

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 12:00 noon

Breakfast 110

2 soft-boiled eggs, cheese, cured sausage, jam, and fresh fruit served with homemade bread. Can be served gluten-free and/or lactose-free.

Brunch 170

Blinis served with ricotta/spinach cream and poached egg, brunch sausage from Slagter Munch, crispy bacon, cured sausage, cheese, fruit bowl with skyr cream and caramel, chicken salad, smoothie, jam, croissant, and a sweet treat.

Served with freshly baked bread. Cannot be served gluten-free and/or lactose-free.

Scrambled eggs+45

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.

Open sandwich with herring 110

Marinated herring on homemade organic rye bread topped with apple-leek salad, egg, and fresh herbs.

Open sandwich with fish from Cutter S66 110

Panko-fried fish with homemade pickle cream, pickled rhubarb, and lemon on homemade organic rye bread.

Vegetarian open sandwich 110

Fried salsify in butter and gremolata on organic rye bread with truffle mayo, poached egg, and grated parmesan.

Open sandwich with roast beef 110

Seared veal fillet on organic rye bread with chunky pickles, borettane onions, crispy onions, fresh herbs, and cress



JAKOB'S CLASSICS

Available until 16.30

Vegetarian Bowl 169

Mixed salad with parsley rice, topped with homemade tzatziki, cherry tomato, cucumber, red onion, feta, olives, and Greek veggie patties. Served with freshly baked bread and butter.

Caesar Salad 169

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.

Chicken sandwich 159

Grilled chicken breast and bacon served in delicious sandwich bread with homemade curry dressing, filled with lettuce, tomato, and red onion
Rustic fries with ketchup +19

Jakob's Cheddar Burger 169

180g grilled patty of minced beef gratinated with cheddar cheese in a delicious burger bun spread with our homemade chili mayo, served with bacon, cucumber salad, marinated red onion, tomato, and lettuce
Rustic fries +19

Mrs. Winkelmann's Burger 179

180g grilled patty of minced beef topped with creamy cheese sauce in a delicious burger bun spread with our homemade burger dressing. Served with crispy bacon, fried egg, salad, and rough pesto made of semi-dried tomatoes.
Rustic fries +19

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

Parisian Beef 195

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".

Jakob's gourmet hotdog 78

2 pieces 145
Grilled sausage from Slagter Munch served in brioche hotdog bun topped with tomato relish, creamy pickles, pickled mustard, crispy tapioca chips, and fresh herbs

FISH FROM CUTTER S66

Fish 'n' Chips 169

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

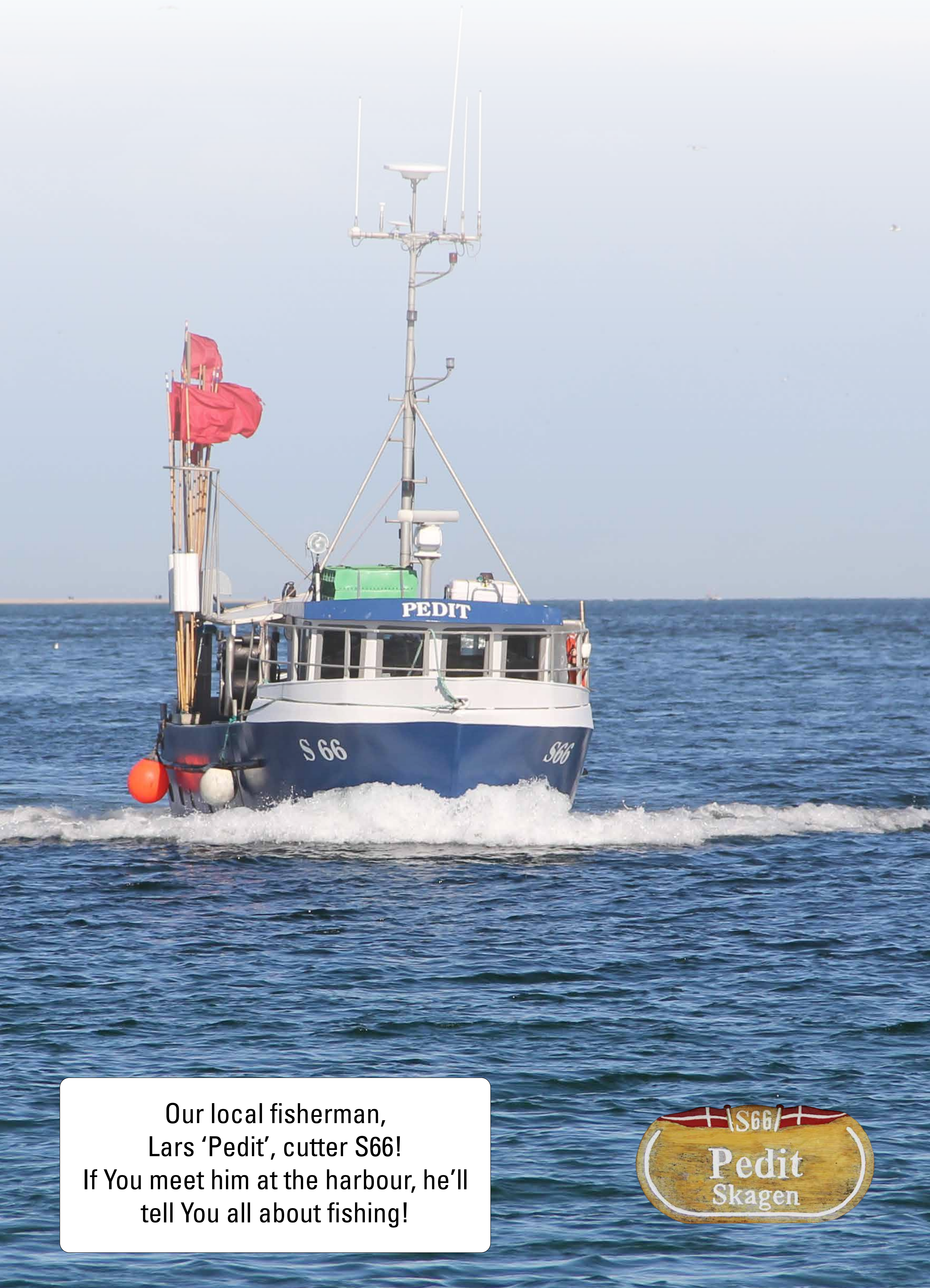
Available until 16.30

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	

CHILDREN'S MENU

Can be ordered all day (not for adults)

Children's beef burger	115
Served with tomato, cucumber and rustic French fries. Can also be ordered with chicken!	
2 mini hot dogs	115
With ketchup, crispy onions, and rustic fries	
Tortilla with chicken	110
Tortilla wrap filled with chicken, oven-baked with melted cheese, served with veggie sticks and ketchup	
Rustic French fries (small/large)	58 / 75
Children's ice cream	89
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

- Lobster Bisque 145
Oven-baked fish on purée, diced herbs, and green oil, topped with langoustine tails and foamy bisque
- Salmon from Skagen Salmon 125
Rice paper rolls with baked salmon, fresh vegetables, goma dressing, and chili dressing
- Italian Air-Dried Ham 125
Crostini with fresh cheese, air-dried ham, fresh nectarine, balsamic glaze, and herbs
- Vegetarian 120
Grilled peach with lightly salted cheese cream, hot honey, and fresh herbs

JAKOB’S CLASSICS

Available from 17.30

- Today’s Fish from Cutter S66 320
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 360
Super tender 200g steak of well-aged 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 285
Salt-baked celeriac glazed with miso butter, served on purée with small potatoes and sprouts.

- Chicken Wellington 285
Chicken Wellington with parsnip timbale, pommes ris-solées, and mushroom sauce.

- Mrs. Winkelmann’s Burger 179
180g grilled beef patty topped with creamy cheese sauce in a burger bun with homemade burger dressing, bacon, fried egg, salad, and rough pesto.
Rustic fries+19



DESSERTS

Available from 17.30

- Jakob’s Sundae

99
- Served with Kastberg vanilla ice cream, strawberry sauce, whipped cream, and almond brittle
- Cheese & Pear

90
- Red wine poached pear served with Nordic cheeses, walnut crumble, and red wine syrup
- Blackberry Dessert

90
- Crisp shortcrust with chocolate ganache, marinated blackberries, meringue, and vanilla ice cream.



BEER AND FIZZY DRINKS

Draft beer	25cl	42cl
Carlsberg	39	65
Fur Frokost 2,6%		
Tuborg Guld		
Tuborg Classic		
Jakobs Gylden Rav	41	69
Guinness		
Jacobsen Brown Ale		
Kronenbourg 1664 Blanc		
Mikkeller Burst IPA		
Grimbergen Blonde		
Grimbergen Double Ambrée	43	72
Grimbergen / Kronenbourg Blanc		
<u>in 50cl. original glass</u>		85

Fizzy drinks:	25cl.	40cl.
Coca Cola, Coca Cola Zero, Fanta, Sprite Zero, Schweppes Lemon, Mineral water	45	55
Juice from Bies Bryghus, 25 cl. bottle		48
Elderflower, blackcurrant, apple/ginger, apple		
Juice from Rebæl		52
Lemonade og rhubarb lemonade		
Glass orangejuice, freshly squeezed		50
Luscombe hot ginger beer (non alcoholic)		50
Tap water		15
Ramlösa with or without citrus, 33cl.		48
Ramlösa mineral or still, 80cl.		58
Non-alcohol beer:		55
Heineken, Kronenbourg Blanc, Svaneke		
Tuborg Classic, Brooklyn Special Effects 0,4%		
Energy drink		
Red Bull		50

HOT BEVERAGES

Espresso and filter coffee:

Freshly brewed coffee	32
Espresso	28
Db. Espresso	35
Cappuccino	48
Cafe latte	48
Db. Cafe latte / Cappuccino	55
Chai latte	48
Iced coffee	55

Coffee with alcohol:

Irish coffee	55
Db. Irish coffee	75
French coffee with Cointreau	75
Italian coffee with Galliano	75
Mexican coffee with Kahlua and Tequila	75
Galliano Hot Shot	45

Tea / chocolate:

Tea from A.C. Perchs	35
Homemade chocolate with real cream	55
Lumumba	90

