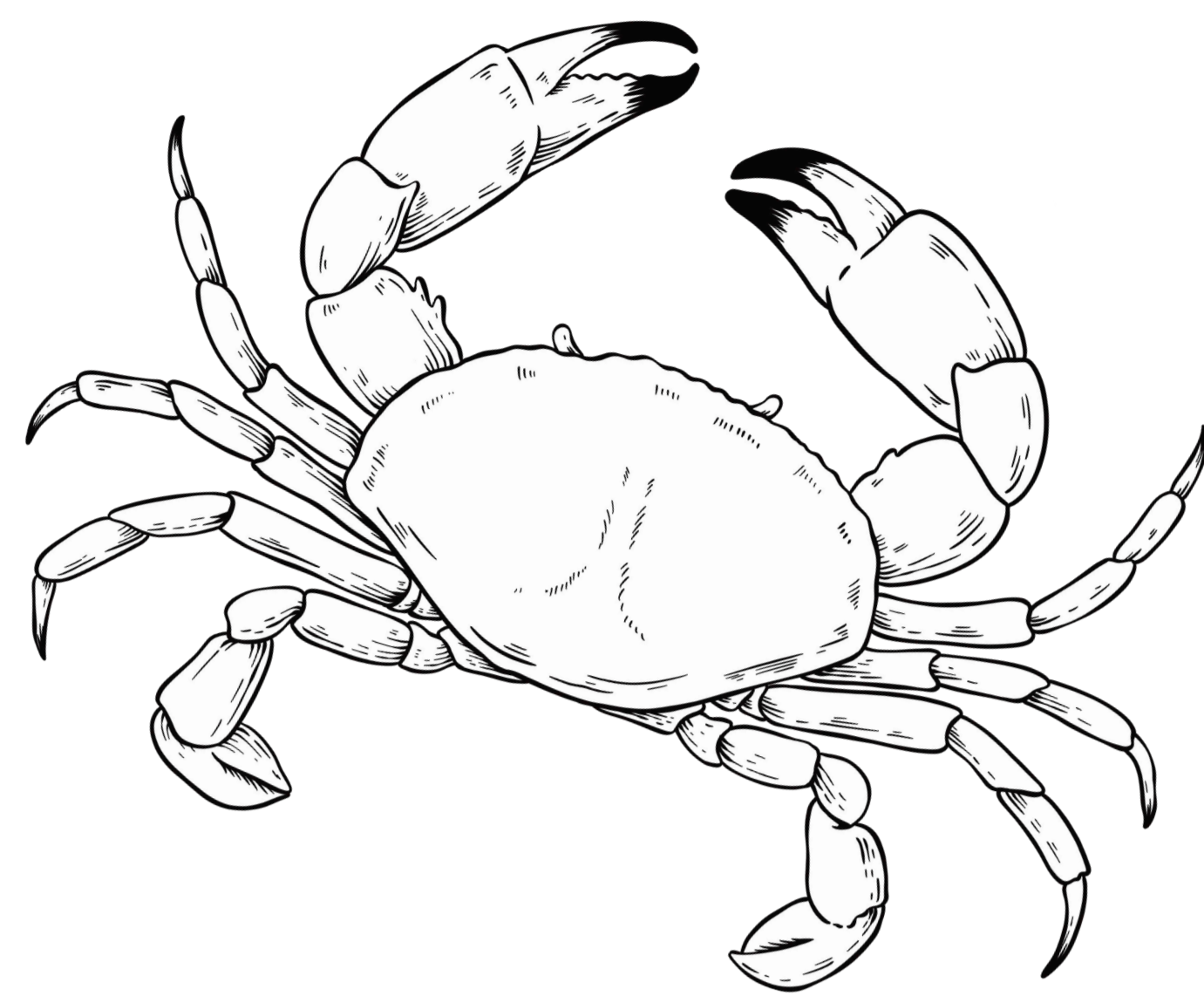


EST.  1970

# SKAGEN

· FISKERESTAURANT ·

# Menu



## • Starters •

**Lobster dog**  
Lobster, fried onions and lobstermayo  
Kr. 215,-

**Seared Skagen salmon**  
Tomato, malt and Piment d'Espalette  
Kr. 145,-

**Lobster bisque**  
Fish, fennel and green oil  
Kr. 135,-

**Half Norwegian lobsters**  
Spicy sauce with ginger, garlic and chili  
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,-

**Half a lobster**  
Grilled lemon, aioli and salad  
Kr. 475,-

**Fried potatoes and aioli**  
Kr. 69,-

**Caviar - Gastro Unika Gold**  
Blinis, sour cream and red onions  
10g Kr. 265,-

**Junipersmoked Skagen salmon**  
Lingonberries, mustard sauce  
and ryebread  
Kr. 125,-

**Skagen prawns shell on**  
Herb mayo, grilled lemon  
and toasted bread  
Kr. 165,-

## • A taste of Skagen •

Fried monkfish and Norwegian lobsters, juniper smoked Skagen salmon, Skagen Ham from Butcher Munch, Skagen prawns 'shell on', aioli and pesto  
Kr. 275,-

## LUNCH

served until 5PM

### Skagen on sourdough bread

**Marinated herring**  
Curry salad, egg and fried capers  
Kr. 165,-

**Crispy fried fish fillets**  
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.

**Juniper smoked Skagen salmon**  
Horseradish, apple, onion and water cress  
Kr. 165,-

**Skagen Rev 2.0**  
Haddock filet, prawns in mayo  
and juniper smoked salmon  
Kr. 225,-

### Hot stuff

**Creamy fish soup**  
White fisk, shellfish, cream and saffron  
Kr. 215,-

**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,-

**Ovenbaked halibut**  
Gnocchi, pesto, spinach  
and clam blanquette  
Kr. 285,-

**Pan-fried Skagen Salmon**  
Greens, potatoes, browned butter and  
lingonberries  
Kr. 245,-

**Steak Bearnaise**  
Haricots verts and fried potatoes  
Kr. 425,-

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

## EVENING

served from 5PM

### Main courses

**Creamy fish soup**  
White fisk, shellfish, cream and saffron  
Kr. 215,-

**Moules Frites**  
White wine, chili, cream and pesto  
with fried potatoes and aioli  
Kr. 215,-

**Fish n' Chips 'Skagen style'**  
Flounder, monkfish, Norwegian lobster  
and sauce tartare  
with fried potatoes and aioli  
Kr. 225,-

**Ovenbaked halibut**  
Gnocchi, pesto, spinach  
and clam blanquette  
Kr. 285,-

**Fresh fish from the auction**  
With seasonal garnish  
Kr. 265,-

**Pan-fried Skagen Salmon**  
Greens, potatoes, browned butter and  
lingonberries  
Kr. 245,-

**Steak Bearnaise**  
Haricots verts and fried potatoes  
Kr. 425,-

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

## 3 course SKAGEN MENU

• A great meal from the head chef •

**Kr. 465,-**

### SNACK PLATE

Smokey salted almonds,  
prawn chips and olives  
Kr. 95,-

**Snack incl. Cremant**  
Kr. 175,-

## ALL DAY

### The sweet

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

**Creme Brûlée**  
Sea buckthorn sorbet  
Kr. 95,-

**3 Danish cheeses**  
Chrip bread and rosehip jam  
Kr. 110,-

**Marzipan bread**  
Kr. 55,-

### Kids only

**Jespers fish cakes or fish fillet**  
Fried potatoes and ketchup  
Kr. 135,-

**Fish n' Chips 'Skagen style'**  
Flounder, monkfish  
Fried potatoes with ketchup  
Kr. 135,-

**Pancake**  
Ice cream and chocolate sauce  
Kr. 75,-

### • SEAFOOD PLATTER •

**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**

