

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 12:30 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 160

Blinis served with bacon/onion compote and poached egg, brunch sausage from Slagter Munch, crispy bacon, salami, Arla Unika seasonal cheese, fruit bowl with skyr cream and caramel, chicken salad, smoothie, jam, croissant, and warm brownie. Served with freshly baked bread. Cannot be served gluten- and/or lactose-free.

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 110

Marinated herring served on homemade, organic rye bread, topped with a mixed salad of capers, potatoes, eggs, dill, and chives

Pork 110

Smoked pork tenderloin on homemade, organic rye bread served with burnt cauliflower cream, pickled yellow beets, and roasted hazelnuts topped with fresh herbs

Vegetarian 110

Baked pumpkin with chickpea cream and pickled pumpkin, served on organic rye bread topped with frisée, fresh herbs, and crispy chips

Skagen Shrimp 120

Skagen shrimp served with egg, aioli, and lemon pearls on butter-toasted light bread, topped with fresh herbs



JAKOB'S CLASSICS

Available until 16.30

Caesar Salad 159

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

Can also be served vegetarian with roasted tofu.

Served with freshly baked bread and butter.

Vegetarian salad 159

Mixed salad tossed in maple vinaigrette, served with beet crudités, puck cheese, pomegranate seeds, roasted chickpeas, and sweet potato fries with sesame

Jakob's Gourmet Hotdog 78

2 pcs. 145

Grilled sausage from Slagter Munch served in a brioche hotdog bun topped with kimchi-mayo, tomato relish, and crispy kimchi chips, along with fresh herbs.

Jakob's Cheddar Burger 159

180g grilled patty of minced, dry-aged beef 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.

Rustic fries +19

Mrs. Winkelmann's Burger 169

180g grilled patty of minced, dry-aged beef topped with creamy cheese sauce in a delicious burger bun spread with our homemade burger dressing. Served with crispy bacon, fried egg, lettuce, and coarse pesto of semi-dried tomatoes.

Rustic fries +19

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

Parisian Beef 185

Patty of 250g freshly minced beef served on toasted light bread. Includes capers, beets, onions, horseradish, pickles, and egg yolk.

Can also be served vegetarian with a "green plant patty".

FISH FROM CUTTER S66

Fish 'n' Chips 149

Cod or pollock from cutter S66. The fish is breaded in our homemade beer batter, deep-fried, and served with lemon, aioli, tartar sauce, and rustic fries.

Jakob's Fish Soup 169

Creamy fish soup with the catch of the day from cutter S66. Served with mussels, vegetables, and fresh herbs. Comes with homemade 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	
Chicken Skewers	98
Served with cucumber, tomato, and fries.	
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 of fish from cutter S66. Served with mussels, vegetables, and fresh herbs. Comes with homemade bread.

Homemade Cured Salmon 125
From Skagen Salmon served on malt soil with feta cream, radishes, sprouts, and fresh herbs

Vegetarian 125
Shortcrust pastry tart filled with butterbean hummus, baked tomatoes, and puck cheese, topped with popped quinoa and fresh herbs

Air-Dried Ham 125
Served with oven-baked tomatoes, burratina, and balsamic glaze, topped with fresh herbs

JAKOB'S CLASSICS

Available from 17.30

Today's Fish from Cutter S66 295
Usually round fish, e.g., cod or pollock, caught by our own fisherman Lars Lundholm, cutter S66. The fish is delivered directly from the cutter to Jakob's Café. Freshly caught fish from cutter S66, served with today's accompaniments based on seasonal ingredients.

Please ask the waiter!

As we only serve this dish with fresh fish that has not been frozen, we may need to mark it as sold out on days with bad fishing weather.

Super Tender Steak 350
Super tender steak of 200g well-aged, American beef tenderloin. Served with rustic fries and herb butter, as well as seasonal garnishes.

Can also be ordered with homemade Béarnaise sauce, per bowl. +35

Also available with 300g meat. +110

This meat, which comes from corn-fed Angus or Hereford cattle from Omaha, Nebraska, is incredibly tender, flavorful, and juicy!

Vegetarian Main Course 275
Hasselback butternut squash on a base of burnt cauliflower purée, served with pickled yellow beets, potato croquettes, and browned butter with soy and hazelnuts, along with fresh herbs

Lamb culotte 275
Oven-roasted lamb culotte served with a warm bean salad with tomato and red currants, accompanied by pommes Anna and red wine sauce

Fru Winkelmann Burger 179
180g grilled patty of minced, dry-aged beef topped with creamy cheese sauce in a delicious burger bun spread with our homemade burger dressing. Served with crispy bacon, fried egg, lettuce, and coarse pesto of semi-dried tomatoes.

Rustic 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 previous page.

We recommend:

1-3 courses as a starter

6-8 dishes as a whole evening meal

The little ones: (Per dish) 60

- Air-Dried Ham served with oven-baked tomatoes, mozzarella, and balsamic glaze topped with fresh herbs
- Home-cured salmon: Small version of the starter on the previous page
- Chicken wonton: Homemade wonton with chicken, served with homemade sauce made with coconut, kaffir lime, lemongrass, and ginger
- 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
- Chateaubriand of Danish pork served with butternut squash and red wine sauce.
- Vegetarian: Homemade samosas served with roasted cauliflower salad

Cheese and sweet: (Per dish) 55

- Homemade brownie with crème chantilly and marinated berries
- Apple Dessert: Crisp shortcrust pastry base served with mazarin, apple purée, vanilla cream, and cocoa coral
- Nordic cheese with homemade crispbread and compote

A good offer: 7-course social dining menu:

3 small:

- Air-Dried Ham
- Mini hot dog
- Slider

3 larger ones:

- Fish from S66
- Vegetarian
- American beef tenderloin

1 sweet:

- Cheesecake

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

No changes can be made to the composition of this offer.



EVENING MENU

DESSERTS

Available from 17.30

Apple dessert 110

Crisp shortcrust pastry base served with mazarin, apple purée, vanilla cream, and cocoa coral, accompanied by vanilla ice cream

Cheese 110

Warm, crispy cheese tart served with burnt figs, walnut compote, and a crispy cheese tuile, topped with fresh herbs

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

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