

Welcome to  
**Restaurant Skibelund Krat**

Lunch  
Served from 11:30-16:00

**Curry herring 89,-**

with apple carpaccio, capers and pickled pearl onions, served with homemade bread and butter

**Butter-fried filet of plaice 85,-**

with remoulade, lemon, rye bread and butter

**Add shrimp and mayonnaise +30,-**

**Sunchoke soup 95,-**

with apple, crunch, herbs, bread and butter

**Omelet 105,-**

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

**Parisian steak 165,-**

250g ground beef fried on toast with pickled beets, chopped onions, capers and shaved horseradish  
**Choice of pasteurized or raw egg yolk**

**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

**Ice cream and sorbet 95,-**  
in a basket of caramelized nuts

**"The Rubinstein" 90,-**  
Rum mousse, almond flakes, choux pastry, chocolate and raspberry

**Cheese board with 4 cheeses 115,-**  
homemade sides, crackers and butter-toasted rye bread

## MENU OF THE MONTH

Please look at the board

**Main course 225,-**

**2 Courses 275,-**

**3 Courses 315,-**

## COLD BEVERAGES

SOFT DRINKS	35,-
ORANGE or APPLE JUICE	35,-
ICE WATER per person	20,-
ELDERFLOWER	35,-
MILK	20,-
BEER (33 cl)	38,-
Tuborg, Carlsberg, alcohol-free beer	
Snorklere Havsalt IPA - alc free beer (33 cl)	60,-

## DRAFT BEER

Tuborg Classic or Ale no 16

Small 30 cl.	40,-
Large 50 cl.	60,-
Mega 70 cl.	78,-

