

MENU

Welcome to Jakob's Café & Bar!

Your visit is greatly appreciated, whether it is to enjoy our food, drink coffee, cocktails and draught beer or to listen to live music!

Our overall aim is to ensure that you, as our guest, are completely happy and satisfied. We serve café food prepared by fully-qualified chefs and trainees. With a few exceptions, everything is made from scratch, and we always strive to source the best raw ingredients – locally in the rest of Denmark and in the wider world.

Jakob's Café is totally unique:

We are not part of a chain, and our concept is completely our own. The café is owned by Jakob Sund, who lives in Skagen and operates the café on a daily basis.

With the exception of a 5-week period for renovation in 2015 and the three closures due to coronavirus, Jakob's Café has been open every single day since 11 June 1999.

We are truly honoured to play an active role in the town centre and always try to create a lively atmosphere at Havnevej 4 – all year round.

Once again – Welcome!

Kind regards, Jakob Sund

The Story:

1999:

On 11 June, Jakob's Café & Bar opened the doors to Skagen's new eatery and meeting place.

The idea behind the concept particularly entailed creating an eatery where the focus was not necessarily mainly on fish dishes, of which an abundance were already to be found elsewhere in the town. Jakob's Café had to be something different and be geared towards a wider public.

Live music was never part of the plan from the start, but after trying out small bands a few times it proved to be the way forward for making the most of the bar's capacity in more recent times. As the years went by, the live music calendar expanded to include up to 60 events annually. The numerous events created a growing need for more space...

2015:

For the first time in more than 15 years, Jakob's Café closed its doors to the public. This was done to allow us to expand the existing café into new premises, which our neighbour had used as a storeroom for many years. The intention was to use the space to expand the bar and create a significantly bigger dance floor. The renovation took five weeks and also meant that we had to bid farewell to the original style – all fixtures and fittings were replaced with new ones.



BRUNCH / BREAKFAST

Can be ordered until 12 noon

Breakfast 99

2 soft-boiled eggs, salami, cheese, fresh fruit, preserves and home-made bread.

Lactose and/or gluten-free options are available.

Brunch platter 160

Poached egg with creme of cream cheese and cress. Brunch sausage from Slagter Munch, crispy bacon, salami, home-made chicken salad with bacon, Arla Unika cheese, yoghurt with home-made granola, smoothie, fresh fruit, croissant, cake and freshly-baked bread.

Scrambled eggs+35

Served along with breakfast or brunch

Two small croissants 39

With marmalade

Add chicken salad 29

OPEN SANDWICHES

Available until 16.30

We recommend:

1 piece: If you're feeling peckish.

2 pieces: As an ordinary lunch.

Herring from Christiansø 90

Old-fashioned matured herring from Christiansø served with apple/onion cream, eggs, capers, and fresh frisée on home-baked, organic rye bread

Danish Veal Tartare 90

Stirred veal tartare served with herb mayonnaise, poached egg, and fresh frisée on toasted, home-baked, organic rye bread

Vegetarian 90

Slices of vegetarian mushroom roast served with Carl Johan mayo, pickled pumpkin, and grated salted plum topped with fresh herbs on home-baked, organic rye bread

Egg and Norway Lobster 99

Egg on a bed of fresh herbs, with aioli and tomato topped with panko-breaded Norway lobster on home-baked, organic rye bread

Best of Jakob's 160

Here, you get 3 of our favorites in smaller portions, equivalent to 2 in regular size. All served on home-baked, organic rye bread:

- Homemade chicken salad served with tomato relish and crispy bacon.
- Roast beef - slices of Danish veal fillet served with pickles, horseradish cream, and fried onions.
- Vegetarian mushroom roast with Carl Johan mayo, pickled pumpkin, and fresh herbs



JAKOB'S CLASSICS

Available until 16.30

Caesar salad 149

Grilled chicken breast served on romaine lettuce with crispy bacon, parmesan, homemade croutons and parmesan dressing.

Can also be served as a vegetarian dish with roasted tofu.

Served with freshly baked home-made bread and butter

Vegetarian Salad Bowl 149

Vegetarian dish: Mixed salad tossed in vinaigrette served with quinoa, puck cheese, roasted chickpeas and falafel. Can be served vegan with olives instead of puck cheese. Served with freshly baked bread and butter

Jakob's Gourmet Hotdog 78

2 hot dogs 145

With sausage from Slagter Munch, which contains Karl Johan mushrooms, and Gammel Knas (cheese), with tomato relish, garlic creme, kimchi mayo and crispy kimchi chips

Jakob's Cheddar Burger 139

180g grilled minced, dry-aged beef patty gratinated with cheddar cheese in a delicious burger bun spread with our homemade chili mayo, served with bacon, cucumber salad, marinated red onions, tomato, and lettuce.

Add rustic French fries 19

Mrs Winkelmann Burger 159

180g grilled minced, dry-aged beef patty gratinated with organic Gouda cheese in a delicious burger bun spread with our homemade burger dressing, served with crispy bacon, fried egg, tomato relish, and lettuce.

Add rustic French fries 19

Our burgers are available in a chicken or vegetarian option containing green, plant-based beef

Sandwich with veal fillets 159

Delicious sandwich bun served with veal fillet and compote of onions and red bell pepper gratinated with cheddar cheese in the oven. Topped with fresh salad and chili mayo after baking.

Can also be served vegetarian with falafel

FISH FROM CUTTER S66

Fish 'n Chips 149

Cod or pollock from Cutter s66. The fish is coated in our homemade beer batter, deep fried and served with lemon, aioli, tartare sauce and rustic French fries

Jakob's Fish Soup 159

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



FOR YOUR SWEET TOOTH

Available until 16.30

Cake of the day - Please ask your waiter!	58
Dessert of the day - Please ask your waiter!	58
Jakob's Sundae	99
Served with Kastberg vanilla ice cream, strawberry sauce, cream and almond brittle	
Home-made hot chocolate with real cream	48

CHILDREN'S MENU

Can be ordered all day (not for adults)

Children's beef burger	98
Served with tomato, cucumber and rustic French fries. Can also be ordered with chicken!	
2 mini hot dogs	98
Served with tomato, cucumber and rustic French fries	
Children's fish	98
Panko-breaded fish from Cutter S66 served with french fries, remoulade, and lemon	
Rustic French fries (small/large)	48 / 58
Children's ice cream	79
With 2 scoops of ice cream and chocolate sauce	

Our local fisherman,
Lars 'Pedit', cutter S66!
If You meet him at the harbour, he'll
tell You all about fishing!



EVENING MENU

STARTERS

Available from 17.30

Jakob's Fish Soup 125

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

Vegetarian 120

Beetroot tartare served with fresh cheese and puff pastry fleuron, accompanied by quickly marinated root vegetables and fresh herbs

Skagen ham 125

Butter-toasted, home-baked brioche bread served with truffle cream, pickled beech mushrooms, grated Old Knas (cheese from Arla Unika), crispy Skagen ham, and fresh herbs

Scallop Ceviche 125

Scallop marinated in "tiger milk" with chili, lime, and olive oil, served with a mild herb cream, avocado, and finely chopped red onions, topped with fresh herbs and pickled glass cabbage with browned butter

JAKOB'S CLASSICS

Available from 17.30

Fresh fish of the day 290

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 Jakob's Café.

Served with the day's side dishes based on the season's raw ingredients. Please ask your waiter!

As we only serve this dish with fresh fish, which has not been frozen, on days with poor fishing weather we may have to inform customers that this dish has sold out

Bavette 255

Slices of port wine-marinated beef bavette served with a compote of mushrooms, onions, and herbs, accompanied by mushroom risotto and topped with fresh herbs

Vegetarian 240

Vegetable-inspired Tarte Tatin with root vegetables and balsamic glaze served with tomato sauce, accompanied by polenta fries with pesto made from semi-dried tomatoes and fresh herbs

American tenderloin 340

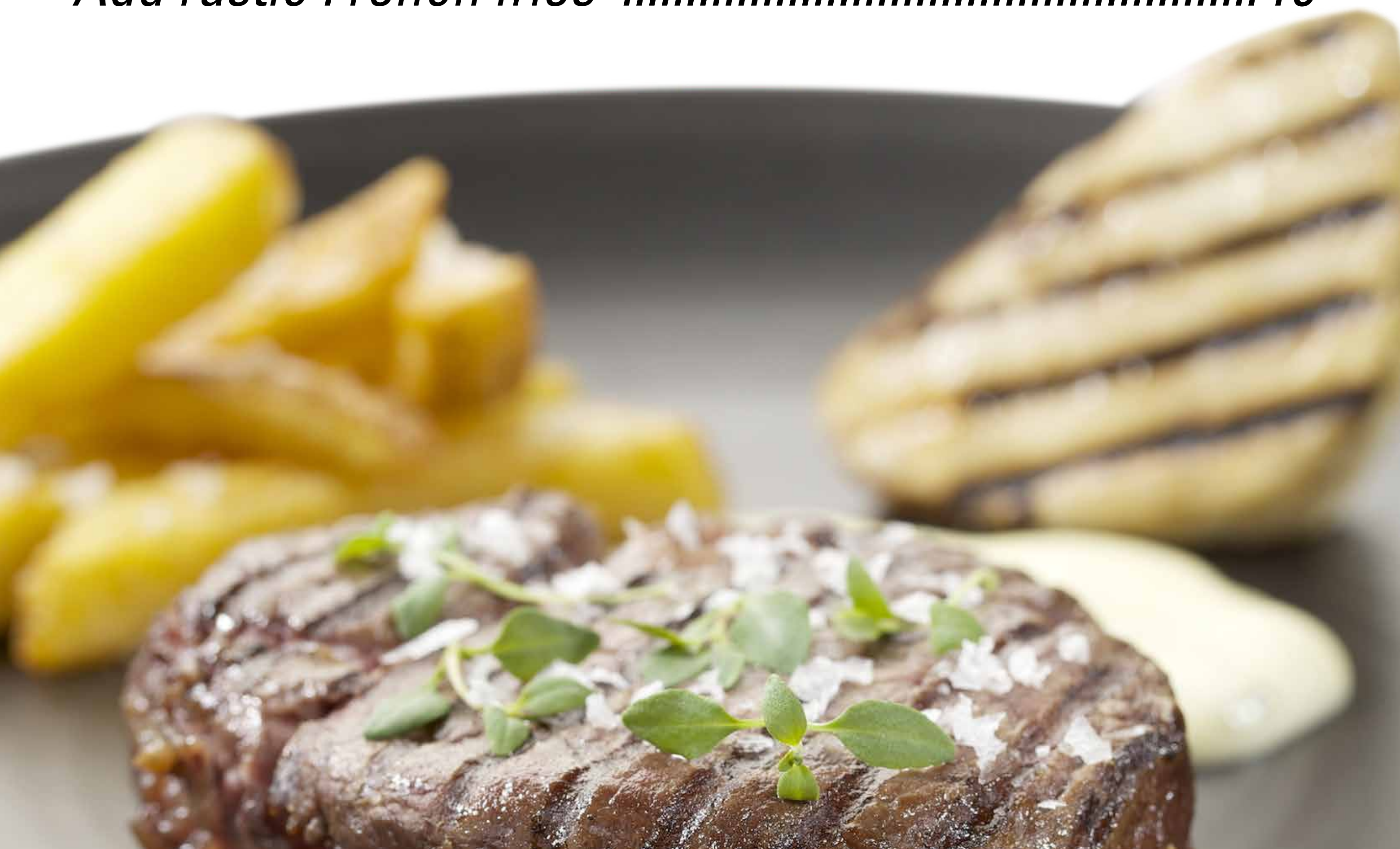
Super tender 200g steak from well-hung, American beef tenderloin served with Rustic French fries and spiced butter

Add sauce bearnaise 35

Mrs Winkelmann Burger 159

Grilled 200g beef patty, containing dry-aged, minced beef, served in a Brioche bun with fried egg, crispy bacon, Karl Johan dressing, roasted onions, organic Gouda cheese as well as tomato and lettuce.

Add rustic French fries 19



EVENING MENU

SOCIAL DINING

Available from 17.30

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

We recommend:

1-3 courses as a starter

6-8 dishes as a whole evening meal

The little ones: (Per dish) 60

- Skagen ham: Small version of the starter above
- Tostada with Fried Tofu, Kimchi, and Garlic Cream: Topped with fresh herbs
- Homemade Cured Danish Salmon from Skagen Salmon: Served with pickled fennel, curd cheese, and dill in a mild marinade, topped with fresh herbs
- 3 Crisps: Small, homemade snacks: 1 wonton, 1 spring roll and 1 croquette, sweet chili sauce
- Mini hot dog with breaded and deep-fried lobster with aioli, jam and herbs

The larger ones: (Per dish) 90

- Lobster tails fried with garlic and herbs
- American beef tenderloin on a skewer with béarnaise and the greens of the day
- Fish from cutter S66 served with creamy artichoke soup topped with fresh herbs
- Confit Duck Croquettes: Served with fresh salad with Parmesan, pickled pumpkin, and truffle cream
- Vegetarian: Polenta fries served with mushroom compote, accompanied by pesto made from semi-dried tomatoes and kimchi mayo

Cheese and sweet: (Per dish) 55

- Gateau Marcel served with marinated wild berries
- Pear Belle Helene: Pear poached in Calvados, served with vanilla ice cream, chocolate sauce and hazelnut crumble
- Nordic cheese with home-baked shortbread and compote

A good offer: 7-course social dining menu:

3 small:

- Tostada
- Mini hot dog
- Skagen ham

3 larger ones:

- Duck Croquettes
- Vegetarian
- American beef tenderloin

1 sweet:

- Gateau Marcel

7 dishes, per pers.455 (min. 2 people)



EVENING MENU

DESSERTS

Available from 17.30

Nordic cheeses 110

3 kinds of Nordic cheeses served with olives,
compote and home-baked shortbread

Caramel Panna Cotta 110

Served with caramel cream, vanilla-pickled apple cu-
bes, crispy tuille, and vanilla ice cream

Jakob's Sundae 99

Served with Kastberg vanilla ice cream, strawberry
sauce, whipped cream and almond croquette



BEER AND FIZZY DRINKS

Draft beer	25cl	42cl
Carlsberg	37	62
Fur Frokost		
Tuborg Guld		
Tuborg Classic		
Carlsberg 1883		
Jakobs Gylden Rav	39	65
Guinness		
Jacobsen Brown Ale		
Kronenbourg 1664 Blanc		
Brooklyn Pulp Art		
Grimbergen Blonde		
Grimbergen Double Ambrée	41	68
Grimbergen / Kronenbourg Blanc <u>in 50cl. original glass</u>		81
Fizzy drinks:	25cl.	40cl.
Coca Cola, Coca Cola Zero, Fanta, Sprite Zero, Schweppes Lemon, Mineral water	42	52
Juice from Bies Bryghus, 25 cl. bottle		45
Elderflower, rhubarb, blackcurrant, apple/ginger, apple		
Glass orangejuice, freshly squeezed		48
Luscombe hot ginger beer (non alcoholic)		50
Tap water		15
Ramlösa with or without citrus, 33cl.		45
Ramlösa mineral or still, 80cl.		58
Non-alcohol beer: Heineken,		48
Kronenbourg Blanc, Svaneke, Brooklyn		
Energy drink		
Red Bull		50
Milkshake		55
Vanilla, strawberry, mango or chocolate		

HOT BEVERAGES

Espresso and filter coffee:

Freshly brewed coffee	30
Espresso	25
Db. Espresso	32
Cappuccino	45
Cafe latte	45
Db. Cafe latte / Cappuccino	52
Chai latte	45
Iced coffee	55

Coffee with alcohol:

Irish coffee	50
Db. Irish coffee	75
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	30
Homemade chocolate with real cream	48
Lumumba	88