

Welcome to

# Restaurant Skibelund Krat

Served from 17:30-21:00

## Aperitif

### **Red wine aperitif 39,-**

Chilled red wine with blackberry syrup

### **White wine with elderflower 42,**

### **Kirr 47,**

Chilled white wine with blackcurrant liquor.

### **Martini 43,-**

2 cl. gin & 5 cl. Vermouth.

### **Dry Martini 75,-**

5 cl. gin & 2 cl. dry Vermouth

### **Mimosa 47,**

Orange juice & sparkling wine.

### **Aperol Spritz 70,-**

2 cl. Aperol, 4 cl. sparkling wine & sparkling water

## Non-alcoholic

### **Shirley Temple 30,-**

Lemon soft drink with grenadine.

### **Bubbly elderflower 32,-**

Elderflower, sparkling water & grenadine

## Allergens

Information on the content of allergenic ingredients in our dishes can be informed by the restaurant staff

## APPETIZERS

**Shrimps - cocktail 95,-**  
with homemade dressing, bread and butter

**Sunchoke soup 95,-**  
with apple, crunch, herbs, bread and butter

**Smoked thigh of beef 105,-**  
with truffle mayonnaise, pickled mushrooms, salad, bread and butter

**Gluten free bread +25,-**

## MAIN COURSES

**Steak bearnaise 298,-**  
Danish gastro veal with pommes frites and vegetables

**Wienerschnitzel 225,-**  
of pork tenderloin with peas, pommes sauté and gravy

**Slow-cooked organic pork cheeks 275,-**  
with sunchoke purée, vegetable of the day, glace, pickled mushrooms and parsley potatoes

## DESSERTS

**Ice cream and sorbet 95,-**  
in a basket of caramelized nuts

**"The Rubinstein" 90,-**  
Rum mousse, almond flakes, choux pastry, chocolate and raspberry

**Cheese board with 4 cheeses 115,-**  
homemade sides, crackers and butter-toasted rye bread

## MENU OF THE MONTH

Please look at the board

**Main course 225,-**

**2 Courses 275,-**

**3 Courses 315,-**

## **"YOU & I dinner"**

Every Wednesday

**Share food - 3 small servings.**

1. Crispy shell with smoked animal thigh, truffle mayo and sun-dried tomato
2. Long-term prepared organic pig's jaw in strong sauce, root vegetables,  
pickled red onion and parsley, pomme rissolles
3. Mocha mousse with caramel and whiskey ice cream

For 2 people incl. 1 bottle of the house rose-wine

**Only 500,-**

## COLD BEVERAGES

SOFT DRINKS	35,-
ORANGE or APPLE JUICE	35,-
ICE WATER per person	20,-
ELDERFLOWER	35,-
MILK	20,-
BEER (33 cl)	38,-
Tuborg, Carlsberg, alcohol-free beer	
Snorklere Havsalt IPA – alc free beer (33 cl)	60,-

## DRAFT BEER

Tuborg Classic or Ale no 16

Small 30 cl.	40,-
Large 50 cl.	60,-
Mega 70 cl.	78,-

