



· **Starters** ·
Sharing food

· **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

SNACK PLATE

Smoked salted almonds,
prawn chips and olives

Kr. 95,-

Snack incl. cremant
Kr. 175,-

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,-

Juniper smoked Skagen Salmon

Smoked cream cheese and lingonberries
Kr. 125,-

Fried potatoes and aioli

Kr. 69,-
Vesterhavs cheese +10 kr.

· **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,-

· **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,-

Ovenbaked halibut

Gnocchi, pesto, spinach and musselsblanquette
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

Green beans and fried potatoes
Kr. 425,-

Vegetarian

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

· **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,-

· **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 Skagen Menu

Kr. 465,-

- A great meal from the head chef -

· **The sweet** ·

Pancakes

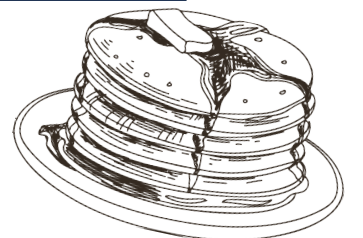
Ice cream, nuts
and chocolate sauce
Kr. 95,-

Creme Brûlée

Sea buckthorn sorbet
Kr. 95,-

Skagen dessert

please ask your waiter
Kr. 95,-



Allergenes

