



SNACK PLATE
Smoked salted almonds,
prawn chips and olives
Kr. 95,-

· Starters ·

· 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

Lobsterbisque

White fish and herbs
Kr. 165,-

Caviar - Gastro Unika Gold

Blinis, sour cream and red onions
10g. Kr. 265,- 30g. Kr. 650,-

Juniper smoked Skagen Salmon

Horseradish cream and lingonberries
Kr. 125,-

Fried potatoes and aioli

Kr. 69,-

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,-

· 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,-

· Main courses ·

Creamy fishsoup

White fish, shellfish 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 and haddock
with fried potatoes, aioli and sauce tartare
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. 245,-

Steak Bearnaise

Seasonal greens beans and fried potatoes
Kr. 425,-

Pearl barley risotto

Broccoli asparagus, mixed mushrooms and pesto
Kr. 195,-

· Kids only ·

Jespers fish cakes or fish filets

Fried potatoes, ketchup and remoulade
Kr. 135,-

Fish n' Chips 'Skagen style'

Flounder, fried potatoes,
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.
Add oysters + 30 kr. per piece

PREMIUM Kr. 1.150,- per person
(Must be pre-ordered)
Includes lobster and 10 g caviar

3-course Skagen Menu

Kr. 465,-

- A great meal from the head chef -

· The sweet ·

Pancakes

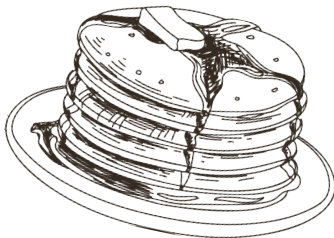
Ice cream, nuts
and chocolate sauce
Kr. 95,-

Anna Ancher's warm apple pie

Vanilla ice cream
Kr. 95,-

Skagen dessert

please ask your waiter
Kr. 95,-



Allergenes

