

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,-

Parisian steak 185,-

Dry aged Danish Ground beef, fried on toast with pickled beets, chopped onions, capers and shaved horseradish

Choice of pasteurized or raw egg yolk

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

Basket of caramelized nuts 110,-
w/ ice cream

Gateau Marcel 110,-
w/ white chocolate mousse and 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	
Snorklere 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,-

