



· **Starters** ·
Sharing food

Gratinated Norwegian lobsters
Vesterhavs cheese and pesto
3 pc. (served in halves) Kr. 215,-

Oysters of the season
Sea buckthorn vinaigrette and pickled onions
3 pcs. Kr. 150,-
6 pcs. Kr. 290,-
9 pcs. Kr. 425,-

1/2 lobster
Grilled lemon, aioli and salad
Kr. 475,-

Fried potatoes and aioli
Kr. 69,-
Vesterhavs cheese +10 kr.

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

Juniper smoked Skagen Salmon
Smoked cream cheese and lingonberries
Kr. 125,-

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

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

Salmon tartare -asian style
Ginger, mild chili and prawn chips
Kr. 145,-

Gazpacho
Tomato, cucumber, celeriac and bell pepper
Kr. 135,-

SNACK PLATE
Smokey 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,-

· **Main courses** ·

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,-

Halibut with Risoni
Peas, spinach and fish fumet
Kr. 285,-

Pan-fried Skagen Salmon
Seasonal greens, potatoes,
browned butter and lingonberries
Kr. 245,-

Whole fried plaice
Lingonberries, potatoes and
browned butter
Kr. 285,-

Steak Bearnaise
Seasonal greens and fried potatoes
Kr. 425,-

Pearl barley ristotto
Peas, asparagus and fresh herbs
Kr. 195,-

· **Kids only** ·

Jespers' fish cakes or fish filet
Fried potatoes and ketchup
Kr. 135,-

Fish 'n' Chips 'Skagen style'
Flounder, monkfish and fried potatoes and ketchup
Kr. 135,-

Pancake
Ice cream and chocolate sauce
Kr. 75,-

· **SHELLFISH PLATTER** ·

'THE COLD' Kr. 350,- per person
Skagen prawns 'shell on', crab claws
& Norwegian lobsters.
With herb mayo and aioli
Extra oysters + 30 kr. per piece

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

3-course Skagen Menu
Kr. 465,-

· A great meal from the head chef ·

· **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,-

