



UNDER THE SKAGEN SUN

SKAGEN

BRUNCH / BREAKFAST

Served until 11:59 a.m.

Breakfast	69
Scrambled eggs, fresh fruit, 2 slices of cheese and marmalade plus freshly baked bread	
Brunch platter	129
Scrambled eggs with bacon and brunch sausage from Slagter Munch, smoked salmon, rolled seasoned meat, ham salad, two slices of cheese and marmalade, yoghurt with muesli, croissant and morning cake as well as fresh fruit and freshly baked bread	
2 small croissants	30
With marmalade	



Coffee / tea	25
Cafe latte	38
Cappuccino	38

Freshly squeezed orange juice	40
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See more on page 13!



SANDWICHES / OPEN SANDWICHES

Served until 5 p.m.

Sandwich with Skagen ham	100
Dark, rustic bread with slices of Slagter Munch's famous Skagen ham served with baby leaf lettuces, chanterelle dressing and thin slices of root vegetables	
Steak sandwich	125
Flatbread sandwich with tender, grilled, spicy beef with crispy lettuce and pesto dressing	
Sandwich with salmon	100
Home-smoked salmon with mild chilli served with citrus dressing and young seasonal herbs on organic sourdough bread	
Chicken sandwich	105
Grilled chicken breast and crispy bacon on light Panini bread, served with curry dressing, tomatoes, onions and lettuce	
Open sandwich with herring	95
Tasty herring fillets served with apple/onion compote, egg and capers plus onions and slices of new potatoe	
Snapshots for the herring, 2 cl.	30



All above dishes can be served with lactose- and glutenfree bread + 10



SALADS

Served until 5 p.m.

Salad with Norwegian lobster tails	125
Panko-crumbed, fried Norwegian lobster tails with lettuces, young herbs and parmesan dressing	
Couscous	95
Vegetarian salad with the season's selected vegetables and herbs	
Caesar salad	110
Grilled chicken breast served on romaine lettuce with bacon, croutons, tomato, red onion and parmesan dressing	

LUNCH DISHES

Served until 5 p.m.

Jakob's fish soup	135
Creamy, saffron spiced fish soup with the day's catch from S66 and shellfish served with fresh herbs in a cast iron pot	
Jakob's hot dog	59
2 hot dogs	115
Sausage spiced with chilli from Slagter Munch, freshly chopped tomatoes with coriander and puffed potatoes with cheddar cheese	
Jakob's cheddar burger	130
Grilled, ground beef garnished with cheddar cheese, served on rustic bread roll with bacon and home-made dressing Served with tomatoes, onions and pickled cucumber as well as French fries	
Rib-eye	260
250g rib-eye steak served with rustic French fries, small salad and light-as-air garlic butter	
Crab's claws	130
From crabs caught by Lars Lundholm / S66. Boiled with dill and served with lemon and aioli plus home-made bread	



Godello	320
Bolo, Rafael Palacios A wonderful wine which, with delicate notes of citrus and fennel matches crab's claws perfectly	
Glass	70

FOR YOUR SWEET TOOTH

Served throughout

Cake of the day - please ask your waiter	45
Tart of the day - please ask your waiter	45
Organic Kastberg ice-cream: 1, 2 or 3 scoops	28 / 48 / 65

STARTERS

Served from 5.30 p.m.

Caesar salad85

Grilled chicken breast served on romaine lettuce with bacon, croutons, tomato, red onion and parmesan dressing

Jakob's fish soup90

Creamy, saffron spiced fish soup with the day's catch from S66 and shellfish. Served with fresh herbs and home-baked bread

Serrano ham115

Thin slices of Batallé Reserva Serrano ham from the Hungarian Duroc species, dried for 18-24 months in Sierra Nevada. Served with olives, parmesan, home-baked bread and olive oil

Norwegian lobster tails120

Norwegian lobster tails en croûte with summer lettuces and herbs served with sweet/sour gooseberry dip

Black lobster, price per 100g100

Half or whole lightly grilled black lobster served with summer lettuces, lemon and aiola plus chanterelle cream.

Please ask your waiter about sizes!



3-COURSE MENU

Served from 5.30 p.m.

Sæsonens 3 retters menu350

This is where we let our chefs and apprentices use their creative abilities to surprise you with delicious, not so traditional dishes. The dishes are based on the supply of fresh raw ingredients.

Please ask your waiter!



MAIN COURSES

Served from 5.30 p.m.

Fresh fish of the day	260
Roundfish caught by our own fisherman, Lars Lundholm / S66. Served with the day's side dishes based on the season's raw ingredients	
Pork shank braised in Jakob's Gylden Rav	215
Pork shank braised slowly in beer and vegetable stock served with mashed root vegetables and freshly chopped herbs	
Rib-eye	260
250g rib-eye steak served with rustic French fries, small salad and light-as-air garlic butter	
Mrs. Winkelmann burger	165
Homemade patty of 200g freshly ground beef served on a brioche bun with fried egg, Carl Johan dressing, roasted onions, Cru Reservé cheese plus tomato and lettuce Served with rustic French fries and course ketchup	
<i>This dish is not served after 7 p.m.</i>	

American tenderloin	310	
Super tender 200g steak of well-hung, American beef tenderloin. Served with rustic French fries, the season's vegetables and home-made sauce béarnaise		
Surf'n turf	395	
Super tender 200g steak of well-hung, American beef tenderloin. Served with a whole, grilled Norwegian lobster as well as choron sauce, the season's vegetables and potato of the day		
<i>Both of the above meat dishes can also be served with 300g meat.....</i>		+95



ABOUT OUR MEAT

Our tenderloin
has gradually become our signature dish. The meat, which comes from corn-fed Angus or Hereford cattle from Omaha in Nebraska, is incredibly tender and juicy.

Our Rib-eye
the meat is cut from the upper part of the fillet and is fried with the fatty edge. This contributes to a particularly good flavour and at the same time, the meat is tender and juicy.

■ We fry our meat dishes to medium unless otherwise specified upon ordering. The meat is allowed to rest for a number of minutes before serving. In this way, the best possible juice and tenderness is ensured and that is why the meat will **■** be warm and not hot.

DESSERTS

Served from 5.30 p.m.

Cheese platter	85
3 kinds of Scandinavian cheeses served with gooseberry compote and malt chips	
Sponge cake	85
Fluffy, home-baked hazelnut cake served with the season's fruits and berries as well as Kastberg raspberry sorbet and chocolate cream	
Organic Kastberg ice-cream: 1, 2 or 3 scoops	28 / 48 / 65
Delicious morsels	55
4 small, sweet home-made desserts	
Dessert of the day based on the season's raw ingredients	85
<i>Please ask your waiter!</i>	
Frozen Irish coffee	80
Whisky, Kahlua, coffee and vanilla ice-cream blended with cream	



HOT BEVERAGES

Espresso and filter coffee:	
Freshly brewed coffee	25
Espresso	22
Double Espresso	30
Cappuccino	38
Cafe latte	38
Double Cafe latte / Cappuccino	45
Coffee with spirits:	
Irish coffee	45
Double Irish coffee	70
French Coffee with Cointreau	60
Italian coffee with Galliano	60
Mexican Coffee with Kahlua and Tequila	75
Galliano Hot Shot	40
Tea:	
Tea from A.C. Perchs	25



CHILDRENS MENU

Not served for adults

Fish sticks	70
Home-made with white roundfish. Served with French fries, remoulade and lemon	
Children's burger	75
Served with tomato, cucumber and French fries	
Childrens burger with chicken breast	75
Served with tomato, cucumber and French fries	
Rye bread toast	70
With ham and mild cheese	
2 mini hot dogs	70
With ketchup and roasted onions	
2 scoops ice cream	48
Served with fresh fruit and caramel sauce	

BEVERAGES FOR CHILDREN

Fizzy drinks:	Small	Standard
Coca Cola		
Coca Cola Zero		
Fanta		
Sprite Zero		
Schweppes Lemon	35	44
Cordial from Søbogaard, bottle		35
Apple juice, orange/mango, blueberry, elderflower, cranberry, blackcurrant, strawberry, apple/cranberry, rhubarb, raspberry		
Hot chocolate		38



BEFORE DINNER

Cosmopolitan 80
2 cl. vodka, 2 cl. Cointreau, cranberry juice and lime

Margarita90
4 cl. tequila, 2 cl. Cointreau and lime juice

Jakobs Gin Tonic 95
Served with 4 cl. Hendricks Gin,
Fever-Tree tonic and cucumber



Mojito 100
4 cl. Havana Club 3 years rum, spearmint,
cane sugar, lime, crushed ice and soda



CAVA

1/1 Cava, Bodegas Naveran420

1/1 Cava Roses, Bodegas Naveran450

CHAMPAGNE

Glass Champagne, André Clouet99

Glass Champagne, Moët & Chandon Imperial 129

André Clouet695

Pol Roger Brut795

Moët & Chandon Imperial895

Moët & Chandon Nectar945

Moët & Chandon Nectar Rosé.....945

Moët & Chandon Ice895

Dom Pérignon1695

Bollinger La Grande Année 995

Bollinger Rosé 895

MAGNUM CHAMPAGNE

Magnum Bollinger La Grande Année 1995

Magnum Dom Pérignon3395

Magnum Moët & Chandon Imperial 1795

Magnum Moët & Chandon Ice 1795

Magnum Moët & Chandon Nectar1895

Magnum Pol Roger 1595

Double Magnum Pol Roger 2995

WHITE WINE



USA

Chardonnay 270

Diamond Lake.

Flot, fyldig hvidvin med snert af eksotiske frugter og delikat vanille fra fadlagringen



FRANCE

Riesling 290

F. E. Trimbach, Alsace.

Fremragende Riesling med flot mineralsk, ren bouquet

Sancerre 370

Sélection Première.

Guy Saget, Pouilly-Sur-Loire. Sauvignon-druen giver Sancerre en virkelig flot balance

Pinot Gris Réserve 360

F.E. Trimbach, Alsace.

Vinen har en tæt frugt, berusende intensitet og er altid tør, hvilket er meget typisk for denne vin

Pinot Gris Réserve Personelle Grand Cru 495

F.E. Trimbach, Alsace.

Karakteren er ædel og frugtigheden delikat med en let røget smag

Chablis 495

Billaud-Simon.

Elegant og velstruktureret Chablis med fin sart citrusnæse



NEW ZEALAND

Sauvignon Blanc 345

Astrolabe, Marlborough, New Zealand.

Sauvignon Blanc-druens karakteristiske frugt er flot komplementeret af fadgæring og lagring



AUSTRALIA

Chardonnay 420

Elderton Eden Valley.

Eden Valley Chardonnay er cremet og rund, men samtidig rank og frisk med en stålsat og flintet undertone tilført fine eksotiske toner af melon og fersken



GERMANY

Riesling trocken 350

Fritz Haag.

Tør Riesling med masser af frugtsmag fra den berømte

Moselproducent Fritz Haag

Steinberger Riesling 320

Kloster Eberbach.

Denne halvsøde hvidvin rummer såvel fedme og koncentration som elegance



ITALY

Pinot Grigio 335

La Tunella, Colli Orientali del Friuli.

Farven er lys med grønne refleks. I duften spores tomatblade, anis, fersken og tropisk frugt

Chardonnay 350

Tormaresca, Castel del Monte Puglia.

Aromaer af tropiske frugter kombineret med en dejlig friskhed og mineralitet



SOUTH AFRICA

Chenin Blanc 295

Secateurs, Badenhorst.

Intens, aromatisk klassiker fra Sydafrika. Netop denne drue er det perfekte match til eksempelvis retter med røgede ingredienser



SPAIN

Godello 320

Bolo, Rafael Palacios.

Bolo har friskhed som sit adelsmærke, kombineret med fine noter à la citrus og fennikel forenet i en mineralsk og cremet finish

RED WINE



USA

Zinfandel 270

Diamond Lake.

Delikat og sødmefuld allround-vin, som matcher de fleste kødretter på dette menukort

Zinfandel 335

Sebastiani, Sonoma Valley Californien.

Delikat, sødmefuld smag godt indpakket i milde og harmoniske tanniner

Pinot Noir 390

Butterfield Station.

En saftig Pinot Noir med behagelig, blid frugtsyre og runde tanniner



ARGENTINA

Malbec 310

Alta Vista, Mendoza - Argentina.

Vinen er intens lilla i glasset, og man fornemmer en snert af blåbær i næsen



CHILE

Carmenere Reserva 295

Casa Silva, Colchagua Valley.

Varm og krydret vin som på alle måder indfanger alt det gode fra det Chilenske vinland. God ledsager til vores kødretter



SOUTH AFRICA

Pinotage 325

Dornier, Stellenbosch.

Pinotage pakket perfekt ind i smagen fra lagringen på egetræ.

Toner af peber, tobak og mørk chokolade

Cabernet Sauvignon 395

John X. Merriman, Rustenberg.

Elegante og smagfulde oplevelser af solbær, kulant og blomster dominerer det meget komplekse indtryk af denne vin



AUSTRALIA

Shiraz/Cabernet Sauvignon 320

Elderton, Barossa, Australien.

En flot og frugtrig rødvin. Smagen er mættet med kirsebær og vanille



NEW ZEALAND

Pinot Noir 390

Astrolabe, Marlborough, New Zealand.

Rig, blød karakter med et elegant strejf af fadlagring på franske barriques



SPAIN

Crianza, Rioja 345

Sierra Cantabria.

Vinen er velfabaleret, let og særdeles velsmagende.

Åben, sødlig frugt og kraftig smag

Crianza, Ribera del Duero 425

Bodegas Valduero.

Dyb rød, krydret og dog fløjlsblød Tempranillo.

Velstruktureret og med lang eftersmag

Alion, Ribera del Duero 690

Bodegas y Viñedos Alion fra den berømte Vega Sicilia-familie.

Fantastisk smag og fylde. En fuldendt balance mellem frugt og fad

Flor de Pingus, Ribera del Duero 990

Dominio Pingus.

Flor er ikke en 2. vin i traditionel forstand. Det er en vin fremstillet

efter næsten samme principper som Pingus, men i lidt større skala

Laurel - Priorat 550

Clos i Terrasses.

Vinen er lagret på Clos Erasmus-fade og har en flot, mørkerød farve og en kraftig smag med en snert af sødlig frugt samt en velfabaleret eftersmag

RED WINE



FRANCE

Côtes du Rhône 310

Domaine Perrin.

Vinen er let krydret og frugtrig med undertoner af peber og friske bær

Chateauneuf-du-Pape 590

Domaine Font de Michelle, Rhône.

Denne vin har en dybrød farve med megen krop

Fleurie 285

Château de Fleurie, Maison Jean Loron.

En elegant, saftig Beaujolais med fine noter à la rosenblade, modne kirsebær og solbær. Vores letteste rødvin – kan serveres afkølet!

St. Emilion 420

Chateau Barrail du Blanc Grand Cru.

En fyldig og velstruktureret vin, hvor man finder både afrundethed og elegance

Pomerol (Magnum) 990

Chateau Lafleur Gazin.

En elegant, blød og stilren vin

Bourgogne 395

Villages Maranges Vieilles Vignes. Vincent Girardin.

Velaftbalanceret vin med masser af smag og frugtsødme

Bordeaux 495

Larose de Gruaud (2. vinen til Chateau Gruaud Larose).

Frugtige nuancer af brombær og solbær med et lille strejf af trøffel og muld



ITALY

Brunello di Montalcino 520

Tenute Silvio Nardi. Montalcino, Toscana.

Bouquet'en er rig med et diskret strejf af træ, hvilket fremhæver frugten

Amarone della Valpolicella 590

Tedeschi.

Smagen er rig og fyldig med masser af moden, intens frugt

Barolo 590

Paolo Scavino, Barolo, Piemonte.

Vinen er intens, elegant og fortryllende

Chianti Classico 365

Tenuta Di Nozzole.

En blød, tør og harmonisk smag med masser af frugtnuancer

Campolietti Valpolicella Ripasso 370

Luigi Righetti.

Masser af kraft og fylde og fint afstemt tørhed i den bløde og saftige eftersmag

Concursa Primitivo 450

Terre di Sava, Apulien.

Kraftig, intens vin med masser af mørke bær, krydderier og en sødmefuld, let bitter Amerone-agtig eftersmag

Appassimento 385

Tedeschi, Capitel dei Nicalo.

Intens duft af kirsebær og solbær med fine noter af vanille, jord og tobak

Barbera d'Alba 430

Pio Cesare.

Koncentreret, frugtdrevet vin med fornem syre, som giver god balance og harmoni



GLASS WHITE WINE

Chardonnay	55
Diamond Lake, USA	
Godello	70
Bolo, Rafael Palacios, Spanien	
Chablis	89
Billaud-Simon, Frankrig	

1/2 BOTTLE WHITE WINE

Chablis	185
Pascal Bouchard	
Pinot Gris Réserve	175
F. E. Trimbach, Alsace	

GLASS RED WINE

Zinfandel	55
Diamond Lake, USA	
Pinot Noir	85
Butterfield Station, USA	
Campolietti Valpolicella Ripasso	79
Luigi Righetti, Italien	

1/2 BOTTLE RED WINE

Shiraz/Cabernet Sauvignon	165
Elderton, Barossa, Australien	
Crianza, Rioja	175
Sierra Cantabria Crianza, Spanien	
Merlot	195
La Tunella, Colli Orientali del Friuli, Italien	

ROSÉ WINE

Mill Rosé, Pinotage	270
Windmeul Kelder, Sydafrika.	
Halvtør vin med en snert af jordbær og kirsebær	
Glas Mill Rosé, Pinotage	55

PORT- & DESSERT WINE

Port	Glass	Bottle
Fonseca LBV Port.....		420
Fonseca Ruby Port.....	35	210
Burmester Tawny Port		390
Burmester Vintage	75	595
Dessert wine		Bottle
Recioto della Valpolicella		290
Asti Spumante dolce		275
Semillion / gewürztraminer late harvest, half bottle		180



HOT BEVERAGES

Espresso and filter coffee:

Freshly brewed coffee	25
Espresso	22
Double Espresso	30
Cappuccino	38
Cafe latte	38
Double Cafe latte / Cappuccino.....	45

Coffee with spirits:

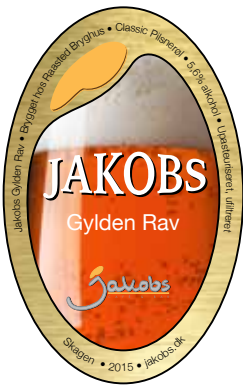
Irish coffee	45
Double Irish coffee	70
French Coffee with Cointreau	60
Italian coffee with Galliano	60
Mexican Coffee with Kahlua and Tequila	75
Galliano Hot Shot	40

Tea / chocolate:

Tea from A.C. Perchs	25
Home-made chocolate.....	38
Lumumba	78

BEER & SOFT DRINKS

Draught Beer	Small	Medium	Large
Carlsberg	30	50	90
Carls Special			
Tuborg Guld			
Grimbergen Double			
Jacobsen Brown Ale			
Guinness			
Guest tap / the season’s beer - ask Your waiter!			
Jakobs Gylden Rav			
Jakobs Sommer Rav	33	55	98



Bottle beer:

See the selection of Danish and imported beer in the bar!

Fizzy drinks:

	Small	Standard
Coca Cola		
Coca Cola Zero		
Fanta		
Sprite Zero		
Schweppes Lemon		
Schweppes Tonic		
Mineral water	35	44

Cordial from Søbogaard, bottle 35

Apple juice, orange/mango, blueberry, elderflower, cranberry, blackcurrant, strawberry, apple/cranberry, rhubarb, raspberry

Luscombe organic soft drink (without alcohol) 42

Hot ginger beer, Sicilian Lemonade

Water

Ramlösa sparkling / still 70 cl.....	42
Perrier with / without lemon.....	38
Ice water	15

JAKOBS BED & BREAKFAST

7 exquisite hotel rooms rented out on a weekend and weekly basis

The rooms are double rooms located right across from Jakobs Café above Skagen Apothek and diagonally across from Ishjørnet. Rental includes linen, towels, free parking and wi-fi as well as breakfast or lunch at Jakobs Café. All rooms have a bathroom/toilet en suite.

1 large holiday apartment rented on a weekly basis

Our cosy apartment has room for six adults and two children. The view from the Apotheke's top floor is quite unique! The kitchen is fully equipped and there is a dining area that seats eight people. There is access to the communal roof terrace. Free wi-fi and parking are always included in the price.

Booking and enquiries:

Write to us at sleep@jakobscafe.dk
For more photos and info take a look
at www.jakobs.dk



COCKTAILS & DRINKS

Cosmopolitan	80
2 cl. Skyy Vodka, 2 cl. Cointreau, fresh lime and cranberry juice	
Margarita	90
4 cl. tequila, 2 cl. Cointreau and lime juice	
Belvedere Martini	90
4 cl. Belvedere Vodka, 2 cl. Martini Extra Dry. Shaken, not stirred!	
Tom Collins	100
4 cl. Beefeater Gin, sour, sugar and soda	
Strawberry Daiquiri	100
4 cl. Havana Club 3 years rum, strawberries and sour blended with ice	
Sex at Sønderstrand	100
2 cl. Skyy Vodka, 2 cl. Monin Peach, pineapple juice and cranberry juice	
Dark’n Stormy	100
4 cl. Havana Club 7 years rum, fresh lime and Luscombe Ginger Beer	
Mojito	100
4 cl. Havana Club 3 years rum, spearmint, lime, cane sugar, soda and crushed ice	
Bloody Mary	100
4 cl. Skyy Vodka, tomato juice, salt, pepper, Tabasco, Worchester Sauce and sellery	
Jakobs Gin & Tonic	95
4 cl. Hendricks Gin, Feever Tree Tonic and cucumber	
Moscow Mule	80
4 cl. Skyy Vodka, Ginger Beer and lime	
Jakobs Screwdriver	100
4 cl. Skyy Vodka and freshly squeezed orange juice	
Adios Motherf*cker	120
Vodka, Rum, Tequila, Gin, sour, blue Monin and Sprite	
Jakob’s Long Island Iced Tea (10 cl)	150
Rum, Gin, Vodka, Tequila and Cointreau as well as Coca Cola and lime juice	



MUSIC EVENTS 2016

MAY

5-6. Tennessee Plates
7. (DJ) Christoffer Edwards
13-14. Turn Back
20-21. Version 1.0
27-28. Tennessee Plates

JUNE

3. Turn Back
4. (kl. 15) Lars Lindbjerg
4. 90's Party!
10-11. Starturn
17-18. Turn Back
24. Dressed for Roxette
25. DeeJayKobb
29-30. Scoretrick

JULY

1-2. Tennessee Plates
8-9. Awesome Blondes
12-13. Lars Lindbjerg
14. Kings of Rock
15-16. Scoretrick
17-19. The Hitmen
20-21. Popchok
22-23. Tennis
29-30. Popped Up Band

AUGUST

5-6. Scoretrick
12-13. Lune Carlsen
19-20. Tennessee Plates
26-27. Turn Back

SEPTEMBER

2-3. Scoretrick
9-10. Roger and Over
24. Wenche Hartmann

NOVEMBER

4. Scoretrick

DECEMBER

3. Dressed for Roxette

SKAGEN



Surcharge:

Please see current rates in
the bar and at the entrance

jakobs.dk • +45 98441690

