



· **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

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.

SNACK PLATE
Smoked salted almonds,
prawn chips and olives
Kr. 95,-
Snack incl. cremant
Kr. 175,-

· **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,-

· **Skagen on sourdough** ·

Marinated 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.

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,-

· **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,-

· **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,-

Fresh fish from the auction

With seasonal garnish
Kr. 265,-

Pan-fried Skagen Salmon

Seasonal 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,-

· **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

