

# 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

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## 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

Marinated herring served on homemade, organic rye bread with potatoes, eggs, pickled pearl onions, and mild curry cream topped with fresh herbs

Chicken ..... 90

Pulled chicken in dressing mixed with Sriracha, tarragon, and chives served on homemade, organic rye bread topped with tomato relish, crispy bacon, and fresh herbs

Vegetarian ..... 90

Avocado served on toasted, homemade, organic rye bread with cottage cheese mixed with soy/ginger, fresh salad, crispy chips, and grated Arla Unika Karamelsten cheese

Skagen shrimp ..... 99

Served with eggs and aioli topped with green asparagus and fresh herbs on white 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

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

Carpaccio of veal fillet ..... 125

Thin slices of grilled veal fillet served with marinated cherry tomatoes, basil pesto, roasted pumpkin seeds, and fresh herbs

Baba Ganoush (vegetarian) ..... 120

Butter-toasted sourdough bread served with warm Baba Ganoush, crispy garlic flakes, and grated Parmesan topped with fresh herbs

Cured Salmon ..... 125

Slices of homemade gravlax from Skagen Salmon served with lime sauce, cucumber, and rye bread crisps topped with fresh herbs

# 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-fried breast fillet of Danish chicken on a bed of pea purée served with Danish asparagus and crispy skin, accompanied by new potatoes and chicken velouté separated with parsley oil

Vegetarian ..... 240

Panko-crusted parsnip served with brandade, butter-poached spring onions and carrots, along with herb sauce and spiced, puffed wild rice

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*



## 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

- Smoked pork tenderloin: Slices of smoked pork tenderloin served with mustard mayo, pickled red pearl onions, and heart lettuce
- Baba Ganoush: A small version of the appetizer from the previous page
- Crispy Poke Tacos: Small homemade tacos filled with salmon and cucumber, seasoned with Furikake and sesame cream, topped with watercress.
- 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: Small version of the main course on the previous page
- Braised organic pork breast croquettes: Panko-breaded croquettes of pork breast served with fresh cabbage salad and kimchi mayo
- Vegetarian: Small version of the main course on the previous page

Cheese and sweet: (Per dish) ..... 55

- Gateau Marcel (Chocolate dessert) served with marinated wild berries
- Summer tart: Shortcrust pastry tart filled with light vanilla cream topped with fresh berries and crispy leaf on top
- Nordic cheese with homemade crispbread and compote

### **A good offer: 7-course social dining menu:**

#### 3 small:

- Pork tenderloin
- Mini hot dog
- Baba Ganoush

#### 3 larger ones:

- Fish from S66
- Vegetarian
- American beef tenderloin

#### 1 sweet:

- Gateau Marcel

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

<b>Draft beer</b>	<b>25cl</b>	<b>42cl</b>
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

<b>Fizzy drinks:</b>	<b>25cl.</b>	<b>40cl.</b>
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Coca Cola, Coca Cola Zero, Fanta, Sprite Zero, Schweppes Lemon, Mineral water .....	42	52
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Juice from Bies Bryghus, 25 cl. bottle .....	45
Elderflower, rhubarb, blackcurrant, apple/ginger, apple	

Glass orangejuice, freshly squeezed .....	48
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Luscombe hot ginger beer (non alcoholic) .....	50
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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