



CHEF'S CHOICE:

SHARING MENU — 5-COURSES

ROASTED ROOT VEGETABLES

Honey-glazed root vegetables with goat cheese cream, topped with dried goat cheese and seed dukkah.

CLASSIC SKAGEN

A classic Skagen mix topped with lumpfish roe. Served with butter-fried rustic bread and lemon.

HOUSE MINI SLIDERS (2 PCS) VEG. ALT. AVAILABLE

One slider with beef chuck, cheese, crispy bacon, bread and butter pickles, and a caramelized onion and chipotle dressing. Another slider with oven-baked pork belly tossed in honey and sriracha, miso and soy dressing, pickled red onion, and fresh cilantro

DIRTY POTATOES

Fried potatoes with miso and soy dressing and a caramelized onion and chipotle dressing. Topped with smoked cheddar cheese, chives, and pickled red onion.

CRÈME BRÛLÉE — ONE PER PERSON

Classic crème brûlée topped with fresh strawberries.

335 SEK/PERSON

Served for two or more.

SHARING MENU – 4-COURSES

SALMON SASHIMI

Soy-cured salmon topped with ginger-pickled cucumber, wasabi, chive mayo, cress, and roasted sesame seeds.

CHARRED POINTED CABBAGE

Charred pointed cabbage on a bed of smokey parsnip purée flavored with miso. Topped with browned butter and tahini dressing, pomegranate, cress, and roasted seeds.

CLASSIC SHRIMP BOX

200 g shrimp (lightly frozen) with house aioli, lemon, and rustic bread.

GREEN PEA RISOTTO

A creamy green pea risotto topped with fried portobello mushroom and gremolata.

299 SEK/PERSON

Served for two or more.





SMALL DISHES

FRIED PADRONES Fried padrones tossed in ponzu, topped with Manchego cheese and house aioli 89 SEK
ROASTED ROOT VEGETABLES WITH GOAT CHEESE Honey-glazed root vegetables with goat cheese cream, topped with dried goat cheese and seed dukkah
SALMON SASHIMI Soy-cured salmon topped with ginger-pickled cucumber, wasabi, chive mayo, cress, and roasted sesame seeds. 129 SEK

DIRTY POTATOES

CLASSIC SKAGEN

A classic Skagen mix topped with lumpfish roe. Served with butter-fried rustic bread and lemon. 129 SEK

MEDIUM DISHES

CLASSIC SHRIMP BOX 200 grams of lightly frozen shrimp served with house aioli, lemon, and rustic bread
GREEN PEA RISOTTO A creamy green pea risotto topped with fried portobello mushroom and gremolata
CHARRED POINTED CABBAGE Charred pointed cabbage on a bed of smoky parsnip purée flavored with miso. Topped with browned butter and tahini dressing, pomegranate, cress, and roasted seeds
KAJSKJUL 8'S SHRIMP SANDWICH Hand-peeled shrimp served on butter-fried rustic bread with egg, dill mayo, pickled red onion, and pickled fennel
SALMON PASTRAMI Salmon pastrami with a fresh potato salad featuring summer vegetables. Served with horseradish cream and fennel slaw

HOUSE MINI SLIDERS (2 PCS)

VEGETARIAN MINISLIDERS (2 PCS)

One slider with fried portobello, cheese, bread and butter pickles, and a caramelized onion and chipotle dressing. Another slider with fried halloumi tossed in honey and sriracha, miso and soy dressing, pickled red onion, and fresh cilantro...... 155 SEK

CAESAR SALAD

Romaine lettuce, croutons, Parmesan, bacon,	
and classic Caesar dressing	149 SEK
With chicken	185 SEK
With shrimp	198 SEK





FOR OUR YOUNGER GUESTS (UP TO 11 YEARS)

CHICKEN NUGGETS AND FRIES Fried chicken nuggets. Served with fries, salad, tomato, and cucumber
HAMBURGER AND FRIES 70 gram hamburger in a potato bun. Served with fries, salad, tomato, and cucumber
DESSERT
CRÈME BRÛLÉE Classic crème brûlée topped with fresh strawberries. 109 SEK
HOUSE MUD CAKE

POST A PICTURE, TAG Kajskjul 8 AND #sommarkajen — GET A FREE CUP OF COFFEE OR TEA

Mud cake with raspberry coulis and vanilla ice cream.....

STAY TUNED - FOLLOW US ON: f

