

Welcome to
Restaurant Skibelund Krat

Lunch
Served from 11:30-16:00

Curry herring 92,-

with apple carpaccio, capers and pickled red onions, dill, egg salad served with rye bread

Butter-fried filet of plaice 85,-

with remoulade, lemon, rye bread and butter

Add: shrimp and mayonnaise +35,-

Club Sandwich 175,-

Bread with fried chicken, crispy bacon, lettuce, cucumber, tomato,
pickled red onion and curry dressing

Add: French fries w/truffle mayo + 30,-

Omelet 105,-

with mushrooms and comté, served with Dijon mustard and green salad tossed with vinaigrette,
served with rye bread and butter

Parisian steak 165,-

250g ground beef, fried on toast with pickled beets, chopped onions, capers and shaved horseradish

Choice of pasteurized or raw egg yolk

Shooting Star 185,-

Butter toast with a steamed and a fried filet of fish,
shrimps and mayonnaise served with dressing and salad

Gluten free bread +25

White bread with mild cheese 60,-

White bread with strong cheese 65,-

Allergens

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

DESSERTS

Pernod flambéed figs 98,-
with vanilla ice cream

Gateau Marcel 105,-
with Amarena cherries and cherry ice cream

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 265,-

2 Courses 315,-

3 Courses 355,-

COLD BEVERAGES

SOFT DRINKS	35,-
ORANGE or APPLE JUICE	35,-
ICE WATER per person	20,-
ELDERFLOWER	35,-
MILK	20,-
BEER (33 cl) Tuborg, Carlsberg, Nordic alcohol-free beer	38,-
BEER (33 cl) Ale no. 16	42,-
Snoklere Havsalt IPA - alc free beer (33 cl)	60,-
Crabbies Raspberry Ginger Beer - glutenfree beer (33 cl)	60,-

DRAFT BEER

Tuborg Classic or Ale no 16

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

