

BUENOS DÍAS (until 13.00 o'clock)

Brunch board	145
• Scrambled eggs, bacon • Greek yogurt, honey crunch • Two kinds of cheeses, jam • Spanish potato pie, herbal cream, smoked salmon • Spanish Serrano, salami • American pancake, maple syrup, icing sugar, berries • Sourdough bread, butter & aioli • Fresh fruit	
Extras	
+ Baked avocado with egg	35
+ 2 pcs. Danish beef chorizo sausage	29
+ Croissant, chicken salad	35
+ Chocolate mousse, berries	25
Brunch board and drinks ad libitum	249
filter coffee, chaplon tea, passion icetea, apple juice, orange juice, filtered water (friendly self-service with drinks)	

Mini croissants , chicken salad (2 pcs.)	60
Omelet with bell pepper, onion, arugula	90
Sunny avocado on rye bread, guacacream, arugula, smiling eggs	95
Extra Bread	15

OPEN SANDWICH (until 16.00 o'clock)

<i>on toasted rye bread</i>	
Marinated herring with eeg , red onion, dill	95
Hot smoked salmon mousse with asparagus, dill	109
Sliced potatoes with fried serrano, aioli, radishes, cress, root vegetable chips	105
Roast beef with baked onions, pea shoots, homemade remoulade, pickles	105
Egg & hand-peeled prawns with mayo, watercress	105
Plaice fillet with home-stirred coarse remo, lemon, pea sprouts	109
Chicken salad on toasted sourdogh with bacon, cherry tomato, watercress	105
Tasting board 3 half open sandwiches - According to the chef	195

LUNCH PLATE FOR SEVERAL

Min. 2 kuverter - served until 16.00 o'clock		pr. pers. 309
Marinated Herring	Remember Snaps 3 cl 6 cl 35 45	
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	Accompanying bread with and without kernels, croissant & aioli	
Salami w. truffle & olives		
Breaded plaice fillet with homemade remoulade		
Brie with grapes and jam		

SKIPPERS KRO

Wienerschnitzel of veal loin with brown sauce, fried potatoes, peas, “dreng”, capers	225
Parisian boy on toasted rye bread with 225g welfare steak(pink), capers, onion, beetroot, horseradish, pasteurized egg yolk, pickles + fries with aioli	169
Skipper shooting star with plaice fillet, cold-smoked salmon hand-piled shrimp, roe, asparagus, lemon, seafood dressing, on rye bread	35
Shrimp cocktail with crisp salad, hand-peeled giant shrimps, seafood dressing, mango, turnip, lemon, dill	189
	139

SALADS

Pollo loco with crisp salad, chicken, cherry tomatoes, caesar dressing, parmesan, fried serrano, croutons	155
Salmon crisp salad, hot smoked salmon, cherry tomatoes, cucumber edamame beans, marinated peppers, lemon vinaigrette, toasted sesame	159

PASTA

Pasta Rigatoni with beef tenderloin , mushrooms, shallots, truffle sauce, parmesan	195
Pasta Rigatoni with chicken , broccoli, grated cheese, curry/cream sauce	165
Pasta Rigatoni with giant prawns , peppers, creamy lobster sauce	185
Wok Noodles with vegetables , garlic, coconut milk, soy, lime (Choose between Chicken or Shrimp)	175

STARTERS

Seared tuna with arugula, wasabi cream and sesame vinaigrette	149
Carpaccio of beef tenderloin, arugula, balsamic, pesto, parmesan	125
King prawns in chilli, garlic oil	109
Bruschetta according to the chef’s temperament 2 pcs.	110
Nachos with cheddar, jalapeños, guacamole, salsa, sour cream + chicken	115
Crispy fries or Fried potatoes <i>Don't forget your dip!</i>	35
3 little ones – salmon fillet, breaded king prawns with bruschetta. tomato and mozzarella	45
	139

PORT SPECIALTIES

Fish and chips with tartare sauce, coarse remoulade	179
Moules frites , mussels, white wine and cream sauce, coarse fries, aioli	189
Baked salmon with fried potatoes, seasonal vegetables, optional sauce	209

BURGERS *Don't forget your dip!*

with crispy fries	
The beef with brioche, 225g welfare ground beef, chilli, smokey mayo, onion relish with thyme, cheddar, bacon, crisp salad + ekstra steak	169
	42
Chick with brioche, breaded chicken, crisp salad, salsa, pickled onions, aioli	165
Veggie with brioche, vegan steak, baked peppers, crisp salad, salsa, smokey mayo, pickled red onions	165

STEAKS *Don't forget your dip!*

<i>specially selected grain-fed cattle from Uruguay, with seasonal vegetables and fried potatoes</i>	
Beef tenderloin 150g/200g with optional sauce	245/295
Rib Eye 250/350g with optional sauce	295/375

Saucer 20

- Bearnaisesauce
- Mushroom sauce
- Butter sauce
- Madagaskar pebber sauce
- Brown sauce

Dip 10

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

TAPAS

4 delicious tapas	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>With bread and aioli</i>	
Large cold board for 2 (order by min. 2 pers.)	pr. pers. 250
Blackfoot ham, pesto, serrano, baked peppers, salami, semidried tomatoes, giant prawns in garlic oil, spice pâté, gherkins, pearl onions, salmon rillette with dill, seared tuna, wasabi cream, rye bread snacks, beer sticks, olives, two kinds of cheese, chutney, aioli, bread	

KIDS ONLY (under 12 years)

Junior burger of animal welfare beef patty, salad, tomato, cucumber, fries, ketchup	99
Junior fish fillet with fries and remo	99
Chicken tenders with cucumber, carrot, crispy fries, ketchup	89
Juniorpasta with chicken and cream sauce	99
Kidbrunch – until 13.00 o'clock	85
• Scrambled eggs, bacon, ketchup • Gourmet sausage • American pancake, maple syrup, berries, icing sugar • Fresh fruit • Sourdough bread and butter	

DESSERT & CHEESE

Creme brûlé with rhubarb sorbet	95
Ice bowl with 3 types	95
Gateau Marcel with vanilla ice cream	95
Modern banana with ice cream, whipped cream, chocolate sauce and banana	95
American pancakes with syrup, ice cream, berries, vanilla ice cream	95
Cake of the day with creme fraiche or whipped cream (ask the waiter)	75
Cheese plate with three kinds of cheeses with sweet and crisp	135
2 pcs Profiteroles	39
+ Extra scoop of vanilla ice cream	15



COLD DRINKS	SIZE	PRICE
Pepsi, Pepsi Max, Faxe Kondi, Faxe Kondi Free, Mirinda Orange, Lemon, Sparklingwater with citrus	0,3/0,5	45/59
Juice - Orange, apple, pineapple, cranberry, grapefruit	0,3	39
Jug of filtered water with <i>or without</i> soda	0,7	39
Juice - Elderflower or Strawberry - with or without sparkles	0,5	59
Supermalt Ginger Beer	0,3	49
Tonic Fever Tree - Indian, Mediterranean, Rasperry/Rhubarb	0,2	42
Red Bull, Redbull Free, Red Bull Edition 	0,25	49
Passion fruit & Oolong Ice Tea	0,5	65
Lemon & thyme lemonade	0,5	65

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 strawberries, syrup, juice	0,5	69
Ice coffee with vanilla ice cream, whipped cream	0,5	69
Ice latte with double espresso, milk, caramel syrup	0,3	59

DRAFT BEER	SIZE	PRICE
Heineken Pilsner	0,3/0,5	49/69
Fuglsang Black Bird Classic	0,3/0,5	49/69
Pift Citrus	0,3/0,5	49/69
Schiøtz Mørk Mumme	0,4	69
Anarkist New England IPA	0,4	69
Newcastle Brown Ale	0,4	69
Affligem Double	0,3/0,5	55/79

ON A BOTTLE	SIZE	PRICE
Sol	0,3	55
Edelweiss hvedeøl	0,3	55
Kissmeyer Adventure Fruited	0,44	75
Shaker Sport	0,3	55
Breezer Rasberry & Yuzu	0,3	55

NON-ALCOHOLIC	SIZE	PRICE
Beefeater 0% alc. - Tonic		95
Anarkist Mighty Mild Ale, 0,5% alc.	0,44	75
Anarkist Hazy IPA, 0,5% alc.	0,44	75
Heineken Pilsner, 0% alc.	0,3	55
Royal Classic, 0% alc.	0,3	55
Cero Red-, White- & Rosé wine	 75  285	

VARM DRINKS	SIZE	PRICE
Tea, Chaplon (ask for selection)	39	Tiramisu Latte 62
Filter coffee incl. one refill	39	Warm Elderflower 49
Americano	42	Hot chocolate w/ whipped cream 55
Espresso	36	Baileys Latte 79
Dobbelt espresso	45	Irsk coffee w/Irish whiskey and whipped cream 79
Cortado	45	
Cappuccino	55	Syrup in your coffee 7
Café Latte	55	<i>Choose between:</i> Vanilla, caramel, hazelnut
Chai Latte	55	Extra shot of espresso 10
		Oatmilk 5



Filtered water in a glass/jug fis included with the purchase of a glass/bottle of wine. Med brus + 5 /15 kr.

BUBBLES & CHAMPAGNE		
Duc de Foix, Cava Semi Seco ESP	69	315
Valdobbiadene Prosecco Glera, Brut Superiore ITA		399
Duc de Foix, Cava Brut Natura, 1,5L ESP		MAGNUM BOTTLE 649
Pommery Champagne, Royal Brut FRA	125	679
Luc Belarie, Rare Rosé FRA		699
Pommery Champagne, Royal Rosé Brut FRA		749
Moët & Chandon Champagne, Brut FRA		949
Moët & Chandon Champagne, Nectar FRA		999
Dom Pérignon Champagne, Brut Vintage FRA		2.799

WHITE WINE		
Aldeya, Chardonnay, Cariñena ESP 	75	295
Tegernseerhof, Dürnstein Grüner Veltliner, Federspiel AUT		339
Palmberg, Riesling, Spätlese Lieblich, Pfalz DEU	89	369
Korrell, First Bottle Riesling Blend, Nahe DEU		399
Klein Constantia, Sauvignon Blanc, Estate Bottled, ZAF	99	439
J. Moreau & Fils, Chablis Chardonnay, Bourgogne FRA		499
Francois Millet, Sancerre Sauvignon Blanc, Loire FRA		549
Kendall-Jackson, Chardonnay, Reserve, California USA <i>We recommend</i>	139	585
Nicolas Potel, Meursault Chardonnay, Bourgogne FRA		1045

RED WINE		
Aldeya, Garnacha, Cariñena ESP 	75	295
Ferraton Père & Fils, Côtes du Rhône, Rouge Samorëns FRA		349
Alameda, Zinfandel, Californien USA		389
San Leonino, Chianti Classico Sangiovese, Al limite ITA		419
Lynus Infante, Roble Ribera del Duero	99	449
Sartori, Regolo Ripasso, Valpolicella Superiore ITA	115	489
Bodegas LAN, Xtrême Rioja Tempranillo, Crianza ESP 		529
Kendall-Jackson Zinfandel, Reserve, California USA <i>We recommend</i>	139	585
Viberti, Barolo Nebbiolo, Buon Padre, Piemonte ITA		645
Bertani, Amarone, Valpantena, Valpolicella ITA		695
Nicolas Potel, Gevrey Chambertin, Pinot Noir, Bourgogne FRA		1.395
Flor de Pingus, Ribera del Duero ESP		1.695
Opus One, Cabernet Sauvignon 2018, Napa Valley USA		4.295
Château Mouton Rothschild, Pauillac 2009, Bordeaux FRA		12.995

ROSÈ WINE		
Aldeya, Rosé Garnacha, Cariñena ESP 	75	295
Santa Sofia, Classico Rosé, Bardolino ITA		339
Villa AIX, Coteaux d'Aix en Provence FRA	89	375
Klein Constantia, Cuvée Anabel, Cabernet Franc, ZAF		425
Santa Sofia, Classico Rosé 1,5L Bardolino ITA		MAGNUM BOTTLE 599
Villa AIX, Coteaux d'Aix en Provence 1,5L FRA		MAGNUM BOTTLE 749

SWEET WINE		
Banfi, Rosa Regale, Asti Moscato, Piemonte ITA	69	295
Taylor's Fine Tawny Port, Duoro PT		319
Banfi, Rosa Regale, Brachetto d'Acqui, Piemonte ITA		429
Taylor's 20 års Tawny Port, Duoro PT	120	676
Taylor's Vintage Port 2003, Duoro PT		1.695
Taylor's Very Old Single Harvest Port 1968, Duoro PT		3.500

COGNAC & ARMAGNAC	
Baron Gaston Le Grand, 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 Le Grand, 1971 Armagnac, 4 cl	155

Signatures

RHUBARB LADY
Rabarber - Lime - Absolut Vodka
100

LILLET HUGO SPRITZ
Lillet - Galliano - Tonic
100

TROPICAL HEART ATTACK
Four Roses Whiskey - Edition Red Bull
100

YUZU POP
Raspberry - Yuzu - Havana Club Rom
100

MEXICAN MULE
Olmecca Tequila - Lime - Ginger beer
100



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