

Skipper Kroen

Evening menu

Bistro

- Creamy lobster soup** **kr. 139,-**
Creamed lobster soup made in the traditional way with Cognac
- Nachos with guacamole** **kr. 128,-**
Crispy nachos served with guacamole with tomato, pomegranate and lemon
- Caesar salad** **kr. 88,-**
With romaine lettuce, croutons, bacon, dressing and freshly grated parmesan
- With crispy chicken** **kr. 148,-**
- Carpaccio** **kr. 148,-**
Ruccola, homemade pesto, truffle oil, fried onion and grated Parmesan
- Creamy organic burrata mozzarella** **kr. 158,-**
Served with crushed avocado, truffle oil and pine nuts
- Bacon cheeseburger with French fries** **kr. 169,-**
Brioche, grilled beef patty, bacon, cheese, lettuce, tomato, red onion, pickles and chipotle dressing
- Crispy Chicken burger with French fries** **kr. 169,-**
Brioche, crispy chicken, lettuce, tomato, red onion, pickles and chipotle dressing
- American Crispy Chicken Tenders** **kr. 179,-**
Served with French fries and chilimayo

Fish dishes

- Calamari fritti** **kr. 138,-**
With tartare sauce, lemon
- Hot smoked salmon fillet** **kr. 168,-**
With smoked cheese cream, seasonal herbs and bread
- Slices of smoked salmon** **kr. 168,-**
Served on a plank with slices of avocado, lemon and toast
- Large grilled scampi** **kr. 158,-**
With dill dressing and salad
- Crevettes aioli - large scampi** **kr. 148,-**
Served in a hot iron pan with garlic and parsley. With aioli and bread.
- Fish 'n' chips** **kr. 179,-**
With garnish, French fries and remoulade
- Moules Frites** **kr. 179,-**
Mussels steamed in white wine, cream, mustard and herbs. Served with French fries.
- 1/2 lobster** **kr. 195,-**
With dill dressing and salad

Minimum 1 course per person.

Additional fee is charged when paying with some creditcards / The bill can not be split / We take allergens seriously - ask the waiter



Skipper Kroen

Meat

- Grilled chicken breast** **kr. 248,-**
Served with spinach, pepper sauce and French fries
- Grilled beef fillet of beef cattle** **kr. 268,-**
Served with sauce béarnaise, today's vegetables and French fries
- Grilled beef tenderloin with bacon** **kr. 298,-**
With today's vegetables, béarnaise sauce, seasonal potatoes
- Rib Eye Steak of beef cattle** **kr. 345,-**
Served with sauce béarnaise, today's vegetables and French fries

Fish

- Grilled salmon fillet** **kr. 279,-**
Served with freshly cooked pasta, tomato sauce and today's garnish
- Lemon sole steamed in white wine** **kr. 298,-**
Served with lime sauce, vegetables of the season, grilled lime and wild rice

2 COURSE MENU • KR. 350,- / 3 COURSE MENU • KR. 395,-

Large grilled scampi
With dill dressing and salad

Grilled beef tenderloin with bacon

With today's vegetables,
ratte potatoes og béarnaise sauce

OR

Grilled salmon fillet

With freshly cooked pasta, tomatosauce
and today's garnish

Creme brûlée

Desserts

- Fresh strawberries** **kr. 75,-**
With vanilla ice cream and warm chocolate sauce
- Belgian waffle** **kr. 75,-**
With vanilla ice cream and warm chocolate sauce
- Profiteroles** **kr. 90,-**
With vanilla ice cream and warm chocolate sauce
- Classic crème brûlée** **kr. 75,-**
- Chocolate fondant** **kr. 78,-**
With vanilla ice cream and mango puree

Dishes for children up to age 12

- Grilled chicken breast with French fries** **kr. 99,-**
- Fish 'n' Chips** **kr. 99,-**

