

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 95,-**

with remoulade, lemon, rye bread and butter

**Add: shrimp and mayonnaise +40,-**

**Parisian steak 190,-**

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 115,-**

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

**Medallions of pork 185,-**

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

**Shooting Star 205,-**

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,-

