

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 90

Lightly seasoned herring served on homemade, organic rye bread with a mild mustard cream, pickled red pearl onions, egg, mustard seeds, and red wood sorrel

Pork 90

Braised, organic pork breast with balsamic glaze served with homemade, organic rye bread and apple/ginger relish with a hint of thyme, topped with crispy crackling and fresh herbs

Vegetarian 90

Avocado served on toasted, homemade, organic rye bread with cottage cheese mixed with soy/ginger, fresh salad, crispy lotus roots, and grated Arla Unika Caramel Stone

Egg and Norway Lobster 99

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



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

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

Beef Tartare 175

250g of freshly ground beef served on toasted, white bread. Accompanied by capers, beetroots, onions, horseradish, pickles, and egg yolk. Can also be served vegetarian with a "green plant-based patty."

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

Beef pirog 98

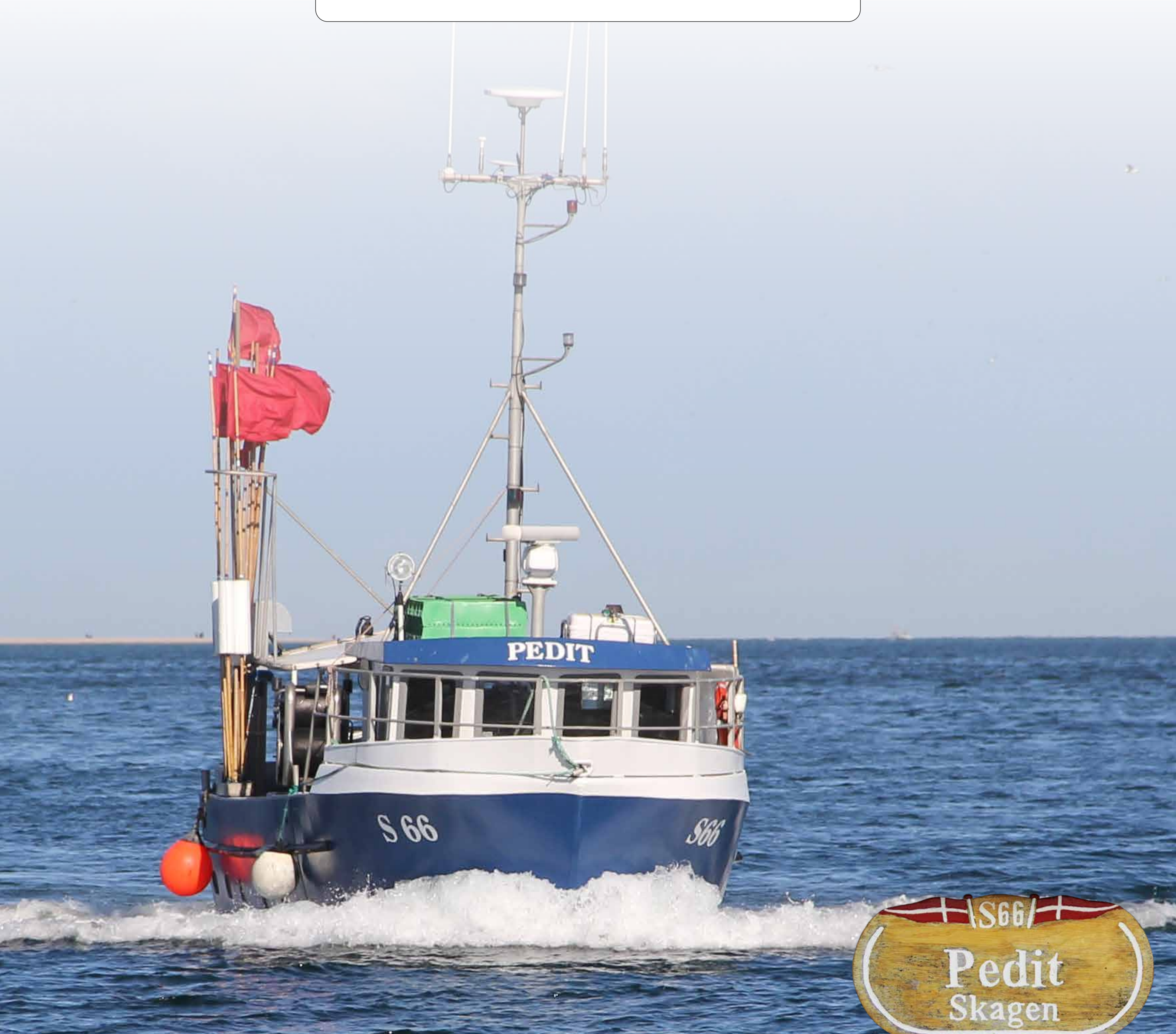
Pastry pocket filled with cheese and beef, served with ketchup and vegetable sticks

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

Avocado cream served with quail eggs, marinated herbs, raw pickled glass cabbage, and toasted seeds

Danish Veal Tartare 125

Danish veal tartare served with béarnaise mayo, pickled pumpkin, crispy chips, and frisée salad

Home-smoked Salmon 125

Salmon from Skagen Salmon served on a bed of fresh salads, accompanied by cold herb sauce in a crispy shell

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

Danish Chicken Breast 255

Pan-seared breast fillet of Danish chicken on a bed of pea purée, served with mini carrots, spring onions, crispy skin, and sauce supreme garnished with parsley oil and small potatoes

Panko-Crusted Feta (Vegetarian) 240

served on a base of balsamic-baked cherry tomatoes, accompanied by brandade with celeriac, herb sauce, 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 179

Grilled 180g 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

- Served with truffle cream and tomato relish in a crispy puff pastry shell
- Vegan: Tapenade of confit garlic and semi-dried tomato served with marinated herb salad, grilled bread, and crispy wonton wrappers
- Homemade-cured Danish salmon from Skagen Salmon served with pickled fennel, goat 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
- Oven-baked fish from cutter S66 served with pea purée and herb sauce
- Braised lamb leg served with tender spring vegetables and gravy
- Panko-crusted feta cheese with cherry tomatoes, brandade with celeriac & herb sauce

Cheese and sweet: (Per dish) 55

- Gateau Marcel (Chocolate dessert) served with marinated wild berries
- Spring dessert: Meringue base served with vanilla foam, fresh berries, lemon pearls, and strawberry sauce
- Nordic cheese with homemade crispbread and compote

A good offer: 7-course social dining menu:

3 small:

- Vegan
- Mini hot dog
- Skagen ham

3 larger ones:

- Fish from S66
- Panko-crusted feta
- American beef tenderloin

1 sweet:

- Spring dessert

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



EVENING MENU

DESSERTS

Available from 17.30

Deconstructed Jakob's Cream Puff 110

White chocolate cream on a base of crumble and tarragon sugar topped with fresh raspberries, raspberry sorbet, and crispy tuille

Cheese dessert 110

Whipped cream of Arla Unika Gammel Knas and chutney of grapes and currants served on crispy sablé breton with grated Arla Unika Caramel Stone, honey-marinated walnuts, and wood sorrel

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 Easter Beer		
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