

## BUENOS DÍAS (until 13.00 o'clock)

<b>Brunch plank</b>	135
• Scrambled eggs, bacon	
• Greek yogurt, honey crunch	
• Two kinds of cheeses, jam	
• Spanish potato pie, herbal cream, smoked salmon	
• Bruschetta with tomato, mozzarella, serrano and red onion	
• American pancake, maple syrup, icing sugar, berries	
• Bread and butter	

<b>Extras</b>	
+ Danish beef chorizo sausages	35
+ Croissant, chicken salad	35
+ Chocolate mousse, berries	25

<b>Mini croissants</b> , chicken salad	60
<b>Yogurt</b> with honey crunch, berries	50
<b>Omelet</b> with chorizo sausages	95

## BURGERS *Don't forget your dip!*

<b>The ox</b> with brioche, 220 g ground beef, chili mayo, BBQ, pickles, cheddar, baked onions, bacon, crisp salad	165
+ extra beef	42
<b>Chick</b> with brioche, breaded chicken, crisp salad, salsa, pickled onions, aioli	160
<b>Veggie</b> with brioche, vegan steak, baked peppers, crisp salad, salsa, pickled red onions, aioli	160



## SKIPPERS INN

<b>Wienerschnitzel</b> of veal thighs, fried potatoes, peas, "boy", capers <i>Don't forget the sauce</i>	195
<b>Parisian boy</b> on toasted rye bread with 250g ground beef (pink), capers, onions, beets, horseradish, pasteurized egg yolk, pickles	160
<b>Skipper shot</b> with plaice fillet, cold-smoked salmon, handpeeled shrimp, turnip, asparagus, lemon, seafood dressing, on rye bread	185
<b>Shrimp cocktail</b> with crisp salad, hand-peeled giant prawns, seafood dressing, mango, roe, lemon, dill	135

## OPEN SANDWICH (until 16.00 o'clock)

<i>on toasted rye bread</i>	
<b>Hot smoked salmon mousse</b> with asparagus, dill	100
<b>Slices potatoes</b> with fried serrano, aioli, radishes, cress, root vegetable chips	100
<b>Roast beef</b> with baked onions, pea shoots, homemade remoulade, pickles	100
<b>Tasting board of open sandwiches</b> 3.halves	165



## TAPAS

<b>4 delicious tapas</b>	195
Steak on skewers with Madagascar pepper sauce	
Breaded giant shrimp with sour/sweet sauce	
Hot smoked salmon with goma/sesame dressing	
Caprese salad	
<i>For this, bread and aioli</i>	
<b>Large cold board for 2 (order v/min. 2 pers.)</b>	pr. pers. 250
Black-footed ham, pesto, serano, baked peppers, salami with truffle, semidried tomatoes, giant prawns in garlic oil, spicy pâté, cornichons, pearl onions, salmon rilette with dill, stir-fried tuna, wasabi cream, rye bread-snacks, beer sticks, olives, two kinds of cheeses, fig jam, aioli, bread	

## LUNCH PLATE FOR SEVERAL

<b>Min. 2 pers. - served until 16.00 o'clock</b>	pr. pers. 309
Herring in blueberries and rum	
Avocado, hand-peeled shrimp, chili mayo, roe	
Clove pâté with cornichons	
Creamy chicken salad with bacon	
Hot smoked salmon with pickled onions and sauce tartare	
Caprese salad	
Salami w. truffle & olives	
Breaded plaice fillet with homemade remoulade	
Brie with grapes and jam	



## Signatures

<b>RHUBARB LADY</b>	
Rhubarb - Lime - Vodka	
<b>100</b>	

<b>LILLET HUGO SPRITZ</b>	
Lillet - Galliano - Tonic	
<b>100</b>	

<b>SMASH</b>	
Gin - Mango - Organic	
<b>100</b>	

<b>SKIPPERS GINNIE</b>	
Malfy gin rosa - Rhubarb - Lillet	
<b>100</b>	

<b>MEXICAN MULE</b>	
Tequila - Lime - Ginger beer	
<b>100</b>	

## STARTERS & SNACKS

<b>Stir-fried tuna</b> with pea shoots, wasabi cream, sesame	145
<b>Carpaccio</b> of beef tenderloin, arugula, balsamic vinegar, pesto, parmesan	125
<b>Giants prawns</b> in garlic, chili	100
<b>Fish and chips</b> with sauce tartare, coarse remoulade	155
<b>Bruschetta</b> according to chef's temperament 2 pcs.	110
<b>Nachos</b> with cheddar, jalapeños, guacamole, salsa, sour cream	95
+ chicken	35
<b>Thick cut fries eller fried potatoes</b> <i>Don't forget your dip!</i>	45
<b>3 small</b> - salmon rilette, breaded giant prawns, bruschetta with tomato and mozzarella	129

## HOT DISCHES *Don't forget your sauce & dip!*

<b>Mushroom risotto</b> with parmesan	165
<b>Tagliatelle with beef tenderloin</b> with mushrooms, truffle sauce	175
<b>Tagliatelle with chicken</b> with broccoli, grated cheese, curry/cream sauce	165
<b>Tagliatelle with giants prawns</b> with bell pepper and creamy lobster sauce	175
<b>Baked salmon</b> with fried potatoes, greens according to the season	200
<b>Moules frites</b> , blue mussels, white wine & cream sauce, coarse fries	185
<b>Soup of the day</b> - By season with bread and aioli	110

## SALADS

<b>Pollo loco</b> with crisp salad, chicken, cherry tomatoes, caesar dressing, parmesan, fried Serrano	135
<b>Salmon</b> with crisp salad, hot smoked salmon, cherry tomatoes, cucumber, edamame beans, marinated peppers, lemon vinaigrette, roasted sesame	145
<b>STEAKS</b> <i>Don't forget your sauce &amp; dip!</i>	
<i>Specially selected grain-fed cattle from Uruguay, with greens according to the season and thick cut fries</i>	
<b>Beef tenderloin</b> 150g/200g	200/240
<b>Rib Eye</b> 250/400g	250/400

## SHARING MEALS *Don't forget your sauce & dip!*

<b>Tomahawk Angus Steak with Omami</b> approx 1350g, seasonal greens and coarse fries - Ideal for 2 pers.	1100
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### Dip 12

- Truffle mayo
- Mayo
- Aioli
- Chilimayo
- Ketchup
- Coarse remoulade

### Sauce 20

- Bearnaise sauce
- Mushroom sauce
- Buttersauce
- Madagaskar peppersauce
- Brown sauce

## DESSERT & CHEESE

<b>Creme brulee</b> whit rhubarb sorbet	95
<b>Ice bowl</b> with 3 kinds of ice	95
<b>Gateau Marcel</b> with vanilla ice cream	95
<b>Modern banana</b> with ice cream, whipped cream, chocolate sauce and banana	95
<b>American pancakes</b> with syrup, flomelis, berries, vanilla ice cream	95
<b>Cake of the day</b> with sour cream or whipped cream (ask waiter)	75
<b>Cheese plate</b> with three sales cheeses and sweet and crispy	135
<b>Profiteroles</b>	39
+ Extra scoop vanilla ice cream	15

## KIDS ONLY

<b>Beef burger</b> of Danish cattle 100g, lettuce, tomato, cucumber, thick cut fries, ketchup	95
<b>Chicken tenders</b> with cucumber, carrot, thick cut fries, ketchup	85
<b>Kids brunch - until 13.00 o'clock</b>	80
• Scramled eggs, bacon, ketchup	
• Gourmet sausage	
• American pancakes, maple syrup, berries, icing sugar	
• Fresh fruit	
• Bread and butter	

## KOLDE DRIKKE

	SIZE	PRICE
Pepsi, Pepsi Max, Faxe Kondi, Faxe Kondi Free, Faxe Kondi Orange, Lemon, Sparkling water with citrus	0,3/0,5	42/59
Orange juice, Apple juice	0,3	39
Passion fruit and Oolong Ice Tea	0,5	65
Lemon and timian lemonade	0,5	65
Still or sparkling filtered water	1,0	42
Organic juice - Elderfloweret, Rhubarb or Strawberry	0,3	42

## FRESH BLENDS

	SIZE	PRICE
Strawberry milkshake with ice cream, syrup, milk, whipped cream	0,5	69
Oreo milkshake with ice cream, syrup, milk, whipped cream	0,5	69
Smoothie with strawberri, syrup, juice	0,5	69
Ice coffee with vanilla ice cream and whipped cream	0,5	69

## DRAFT BEER

	SIZE	PRICE
Tasting board 4 glasses	4x0,15	109
Heineken Beer	0,3/0,5	45/65
Fuglsang Black Bird Classic	0,3/0,5	45/65
Bryggerens Hane	0,4	69
Schiøtz Dark Mumme	0,4	69
Anarkist New England IPA	0,4	69
Newcastle Brown Ale	0,4	69

## ON A BOTTLE

	SIZE	PRICE
Beer of the Month (look at the bar or ask the waiter)		
Sol	0,3	52
Edelweiss wheat beer	0,3	52
Kissmeyer Adventure Fruited	0,44	75
Anarkist Mighty Mild Ale, 0,5% alc.	0,44	69
Heineken Beer 0% alc.	0,3	49
Royal Classic 0% alc.	0,3	49
Anarkist Hazy IPA 0,5% alc.	0,5	69
Supermalt Ginger Beer	0,3	49
Fuglsang Tonic - Cucumb, Indian, Mediterranean	0,2	39
Booster Black	0,3	49
Shaker Sport	0,3	50
Mokaï Spiked Iced Tea Rasberry	0,3	50

## BUBBLES & CHAMPAGNE

	GL	BT
Duc De Foix Cava Semi Seco ESP	69	285
Valdobbiadene Prosecco Glera, Brut Superiore DOCG ITA		395
Duc De Foix Cava Brut Natura MGN ESP		625
Pommery Champagne Royal Brut FRA	125	645
Pommery Champagne Royal Rosé Brut FRA		695
Moët & Chandon Champagne Brut FRA		895
Moët & Chandon Champagne Nectar FRA		945
Dom Pérignon Champagne Brut Vintage FRA		2.595

## WHITE WINE

	GL	BT
Aldeya Chardonnay, Cariñena ESP	69	285
Tegernseerhof Dürnstein Grüner Veltliner, Federspiel AUT		315
Palmberg Riesling, Spätlese Lieblich DEU	79	340
Korrell First Bottle Riesling Blend, Nahe DEU		355
Santiago Ruiz Albariño, Rias Baixas ESP		385
Klein Constantia Sauvignon Blanc, Estate Bottled, ZAF	89	410
J. Moreau & Fils Chablis Chardonnay, Bourgogne FRA		465
Sancerre Francois Millet Sauvignon Blanc, Domaine FRA		515
Kendall-Jackson Chardonnay, California Vitners Reserve USA	135	540
Meursault Nicolas Potel Chardonnay, Bourgogne FRA		825

*Alkoholfri vin (spørg efter udvalg og pris)*

## RED WINE

	GL	BT
Aldeya Garnacha, Cariñena ESP	69	285
Ferraton Père & Fils Côtes Du Rhône, Rouge Samorëns FRA		335
Aylés Cuesta del Herrero, Vino de Pago ESP		355
Alameda Zinfandel, Californien USA		385
San Leonino Chianti Classico Sangiovese, Al limite ITA		410
Los Cantos Tempranillo, Ribera del Duero ESP	95	415
Sartori Regolo Ripasso, Valpolicella Superiore ITA	110	440
LAN Xtrême Rioja Tempranillo, Crianza ESP		485
Kendall-Jackson Zinfandel, California Vitners Reserve USA	135	540
Korrell Spätburgunder Paradies, Nahe DEU		590
Viberte Barolo Nebbiolo, Buon Padre Giovanni ITA		615
Bertani Amarone, Valpantena DOCG ITA		645
Val Di Suga Brunello Sangiovese, Di montalcino Toscana ITA		745
Gevrey Chambertin Pinot Noir, Nicolas Potel Bourgogne FRA		1.350
Flor de Pingus, Ribera del Duero ESP		1.595
Opus One Cabernet Sauvignon 2018, Napa Valley USA		4.195
Château Mouton Rothschild Pauillac 2009, Bordeaux FRA		12.995

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## ROSÈ ROSÈ

	GL	BT
Aldeya Rosé Tempranillo, Cariñena ESP	69	285
Villa AIX, Coteaux d'Aix En Provence FRA	85	325
Cuvée Anabel Cabernet Franc, Klein Constantia ZAF		390
Domaine Du Gros Noré Grenache, Bandol FRA		495
Villa AIX, Coteaux d'Aix En Provence MGN 1,5L FRA		710

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## SWEET

	GL	BT
Rosa Regale Asti Moscato, Castello Banfi DOCG ITA	69	285
Taylor's Fine Tawny Port, Duoro	69	310
Rosa Regale Brachetto d'Acqui, Castello Banfi DOCG ITA		425
Taylor's 20 års Tawny Port, Duoro	120	675
Taylor's Vintage Port 2003, Duoro		1.695

## COGNAC & ARMAGNAC

Baron Gaston LeGrand VSOP Armagnac, 4 cl	79
Lhéraud, Cognac 10 års, Fine Petite Champagne, 4 cl	95
Lhéraud, Cognac 20 års, Fine Petite Champagne, 4 cl	125
Baron Gaston LeGrand 1971 Armagnac, 4 cl	155

## HOT DRINKS

Tea Chaplon (ask for committee)	38
Filter coffee inkl. one refill	38
Americano	42
Espresso	35
Double espresso	45
Cortado	40
Cappuccino	52
Chai Latte	52
Café Latte	52
Tiramisu Latte	52
Syrup in your coffee	9
Choose between: Vanilla, caramel, hazelnut	
Hot elderflower	49
Hot chocolate with whipped cream	52
Baileys Latte	79
Irish coffee with Irish whiskey and whipped cream	79
Shot espresso	10
Oat milk	10

