

# Skipper Kroen

## Evening menu

### Specialties

- Creamy lobster soup** ..... **kr. 118,-**  
Creamed lobster soup made in the traditional way with Cognac
- Caesar salad** ..... **kr. 88,-**  
With romaine lettuce, croutons, bacon, dressing and freshly grated parmesan
- With chicken** ..... **kr. 148,-**
- Carpaccio** ..... **kr. 128,-**  
With marinated beef, rucola salad, homemade pesto and grated Parmesan
- Creamy organic burrata mozzarella** ..... **kr. 148,-**  
Served with crushed avocado, truffle oil and pine nuts

### Light fish dishes

- Herring platter with three types of herring** ..... **kr. 148,-**  
Curry, spicy and marinated herring with red onion, capers and half an egg
- Slices of smoked salmon** ..... **kr. 145,-**  
Served on a plank with slices of avocado, lemon and toast
- Crevettes aioli - 5 large scampi** ..... **kr. 138,-**  
Served in a hot iron pan with garlic and parsley. With aioli and bread.
- Fish 'n' chips** ..... **kr. 159,-**  
With garnish, French fries and remoulade

### Fish

- Pasta linguine frutti di mare** ..... **kr. 185,-**  
Pasta with mussels, white wine and parsley
- Grilled salmon fillet** ..... **kr. 225,-**  
Served with freshly cooked pasta, tomato sauce and today's garnish
- Lemon sole steamed in white wine** ..... **kr. 268,-**  
Served with lime sauce, vegetables of the season, grilled lime and wild rice
- Cream poached Fjord salmon** ..... **kr. 188,-**  
With chicory served with mussels and red pimento
- Mussels** ..... **kr. 138,-**  
Steamed in white wine, cream, mustard and herbs
- With French fries** ..... **+ kr. 30,-**
- 1/2 lobster** ..... **kr. 139,-**  
With dill dressing and salad

**Minimum 1 course per person.**

*Please notice! Additional fee is charged when paying with some creditcards | The bill can not be split*



# Skipper Kroen

## Christmas food

**Danish pork roast with crackling** ..... **kr.225,-**  
Served with sugar browned potatoes, homemade red cabbage and gravy

**Duck roast and Danish pork roast with crackling** ..... **kr.248,-**  
Served with sugar browned potatoes, homemade red cabbage and gravy

## Steaks

**Grilled beef fillet of beef cattle** ..... **kr.245,-**  
Served with sauce béarnaise, today's vegetables and french fries

**Grilled beef tenderloin with bacon** ..... **kr.268,-**  
With today's vegetables, ratte potatoes og béarnaise sauce

**Grilled veal medallion of tenderloin** ..... **kr.295,-**  
Served with gorgonzola sauce or Madagascar pepper sauce, today's vegetables and ratte potatoes

**Rib Eye Steak of beef cattle** ..... **kr.345,-**  
Served with sauce béarnaise, today's vegetables and french fries

**Classic bacon cheeseburger with chilli fries** ..... **kr.169,-**  
Brioche, grilled beef patty, bacon, cheese, tomato, salad, pickled red onions and mustard dressing

2 course menu • kr. 325,- / 3 course menu • kr. 368,-

1/2 lobster with dill dressing and salad

**Grilled beef tenderloin with bacon**  
With today's vegetables,  
ratte potatoes and béarnaise sauce

Or

**Grilled salmon fillet**  
With freshly cooked pasta, tomato  
sauce and today's garnish

**Crème brûlée**

## Desserts

**Risalamande** ..... **kr. 50,-**  
Served with warm cherry sauce

**Belgian waffle** ..... **kr. 60,-**  
With vanilla ice cream and warm chocolate sauce

**Profiteroles** ..... **kr. 75,-**  
With vanilla ice cream and warm chocolate sauce

**Classic crème brûlée** ..... **kr. 75,-**

**Chocolate fondant** ..... **kr. 78,-**  
With vanilla ice cream and mango pure

## Dishes for children up to age 12

**Grilled chicken breast or Fish 'n' Chips** ..... **kr. 75,-**  
With French fries

