



· **Starters** ·
Sharing food

- Lobster dog**
Lobster, fried onions and watercress
Kr. 215,-
- Skagen prawns 'shell on'**
Herb mayo, grilled lemon and toasted bread
Kr. 165,-
- Gratinated Norwegian lobsters**
Vesterhavs cheese and pesto
3 pc. (served in halves) Kr. 215,-
- Salmon tartare -asian style**
Ginger, mild chili and shrimp crackers
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

- Gazpacho**
Tomato, cucumber, celeriac and bell pepper
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.

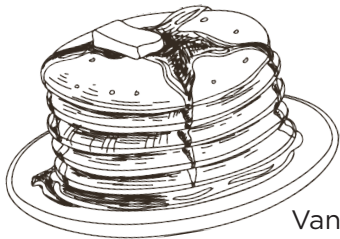
SNACK PLATE
Smoked salted almonds,
prawn chips and olives
Kr. 95,-
Snack incl. cremant
Kr. 175,-

· **A taste of Skagen** ·

Fried monkfish, salmon tartare -asian style, 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,-
- Strawberry tart**
Vanilla cream and strawberry 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** ·

- Creamy fishsoup**
White fish, shellfish 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 and haddock
with fried potatoes, aioli and sauce tartare
Kr. 225,-
- Whole fried plaice**
Lingonberries, potatoes and browned butter
Kr. 285,-
- Pan-fried Skagen Salmon**
Seasonal greens, potatoes,
browned butter and lingonberries
Kr. 245,-
- Steak Bearnaise**
Seasonal greens and fried potatoes
Kr. 425,-
- Pearl barley risotto**
Peas, asparagus and fresh herbs
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

