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

Bubbly elderflower, glass 32,-

Elderflower, sparkling water & grenadine

Val de France, bottle 225,-

Cider

APPETIZERS

Shrimps - cocktail 110,-

with homemade dressing, bread and butter

Tomato/mozzarella salad 98,-

with olive oil, balsamic, red onion and arugula, bread and butter

Smoked beef thigh 115,-

with salads, pickled red onion, green mayo and cress, bread and butter

Gluten free bread +25,-

MAIN COURSES

Chicken 275,-

with vegetables, fermented garlic, baked cherry tomatoes, pepper sauce and French fries

Beef steak 319,-

with vegetables, French fries and bearnaise sauce

Wienerschnitzel 245,-

of pork tenderloin with peas, pommes sauté and gravy

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,-

"YOU & I dinner"

Every Wednesday

3 small servings.

For 2 people incl. 1 bottle of wine

Only 500,-

COLD BEVERAGES

SOFT DRINKS	35,-
APPLE JUICE	35,-
ICE WATER per person	20,-
ELDERFLOWER	35,-
MILK	20,-
BEER (33 cl) Tuborg, Carlsberg, Nordic alkohol-free b	38,- eer
BEER (33 cl) Ale no. 16	42,-
Snorklere 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,-