

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

Medallions of pork 175,-

with mushrooms a la crème, pommes rösti, green salad with vinaigrette, rye bread and butter

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

Banana Spilt 95,-

w/vanilla ice cream, roasted almonds, whipped cream and chocolate sauce

Gateau Marcel 110,-

w/cherry ice cream and fresh berries and popping chocolate

Cheese board with 3 cheeses 125,-

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,-
APPLE JUICE	35,-
ICE WATER per person	20,-
ELDERFLOWER	35,-
MILK	20,-
BEER (33 cl)	38,-
Tuborg, Carlsberg, Nordic alcohol-free beer	
BEER (33 cl)	42,-
Ale no. 16	
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,-

