

# 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 12:30 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, 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 Roast ..... 110

Danish, organic pork roast served on homemade organic rye bread with homemade red cabbage and pickled pumpkin.

Vegetarian ..... 110

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

Fish ..... 120

Panko-breaded fish from cutter S66 Pedit, served with homemade coarse remoulade, marinated redcurrants, and lemon on homemade organic rye bread.



# 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 (vegan)..... 159

Mixed salad with orange vinaigrette served with roasted chickpeas, baked pumpkin, chopped walnuts, orange segments, and falafel.

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

Ris a la mande with cherry sauce ..... 75

Homemade, of course!

Danish pancake puffs ..... 35

with homemade strawberry jam and powdered sugar

Homemade Gløgg – red or white ..... 85

Served with gingerbread cookies and spiced nuts  
We donate 15 DKK per glass to Skyggebørn.

Homemade Gløgg and Danish pancake puffs ..... 110

We donate 15 DKK per glass to Skyggebørn.

# 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

# CHRISTMAS PLATTER

Available until 15.00

- Marinated herring with a mixed salad of potato, egg, capers, dill, and chives.
- Panko-breaded fish from cutter S66 served with homemade remoulade and lemon.
- Homemade, creamy green cabbage with pickled mustard seeds, beetroot crudité, and kale sausage.
- Pork roast served with red pointed cabbage salad with orange and walnuts.
- Homemade ris à l'amande with cherry sauce.

Per person 265

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.
- Home-cured salmon ..... 125  
Salmon from Skagen Salmon served on malt soil with feta cream, radishes, sprouts, and fresh herbs.
- Vegetarian ..... 125  
Pumpkin soup served with roasted pumpkin cubes and pumpkin seeds, along with a whipped fresh cheese cream, topped with fresh herbs.
- Air-dried ham ..... 125  
Italian ham served with fresh figs, burratina, balsamic glaze, and 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  
Fresh pasta served on a base of aromatic tomato sauce and grilled artichokes, accompanied by panko-breaded halloumi, topped with fresh herbs.
- Lamb culotte ..... 275  
Oven-roasted lamb culotte served with a warm bean salad with tomato and redcurrants, 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
- Duck: Confit, breaded, and fried duck served with raw marinated cabbage salad with orange.
- 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 on a base of pumpkin soup and roasted pumpkin seeds.
- Oven-roasted lamb culotte: served on a warm bean salad with tomato and redcurrants.
- Vegetarian: Sweet potato fries served with chickpea cream, tomato sauce, and crispy chips.

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

- Cheesecake: Biscuit base with cheese cream, chopped pistachios, and mango topping.
- Christmas dessert: Crispy panipuri filled with almond cream, served on a base of cherry and puffed rice.
- Nordic cheese with homemade crispbread and compote.

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

#### 3 small:

- Air-Dried Ham
- Mini hot dog
- Duck

#### 3 larger ones:

- Fish from S66
- Vegetarian
- American beef tenderloin

#### 1 sweet:

- Christmas dessert

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

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



# CHRISTMAS MENU

Available from 17.30

- Marinated herring with a mixed salad of potato, egg, capers, dill, and chives.
- Home-cured salmon served with smoked cheese cream and marinated redcurrants, topped with fresh herbs.
- Crispy pumpkin tart served with confit garlic and roasted pumpkin seeds.
- Oven-baked fish from cutter S66 served with a light mustard sauce and yellow beets, garnished with fresh herbs.
- Creamy kale served with pickled mustard, beetroot crudités, and kale sausage.
- Braised pork belly served with red pointed cabbage salad with orange and walnuts.
- Homemade ris à l'amande with cherry sauce.

Per person 375



# DESSERTS

Available from 17.30

Tiramisu with a twist ..... 110

Mascarpone cream, ladyfingers, and coffee/cognac dusted with cocoa, with a hint of cinnamon, topped with mousse bombs and crispy tuille.

Cheese ..... 110

Warm, crispy cheese tart served with burnt figs, walnut compote, and a crispy cheese tuille, 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

| <b>Draft beer</b>  | <b>25cl</b> | <b>42cl</b> |
|--|-------------|-------------|
| Carlsberg .....  | 37          | 62          |
| Fur Frokost  |             |             |
| Tuborg Christmas   |             |             |
| Tuborg Classic   |             |             |
| Carlsberg 1883   |             |             |
| Jakobs Gylden Rav .....  | 39          | 65          |
| Guinness   |             |             |
| Jacobsen Golden Naked Christmas Ale                                    |             |             |
| Kronenbourg 1664 Blanc   |             |             |
| Brooklyn Pulp Art  |             |             |
| Grimbergen Blonde  |             |             |
| Grimbergen Noël.....   | 41          | 68          |
| Grimbergen / Kronenbourg Blanc<br><u>in 50cl. original glass</u> ..... |             | 81          |

| <b>Fizzy drinks:</b> | <b>25cl.</b> | <b>40cl.</b> |
|----------------------|--------------|--------------|
|----------------------|--------------|--------------|

|   |    |    |
|---|----|----|
| Coca Cola, Coca Cola Zero, Fanta,<br>Sprite Zero, Schweppes Lemon,<br>Mineral water ..... | 42 | 52 |
|---|----|----|

|  |  |    |
|--|--|----|
| Juice from Bies Bryghus, 25 cl. bottle .....               |  | 45 |
| Elderflower, rhubarb, blackcurrant,<br>apple/ginger, apple |  |    |

|  |  |    |
|--|--|----|
| Glass orangejuice, freshly<br>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 |