



· **Starters** ·
Sharing food

· **Oysters** ·

Seasonal (please ask the staff)
3 pcs. kr. 215,-

Lobster dog
Lobster, fried onions and lobster mayo
Kr. 325,-

Prawns shell-on
Herb mayo, grilled lemon and toasted bread
Kr. 255,-

Fine de Claire
3 pcs. kr. 160,- / 6 pcs. kr. 320,-
Gratinated langoustine
Pesto and Parmesan
ca. 200 gram
Kr. 275,-

Pommes frites with aioli
Kr. 115,-

Grouquettes
Kimchi mayo and parmesan cheese
Kr. 195,-

Caviar - White sturgeon 30g
Blinis, sour cream and red onions
Kr. 595,-

· **A taste of Christmas** ·

Skagen Christmas herring with onions and curry salad, cured salmon with apple-fennel salad and trout roe,
crispy fried fish fillet with remoulade and lingonberries, Christmas pork rib with red cabbage,
Christmas sausage with prunes and apples. Served with fresh bread and butter.

kr. 425,- // Add: Ris à la mande kr. 95,-

· **Skagen on sourdough** ·

Marinated Christmas herring
Danish herring, curry salad on rye bread
Kr. 275,-

Toast Skagen
Skagen salad with smoked salmon, trout roe
and soft-boiled egg
Kr. 265,-
Peeled prawns +95 kr.

Open sandwich with Skagen prawns
Herb mayo and lemon
Kr. 285,-
Juniper smoked salmon +95 kr.

'Skagen stjerneskudd'
Fried and steamed plaice, peeled prawns,
juniper smoked salmon and tomato dressing
Kr. 310,-

· **The sweet** ·

Pancakes
Ice cream and nuts
Kr. 185,-

Ris a la mande
With cherrysauce
Kr. 185,-

Skagen Dessert
Please ask your waiter
Kr. 195,-

· **Kids only** ·

Fried Cod
Almond potatoes and buttersauce
Kr. 195,-

Fish n' Chips 'Skagen style'
Ling fillet, monkfish and pommes frites with ketchup
Kr. 195,-

Pancake
Ice cream and chocolate sauce
Kr. 115,-

· **Hot dishes** ·

Creamy fishsoup
White fish, mussels, cream and saffron
Kr. 345,-

Moules Frites
White wine, chili, cream and pesto
with pommes frites and aioli
Kr. 335,-

Fish 'n Chips 'Skagen style'
Ling fillet and monkfish
with pommes frites, aioli and sauce tartare
Kr. 295,-

Christmas cod
Bacon, mustard sauce, pea purée
and almond potatoes
Kr. 395,-

The vegetarian
Pasta risoni, vegetable stock, parmesan
and seasonal greens
Kr. 285,-

· **SHELLFISH PLATTER** ·

THE ORIGINAL
Oysters, prawns shell-on, crab claws,
Norwegian lobster and steamed mussels.
With herb mayo, aioli and vinaigrette.
Kr. 1.500,- per person
Add: 30 g. Caviar + 545 kr.
Extra Norwegian lobster +195 kr.
Extra crab claws +195 kr.
We recommend
Brocard Chablis Kr 895,- eller Muscadet 'La Mer' Kr 740,-