

# BRUNCH / BREAKFAST

Can be ordered until noon

**Breakfast** .....80  
Scrambled eggs, fresh fruit, 2 kinds of cheese and marmalade plus fresh bread

**Brunch platter** .....129  
Scrambled eggs with bacon and brunch sausage from Slagter Munch, rolled seasoned meat, chicken salad, 2 kinds of cheese and marmalade, Skyr with fruit compote and muesli, apple/ginger shot, croissant and morning cake as well as fresh fruit and freshly baked bread

**2 small croissants** .....35  
Med marmelade



**Coffee / tea** ..... 25  
**Cafe latte** ..... 40  
**Cappuccino**..... 40

**Freshly pressed orangejuice**..... 40

**Gingershot**..... 20

See more on page 14!



# OPEN SANDWICHES

Can be ordered until 4.30 pm.

**We recommend:**

**1 piece:** If you're feeling peckish.

**2 pieces:** If You're hungry.

**Old-fashioned mature herring** .....85  
Tasty herring fillets with home-made curry salad, capers and egg served with organic, home-baked rye bread spread with lard

**Toast Skagen** .....110  
Egg and hand-peeled shrimps with dill mixed with mayonnaise arranged on grilled, home-baked bread

**Open sandwich with chicken salad** .....85  
Home-made chicken salad with bacon, mushroom, pickle and celery Seasoned with Madras curry and served on organic, home-baked rye bread

**Fish cakes** ..... 85  
Home-made fish cakes with freshly chopped herbs served with home-made remoulade, cranberry and lemon on organic rye bread



# JAKOB'S CLASSICS

Can be ordered until 4.30 pm.

**Caesar salad** ..... 125

Grilled chicken breast, served on romaine lettuce with crispy bacon, parmesan, home-made croutons and parmesan dressing  
Can also be served as a vegetarian dish with roasted tofu.  
Served with freshly baked home-made bread and butter

**Jakob's Fish Soup** ..... 139

Creamy fish soup with the day's catch from the cutter S66.  
Served with mussels, vegetables and fresh herbs Served with home-baked bread

**Jakob's Gourmet Hot Dog** ..... 65

2 Hot Dogs ..... 120  
Spiced sausage from Slagter Munch served on wholemeal brioche bread  
Served with caramelized onions, home-made roasted onions, pickled onion and crisp parsley

**Jakob's Cheddar Burger** ..... 139

Grilled, ground beef of dry-aged beef garnished with cheddar cheese served on a brioche bread roll with bacon and chilli mayonnaise. Together with tomato, marinated red onions and cucumber salad as well as rustic French fries and ketchup. Can also be served as a vegetarian dish with roasted tofu

**Mrs Winkelmann Burger** ..... 159

Beef patty of 200g dry-aged beef served on a brioche bread roll with fried egg, crispy bacon, Carl Johan dressing, roasted onions, organic GouDan cheese as well as tomato and lettuce Also served with rustic French fries and ketchup.  
Can also be served as a vegetarian dish with roasted tofu

**Crab Claws** ..... 159

From freshly caught crabs from cutter S66. Served with aioli, lemon and home-made bread



# SOCIAL DINING

Can be ordered until 4.30 pm.

## Put together your own plate and share it at the table!

Choose between these home-made delicious treats:

### 30 per item:

- Olives from Olmeda Origines
- Salted, roasted almonds

### 40 per item:

- Caesar salad with spicy chicken wings, parmesan and croutons
- Crab salad with home-made mayonnaise and dill
- Marinated aubergine with feta cheese and parsley
- Crab claw with aioli and lemon
- Pork with coleslaw
- Mini hot dogs with sausage from Slagter Munch
- Arla Unika cheese with rhubarb compote and home-made crispbread
- Lemon mousse with whipped cream

# FOR THE SWEET TOOTH

Can be orderet until 4.30 pm.

**Cake/tart of the day** - Please ask your waiter! .....45

**Lemon mousse** - served with whipped cream .....85

**Jakob's Sundae** .....85

Made with Kastberg organic vanilla ice cream and served with berry coulis, whipped cream and nut brittle

# CHILDRENS MENU

Not for adults

**Childrens beef burger** .....89

With tomatoes, cucumber and french fries

*Can also be orderet with chicken!*

**2 mini hotdogs** .....80

With Ketchup and roasted onions

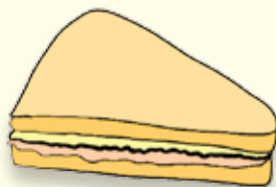
**Toast** .....75

With ham and mild cheese

**French fries** (small / large) ..... 40 / 50

**Children's Sundae** .....59

With Kastberg organic vanilla ice cream, whipped cream, nut brittle and chocolate sauce



Please ask the staff about allergens!

# STARTERS

Can be ordered from 5.30 pm

## Jakob's Fish Soup .....95

Creamy fish soup with the day's catch from the cutter S66.

Served with mussels, vegetables and fresh herbs. Served with home-baked bread

## Tomato Salad .....110

Ripe tomatoes, basil, Burrata cheese and organic olive oil spiced with freshly ground pepper and salt flakes

## Grand Cru Skagen Ham .....120

The best from Slagter Munch Served with baby leaves and Carl Johan mayonnaise.

Grand Cru Skagen Ham is matured for 2 years – ordinary Skagen Ham is matured for 1 year

# SOCIAL DINING / STARTERS

Can be ordered from 5.30 pm

**Our social dining dishes** can either constitute a full meal or be enjoyed as starters alongside your choice of a traditional main course on the next page.

We recommend:

**1-3 dishes** as a starter

**6-8 dishes** as a full evening meal

## The cold dishes: (Per dish) .....40

- Caesar salad with spicy chicken wings, parmesan and croutons
- Tomato salad with Burrata cheese, basil and organic oil
- Crab with home-made mayonnaise and dill
- Oven-baked cod from S66 with pomelo, hemp seed and Shiracha chilli sauce
- Salmon ceviche with lemon

## The hot dishes: (Per dish) .....80

- Braised lamb shank with summer root crops and gravy
- Norwegian lobster roasted with garlic and herbs
- Pigs in blankets: Slow-braised Duroc pork with barbecue sauce and coleslaw
- Casserole with chicken fricassé and summer vegetables
- American tenderloin on a skewer with bearnaise sauce and vegetables of the day

## The desserts/cheese: (Per dish) .....50

- Lemon mousse with whipped cream
- Callebaut chocolate mousse (70%) flavoured with orange
- Summer berries with vanilla cream and crumble
- Arla Unika cheese with home-made crispbread and rhubarb compote

## A Great Offer: (Per person).....375

Put together Your own menu from the above dishes

- 3 cold dishes
- 3 hot dishes
- 1 dessert / cheese beard

Ordering "A Great Offer" requires that everyone is eating the same dishes, In addition, we ask that everyone having this menu is sitting more or less together at the table!

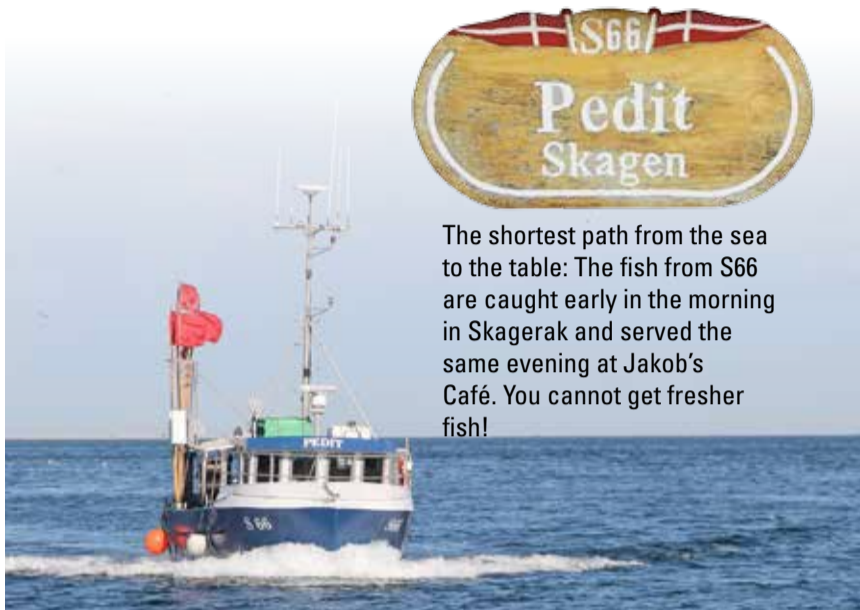
# JAKOB'S CLASSICS

Can be ordered from 5.30 pm

## **Fresh Fish of the Day** .....270

Usually roundfish, e.g. cod or pollock caught by our own fisherman, Lars Lundholm, on cutter S66. The fish is delivered directly from the cutter to Jakobs Café. Served with the day's side dishes based on the season's raw ingredients

*Please ask Your waiter!*



The shortest path from the sea to the table: The fish from S66 are caught early in the morning in Skagerak and served the same evening at Jakob's Café. You cannot get fresher fish!

## **Braised lamb shank** .....220

Lamb shank braised in red wine served with summer vegetables and a beefy gravy

## **Côte de boeuf (for 2 people) price per person** .....295

600g Himmerland grass-fed beef. Served grilled with summer vegetables, truffle sauce and new, baby potatoes. The dish will be served on a chopping board at the table. NB! Can only be ordered in equal numbers.

## **Ribeye 350g** .....295

Of New Zealand beef. Served with herb butter, salad and French fries

**Can also be ordered with home-made Bearnaise sauce** ..... +25

## **American tenderloin** .....315

Super tender 200g boeuf of well-hung, American beef tenderloin. Served with rustic French fries and home-made sauce bearnaise as well as today's garnish.

**Can also be served with 300g steak** ..... +95

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

## ABOUT OUR MEAT

■ We grill our meat dishes to medium unless otherwise specified when 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

Can be ordered from 5.30 pm

- 3 Arla Unika cheeses** .....95  
Seasonal cheese served with rhubarb compote and home-baked crispbread
- Home-made lemon mousse** .....85  
Home-made, fluffy and tangy lemon mousse with whipped cream
- Summer berries and vanilla cream** .....85  
Fresh summer berries with crumble and home-made vanilla cream
- Jakob's Sundae** .....85  
Served with Kastberg's organic vanilla ice-cream, seasonal berries and coulis, whipped cream and almond brittle



# HOT BEVERAGES

## Espresso and filter coffee:

- Freshly brewed coffee .....25
- Espresso .....22
- Double espresso .....30
- Cappuccino .....40
- Cafe latte .....40
- Double Cafe latte / Cappuccino.....48

## 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



# BEFORE DINNER

**Mojito** ..... 90  
Havana Club 3 y.o., lime, mynthe, rørsukker, knust is, soda

**Tommy's Margarita** ..... 75  
Ocho Tequila, frisk limesaft, agavesirup

**Jakobs Gin Tonic** ..... 90  
Serveres med 4 cl. Hendricks Gin,  
San Pellegrino tonic og agurk

*Spørg tjeneren efter mange  
flere Gin Tonic-varianter!*



**Aperol Spritz** ..... 95  
Aperol, Prosecco, is og appelsin



Please see our separate cocktail menu!

# ASTI, CAVA, PROSECCO

**Asti Spumante dolce** ..... 310

**1/1 Cava, Bodegas Naveran** ..... 375

**1/1 Prosecco, Bianca Vigna** ..... 375

**Glas Prosecco, Bianca Vigna** ..... 70

# CHAMPAGNE

**André Clouet** ..... 595

**Pol Roger Brut** ..... 645

**Moët & Chandon Imperial** ..... 675

**Moët & Chandon Nectar** ..... 710

**Moët & Chandon Nectar Rosé** ..... 780

**Moët & Chandon Ice** ..... 765

**Dom Pérignon** ..... 1595

# MAGNUM CHAMPAGNE

**Magnum Bollinger La Grande Année** .... **Så længe lager havest!** ..... 2700

**Magnum Dom Pérignon** ..... 3605

**Magnum Moët & Chandon Imperial** ..... 1430

**Magnum Moët & Chandon Ice** ..... 1540

**Magnum Moët & Chandon Nectar** ..... 1510

**Magnum Pol Roger** ..... 1315

**Dobbelt Magnum Pol Roger** ..... 2215

**Magnum Bollinger Rosé** ..... 1740

**Magnum Cuvée Carbon** ..... 9995

Den officielle Formel 1 - Champagne! Flasken er belagt med et lag ægte kulfiber - en process, som varer en uge. Flasken en naturligvis din, når du har drukket Champagnen! Meget begrænset lager.

# WHITE WINE



## SYDAFRIKA

**Chardonnay** ..... 285

Windmeul Kelder, Coastal Region.

Sprød vin med en god fylde og noter af eksotisk frugt og citrus

**Chenin Blanc** ..... 310

Secateurs, Badenhurst.

Intens, aromatisk klassiker fra Sydafrika. Netop denne drue

er det perfekte match til eksempelvis retter med røgede ingredienser



## ITALIEN

**Pinot Grigio** ..... 355

La Tunella, Colli Orientali del Friuli.

En frisk, fyldig vin med moderat frugtsyre og masser af karakter

**Chardonnay Le Bruniche** ..... 350

Tenuta Di Nozzole.

Aromaer af tropiske frugter kombineret med en dejlig friskhed og mineralitet



## FRANKRIG

**Riesling** ..... 330

F. E. Trimbach, Alsace.

Fremragende Riesling med flot mineralsk, ren bouquet

**Sancerre** ..... 410

Sélection Première.

Guy Saget, Pouilly-Sur-Loire. Sauvignon-druen giver Sancerre

en virkelig flot balance

**Pinot Gris Réserve** ..... 370

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** ..... 520

Pascal Bouchard, Bourgogne.

Elegant og velstruktureret Chablis med fin, sart citrusnæse



## NEW ZEALAND

**Sauvignon Blanc** ..... 360

Astrolabe, Marlborough.

Sauvignon Blanc-druens karakteristiske frugt er flot

komplimenteret af fadgæring og lagring



## AUSTRALIEN

**Chardonnay** ..... 420

Elderton, Barossa Valley.

En cremet og rund Chardonnay, men samtidig rank og frisk med en

stålsat og flintet undertone tilført fine eksotiske toner af melon og fersken



## TYSKLAND

**Riesling trocken** ..... 350

Fritz Haag.

Tør Riesling med masser af frugtsmag fra den berømte

Moselproducent Fritz Haag

**Riesling Kabinett** ..... 320

Goldatzel, Rheingau.

Frisk hvidvin med et touch af sødme samt masser af frugtsmag



## ØSTRIG

**Grüner Veltliner** ..... 345

Weingut Ecker, Wagram.

En østrigsk specialitet med en flot krydret smagsprofil



## SPANIEN

**Albariño Serra Da Estrela** ..... 350

Rias Baixas.

Frisk, aromatisk, ren frugt med noter af friske abrikoser og citrus



## USA

**Chardonnay** ..... 425

Sebastiani Vineyards, Sonoma, Californien.

Cremet tekstur og fylde med eksotiske duftaromaer. Lagret 12 mdr. på træfade



# RED WINE



## USA

**Zinfandel** ..... 285

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.

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



## SYDAFRIKA

**Pinotage** ..... 370

Vriesenhof, 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, kurant og blomster dominerer det meget komplekse indtryk af denne vin



## AUSTRALIEN

**Shiraz/Cabernet Sauvignon** ..... 310

Elderton, Barossa.

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



## NEW ZEALAND

**Pinot Noir**..... 390

Astrolabe, Marlborough.

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



## SPANIEN

**Crianza, Rioja** ..... 335

Sierra Cantabria.

Vinen er velafbalanceret, let og særdeles velsmagende.

Åben, sødlig frugt og kraftig smag

**Crianza, Ribera del Duero** ..... 395

Bodegas Anta A4.

Dyb rød, krydret og dog fløjsblød Tempranillo.

Velstruktureret og med lang eftersmag. Vinhuset ejes af Antonio Banderas

**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** ..... 1495

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 velafbalanceret eftersmag

**Rioja Reserva**..... 495

Club Lealtanza.

Vinen har en intens og dyb, rød farve som efterfølges af en særdeles elegant og

kraftig næse med mørk frugt, chokolade og diskrete aromaer fra de franske fade

# RED WINE



## FRANKRIG

**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** ..... 295

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

**Bourgogne Santenay Vieilles Vignes**..... 395

Vincent Girardin.

Velafbalanceret 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



## ITALIEN

**Brunello di Montalcino** ..... 520

Tenute Silvio Nardi. Montalcino, Toscana.

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

**Campolietti Valpolicella Ripasso** ..... 375

Luigi Righetti, Veneto.

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

**Amarone della Valpolicella** ..... 545

Ca' Vendri, Veneto.

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

**Amarone Monte Olmi della Valpolicella** ..... 995

Tedeschi.

Smagen er ekstremt rig og intens. En eksplosion af frugt, og eftersmagen varer over et minut. En fantastisk Amarone-oplevelse

**Barbera d'Alba** ..... 475

Giacomo Grimaldi, Piemonte.

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

**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

**Pazzia Primitivo**..... 475

Terre di Sava, Apulien.

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

**Rosso Toscana IGT** ..... 375

Villa Antinori.

Koncentreret, smidig og fløjsagtig smag



## GLASS WHITE WINE

**Chardonnay** ..... 60  
Windmeul Kelder, Costal Region

**Riesling** ..... 75  
F. E. Trimbach, Alsace

**Sauvignon Blanc** ..... 80  
Astrolabe, Marlborough, New Zealand

## 1/2 BOTTLE WHITE WINE

**Chablis** ..... 260  
Pascal Bouchard

**Pouilly Fumé** ..... 230  
Guy Saget, Pouilly-Sur-Loire

## GLASS RED WINE

**Zinfandel** ..... 60  
Diamond Lake, USA

**Crianza Rioja** ..... 80  
Sierra Cantabria, Spanien

**Campolietti Valpolicella Ripasso** ..... 79  
Luigi Righetti, Italien

## 1/2 BOTTLE RED WINE

**Shiraz/Cabernet Sauvignon** ..... 165  
Elderton, Barossa, Australien

**Merlot** ..... 195  
La Tunella, Colli Orientali del Friuli, Italien

## ROSÉ WINE

	Glass	Bottle
Mill Rosé Pinotage, Windmeul Kelder, Sydafrika .....	60	285
Miraval Rosé, Côtes de Provence, Frankrig .....	80	375
Miraval Rosé, Côtes de Provence, Frankrig, Magnum .....		675

## PORT WINE

Portvin	Glass	Bottle
Fonseca LBV Port.....		420
Fonseca Ruby Port.....	35	210
Fonseca 10 års Tawny Port .....	50	490



# HOT BEVERAGES

## Espresso and filter coffee:

Freshly brewed coffee .....	25
Espresso .....	22
Db. Espresso .....	30
Cappuccino .....	40
Cafe latte .....	40
Db. Cafe latte / Cappuccino .....	48



## Coffee with spirits:

Irish coffee .....	45
Db. 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
Homemade chocolate .....	38
Lumumba .....	78

# BEER

Draught beer	Small	Medium	Large
Carlsberg .....	33	55	98
Carlsberg 1883			
Tuborg Guld			
Fur Frokost 			
Jakobs Gylden Rav 	36	60	107
Guinness			
Jacobsen Brown Ale			
Grimbergen Double			
Bryggerens hane - spørg venligst tjeneren! ....	39	65	116
Grimbergen i 50cl. Grimbergen glas .....			77

## Bottled beer:

Please see our selection in the bar!

# SOFT DRINKS

Fizzy drinks:	Small	Regular
Coca Cola		
Coca Cola Zero		
Fanta		
Sprite Zero		
Schweppes Lemon		
Danskvand .....	39	48
<b>Cordial from Bies Bryghus, bottle</b> .....		38
Elderflower, rubarb, blackcurrant, apple/ginger, apple, orange		
<b>Luscombe organic soft drink</b> (without alcohol) .....		48
Hot ginger beer		
<b>Water</b>		
Ice water .....		15
Ramlösa, still or sparkling, 80cl. ....		55
Perrier Citrus, 75cl. ....		55
<b>Energy drink</b>		
Red Bull.....		48