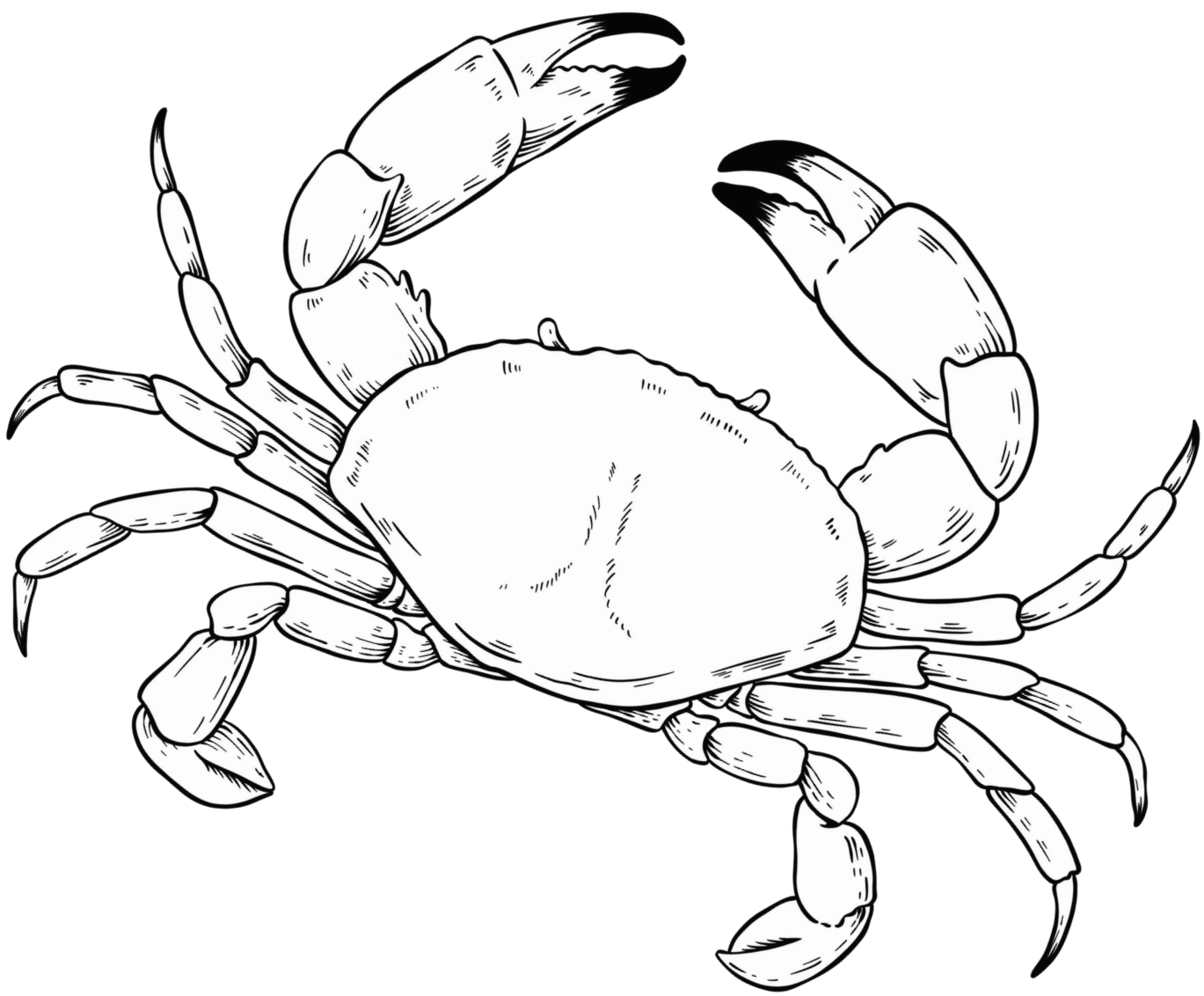




Menu

· Starters ·

- Lobster dog**
Lobster, fried onions and lobstermayo
Kr. 215,-
- Salmon tartare -Asian style**
Ginger, mild chili and shrimp crackers
Kr. 145,-
- Lobster bisque**
White fish and herbs
Kr. 165,-

- Gratinated Norwegian lobsters**
Vesterhavs cheese and pesto
3 pc (served i 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,-
- Fried potatoes and aioli**
Kr. 69,-

- Caviar - Gastro Unika Gold**
Blinis, sour cream and red onions
10g Kr. 265,-
- Junipersmoked Skagen salmon**
Horseradish, lingonberries
and ryebread
Kr. 135,-
- Skagen prawns shell on**
Herb mayo, grilled lemon
and toasted bread
Kr. 165,-

· A taste of Skagen ·

Fried haddock, salmon tartare -asian style, juniper smoked Skagen salmon,
Skagen Ham from Butcher Munch, Skagen prawns ’shell on’, aioli and pesto
Kr. 285,-

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.
- Open sandwich with 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. 225,-
- Moules Frites**
White wine, chili, cream and pesto
with fried potatoes and aioli
Kr. 215,-
- Fish n’ Chips ’Skagen style’**
Flounder, haddock and sauce tartare
served with fried potatoes and aioli
Kr. 225,-
- Pan-fried Skagen Salmon**
Seasonal greens, potatoes,
browned butter and lingonberries
Kr. 255,-
- Steak Bearnaise**
Seasonal greens and fried potatoes
Kr. 255,-
- Pearl barley risotto**
Broccoli asparagus and mixed mushroom
Kr. 195,-

EVENING

served from 5PM

Main courses

- Creamy fish soup**
White fisk, shellfish, cream and saffron
Kr. 225,-
- Moules Frites**
White wine, chili, cream and pesto
with fried potatoes and aioli
Kr. 215,-
- Fish n’ Chips ’Skagen style’**
Flounder, haddock and sauce tartare
served with fried potatoes and aioli
Kr. 225,-
- Halibut with Risoni**
Parsley, pickled cellery and fish fumet
Kr. 285,-
- Fresh fish from the auction**
Seasonal garnish
Kr. 285,-
- Pan-fried Skagen Salmon**
Seasonal greens, potatoes,
browned butter and lingonberries
Kr. 255,-
- Steak Bearnaise**
Seasonal greens and fried potatoes
Kr. 425,-
- Pearl barley risotto**
Broccoli asparagus and mixed mushroom
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,-

ALL DAY

The sweet

- Pancakes**
Ice cream, nuts and chocolate sauce
Kr. 95,-
- Anna Ancher’s apple pie**
Vanilla ice cream
Kr. 95,-
- 3 Danish cheeses**
Chrisp 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 and 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
(Must be pre-ordered)
Includes lobster and 10 g caviar

