

Welcome to

# Restaurant Skibelund Krat

Served from 17:30-21:00

## PRE-DINNER DRINKS

### **Red wine aperitif 42,-**

Chilled red wine with blackberry syrup

### **White wine with elderflower 45,-**

### **Kir Royal 50,-**

Blackcurrant liqueur and sparkling wine

### **Aperol Spritz 75,-**

Aperol, sparkling wine, and lemon soda

### **Campari / Tonic 65,-**

Campari and tonic

### **Blackberry Kiss 75,-**

Gin, blackberry syrup, and lemon soda

### **Gin Hass 85,-**

Gin, mango syrup, and lemon soda

### **Astronaut 85,-**

Råstoff Strawberry Rhubarb, lemon soda, and lemon juice

## Non-alcoholic

### **Val de France per glass 35,-**

Cider with pomegranate, organic

### **Blackberry "Smash" 65,-**

Non-alcoholic gin, blackberry syrup and lemon juice

#### Allergens

Information on the content of allergenic ingredients in our dishes can be informed by the restaurant staff

## APPETIZERS

### **Smoked salmon with shrimp 120,-**

langoustine bisque, tarragon, cucumber, pickled onion and herbs, bread and butter

### **Beech-smoked cured ham 110,-**

with pickled beech mushrooms, Comté, frisée and crispy rye bread, bread and butter

### **Tomato/Mozzarella 98,-**

w/red onion, olives, olive oil, rocket, balsamic glaze, bread and butter

### ***Gluten free bread +25,-***

## MAIN COURSES

### **Wienerschnitzel 255,-**

of pork tenderloin with peas, pommes sauté and gravy

### **Fried hake 275,-**

w/ vegetables, new potatoes and beurre blanc

### **The Skibelund Krat Pot 285,-**

Strips of beef tenderloin and carrots in a creamy sauce seasoned with mustard and garlic, garnished with cherry tomatoes and herbs. *Choose between fries or new potatoes*

## 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,-

## "YOU & I dinner"

Every Wednesday

Appetizer

Main course

Small dessert

The menu changes every week

For 2 people incl. 1 bottle of wine

Only 500,-

Add bread to appetizer + DKK 25,- per person.

## COLD BEVERAGES

|                                                    |      |
|----------------------------------------------------|------|
| SOFT DRINKS                                        | 40,- |
| APPLE JUICE                                        | 40,- |
| ICE WATER per person                               | 25,- |
| ELDERFLOWER                                        | 40,- |
| MILK                                               | 30,- |
| BEER (33 cl)                                       | 43,- |
| Tuborg, Carlsberg, Nordic alkohol-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,- |

