

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

**White chocolate mousse 110,-**  
w/yuzu sorbet and thyme crumble

**Gateau Marcel 110,-**  
w/ orange sorbet

**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 325,-**  
**3 Courses 375,-**

## COLD BEVERAGES

SOFT DRINKS	40,-
APPLE JUICE	40,-
ICE WATER per person	25,-
ELDERFLOWER	40,-
MILK	30,-
BEER (33 cl)	43,-
Tuborg, Carlsberg, Nordic alcohol-free beer	
BEER (33 cl)	47,-
Ale no. 16	
Snoklere Havsalt IPA – alc free beer (33 cl) 60,-	
Crabbies Raspberry Ginger Beer	
– glutenfree beer (33 cl) 65,-	

## DRAFT BEER

Tuborg Classic or Ale no 16

Small 30 cl.	43,-
Large 50 cl.	63,-
Mega 70 cl.	80,-

