



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

· **Starters** ·

Lobster dog Lobster, fried onions and lobstermayo Kr. 215,-	Gratinated Norwegian lobsters Vesterhavs cheese and pesto 3 pc. (served in halves) Kr. 215,-	Caviar - Gastro Unika Gold Blinis, sour cream and red onions 10g. Kr. 265,-
Salmon tartare -asian style Ginger, mild chili and shrimp crackers Kr. 145,-	Oysters of the season Sea buckthorn vinaigrette and pickled onions 3 pcs. Kr. 150,- 6 pcs. Kr. 290,- 9 pcs. Kr. 425,-	Juniper smoked Skagen salmon Horseradich cream, lingonberries and crispy ryebread Kr. 135,-
Lobster bisque White fish and herbs Kr. 165,-	Fried potatoes and aioli Kr. 69,- Vesterhavs cheese +10 kr.	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,-

· **Main courses** ·

Creamy fish soup White fish, shellfish, saffron and cream 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 Risoni, parsley, pickled cellery and fish fumet Kr. 285,-
Pan-fried Skagen Salmon Seasonal greens, potatoes, browned butter and lingonberries Kr. 245,-
Steak Bearnaise Seasonal greens and fried potatoes Kr. 425,-
Fresh fish from auction Seasonal garnish Kr. 285,-
Pearl barley risotto Broccoli asparagus and mixed mushrooms Kr. 195,-

· **Kids only** ·

Jespers fish cakes or fish filet Fried potatoes, ketchup and remoulade Kr. 135,-
Fish n' Chips 'Skagen style' Flounder, fried potatoes and ketchup Kr. 135,-
Pancake Ice cream and chocolate sauce Kr. 75,-

· **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.
extra 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, hazelnuts and chocolate sauce Kr. 95,-
Anna Ancher's warm apple tart Vanilla ice cream Kr. 95,-
Skagen dessert Please ask your waiter Kr. 95,-

