

Skål

by Munch's Hus

Welcome!

"Skål" Catering

for every occasion.

*We offer creative catering
of the highest quality.*

*Inquiries: nordic@skal-tapas.de
or at the bar*

Dear Guests,

You can also get Kenneth's salmon,
fish soup, and smørrebrød to take away:



cold-smoked salmon €8.50 / 100g

fish soup €12 / 250ml

various smørrebrød – from €10

Chef's Summer Menu

1st Course

Swedish Toast Skagen – Cold-water shrimp salad with crème fraîche on crispy brioche(€13)

2nd Course

Danish Smørrebrød with roast beef, coleslaw, crispy bacon, and roasted onions(€11)

3rd Course

Baked Ling Fillet (deep-sea fish from 1000m depth) with dill potatoes, tarragon beurre blanc sauce, peas, and herb oil(€18)

Dessert

Skyr Mousse with strawberry salad, strawberry sorbet, and crunchy topping(€9)

48€ per Person

Wine Pairing: €20 (4 x 0.1L)

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Cocktails

All prices in euros

NORDIC SUMMER

Loitens Summer Aquavit, Aperol, lime juice 11

SKÅL NEGRONI

Linie Aquavit, Carpano Bitter, Rosé Vermouth 11

BLUEBERRY MOJITO

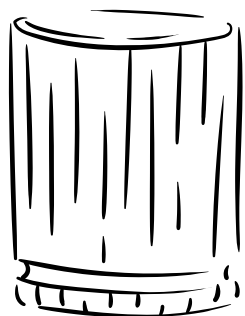
Havana Club, lime, brown sugar, soda, mint, blueberries 11

NORDIC FALL

Skagerrak Gin, Andersen Winery Cider, soda, thyme 13

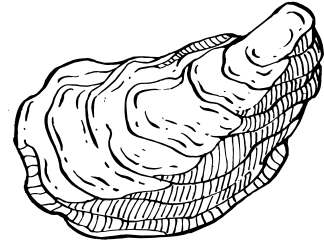
NORDIC FOREST

No. 52 Aquavit, elderflower liqueur, fresh cucumber juice, lime juice, mint 12



Oysters – Huitres from France

1 Oyster	4€
3 Oysters	11,50€
6 Oysters	23€
9 Oysters	33€
12 Oysters	41€



Pair with

- Cremant (white/rosé) 8,50€/0.1 l
- Reichsrat von Buhl Brut Riesling 9€/0.1 l
Sparkling Wine



Danish Smørrebrød BAR

All prices in euros

REKER (Greenland Prawns) on toasted brioche with sliced egg,
Lemon-Tarragon Cream, Jerusalem Artichoke Chips, Herbs 12,5

COLD-SMOKED SALMON, HOMEMADE 11,5
Scrambled Eggs, Horseradish, Avocado, Pickled Radishes,
Snøfrisk Cream, Herbs

ROASTBEEF 11,5
Homemade Remoulade, Coleslaw, Fried Onions, Pickles, Crispy Bacon,
Herbs

GREEN SMØRREBRØD – VEGETARIAN 10
Pea Cream, Cucumber, Avocado, Slices of Norwegian Ridder Cheese,
Wild Herb Salad

HERRING – NORDIC MATJES 10,50
Pickled Matjes Herring, Beetroot, Curry Egg Salad, Onion,
Herbs

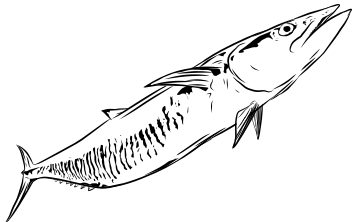


Nordic Tapas

Skål by Munch's Hus

All prices in euros

"LAKSATAR" MADE WITH CURED AND COLD-SMOKED SALMON ON POTATO RÖSTI	12
CEVICHE OF SALMON AND COD IN LECHE DE TIGRE WITH AVOCADO, MANGO, AND CORIANDER	12
3 TYPES OF SALMON: WARM, COLD-SMOKED, AND CURED SERVED WITH MUSTARD SAUCE, HORSERADISH, AND TRUFFLE MAYONNAISE	15
BEETROOT CARPACCIO WITH SNØFRISK CREAM, CAPERS, WILD HERB SALAD, AND PICKLED CAULIFLOWER	9
DUCK- RILLETTES WITH APPLE AND LINGONBERRIES, SERVED ON TOAST	12



Nordic Tapas

Skål by Munch's Hus

All prices in euros

SKAGEN ROLL – GREENLAND SHRIMP WITH LEMON-DILL CREAM IN BRIOCHE	11
"TORSK" – COD CARPACCIO WITH MANDARIN CREAM, FENNEL-APPLE SALAD, AND HERB OIL	13
ROSEMARY-MARINATED SALMON WITH LIME-GINGER PONZU AND CORIANDER	12
MINI SMØRREBRØD TRIO ON WHOLE GRAIN BREAD: COLD-SMOKED SALMON, ROAST BEEF, GREENLAND SHRIMP	13
NORWEGIAN CHEESE MEETS FRITZ BLOMEYER – CHEESE SPECIALIST ON PESTALOZZISTRASSE – CHEESE PLATTER / 5 PIECES	18



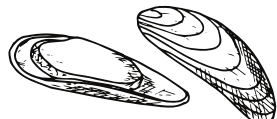
Warm Tapas

Skål by Munch's Hus



All prices in euros

KENNETH'S SIGNATURE FISH SOUP WITH SALMON FILLET, COD, MUSSELS, ROOT VEGETABLES, AND SAFFRON AIOLI	13
SPINACH WAFFLE WITH WARM-SMOKED SALMON AND TRUFFLE MAYONNAISE (3 PIECES)	9
12-HOUR LOW-TEMPERATURE MARINATED PORK BELLY WITH COLESLAW AND MASHED POTATOES	12
GRATINATED CAULIFLOWER HEART WITH RIDDER CHEESE ON A BEETROOT BROTH	11
OVEN-BAKED COD FILLET WITH BEELITZ ASPARAGUS, POMMES ANNA, AND WILD GARLIC-TARRAGON SAUCE	18
VENISON SAUSAGES WITH LINGONBERRY MUSTARD AND MASHED POTATOES	11
KÖTTBULLAR WITH LINGONBERRIES, CUCUMBER-DILL SALAD, AND DARK SAUCE	9



SKÅL MENU

Kenneth's Signature Fish Soup

Pork Belly

Salmon Tartare with Rösti

Ceviche

Beetroot Carpaccio

Pickled Cauliflower

Mini Smørrebrød with Roast Beef

Fennel-Apple Salad

Warm-Smoked Salmon

Dessert: Tilslørt Bondepiker

39 Euro per Person

DESSERT

All prices in euros

TILSLØRTE BONDEPIKER – MARINATED APPLES WITH SKYR,
VANILLA ICE CREAM, AND CARAMELIZED CRUMBLES

7

BLÅBÆR PANNEKAKER – BLUEBERRY PANCAKES WITH
VANILLA ICE CREAM

9

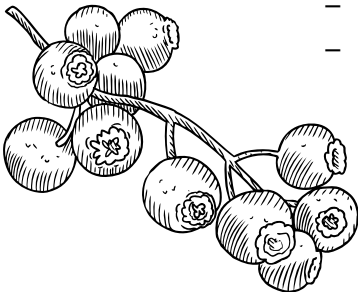
SKYR – VANILLA MOUSSE WITH STRAWBERRY SALAD AND RHUBARB
SORBET

9

NORDIC WAFFLE WITH:

- BERRIES
- OR WITH BRUNOST (NORWEGIAN BROWN CHEESE)
- OR WITH VANILLA ICE CREAM

8



Saturday until 3:00 PM

Breakfast

All prices in euros

FITNESS BREAKFAST

8

Natural yogurt with fresh fruit, oats, and chia seeds.

SPINACH CHEESE OMELETTE

10

Three organic eggs, spinach, milk, butter, and parmesan.

EGGS BENEDICT

13

Two poached eggs, country ham, hollandaise sauce, and a bread roll.

AVOCADO TOAST (ALSO WITH COLD-SMOKED SALMON)

13 /15

Sourdough bread, avocado cream, two poached eggs/scrambled eggs/fried eggs, wild herb salad.

SKÅL BREAKFAST

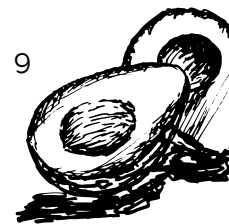
15

Sourdough bread, avocado cream, boiled egg, ham, cheese, cold-smoked salmon, horseradish, wild herb salad.

BERRY TOAST

9

Blueberry cream cheese, fresh blueberries, strawberries, raspberries, served on brioche



Saturday until 3:00 PM

Breakfast

ORGANIC EGGS

All prices in euros

Three organic eggs prepared as fried eggs, scrambled eggs, or an omelette.

9

Served with butter and a bread roll.

Choose your additions:

- Salad	2.5
- Bacon	3
- Cheese	3
- Tomatoes	2
- Spinach	2
- Bell Pepper	2
- Salmon	5

EXTRAS

- Boiled egg	2
- Yogurt	2
- Ham or salami – 3 slices	3.5
- Salmon – 2 slices	5
- Butter	1
- Honey or jam	1.5
- Bread Roll – Whole Grain / White	2

Fresh Tea

All prices in euros

Teapot 250 ml

FRESH MINT TEA	4.2
Fresh mint with extra honey	
FRESH GINGER TEA	4.2
Ginger with extra honey	
HOT LEMON	4.2
Freshly squeezed lemon with extra honey	
HOT LEMON/MINT TEA	4.5
Freshly squeezed lemon, mint, and extra honey	
HOT LEMON/GINGER TEA	4.5
Freshly squeezed lemon, ginger, and extra honey	
HOT ORANGE/GINGER/MINT TEA	4.9
Freshly squeezed oranges, ginger, mint, and extra honey	

Dear guests,

If you have any allergies, please let us know.

We are happy to provide information.

Coffee & Tea

All prices in euros

	Cup
Espresso	2.5
Double Espresso	4
Espresso Macchiato	3
Double Espresso Macchiato	4
Café Crema (small/large)	2.9/3.9
Cappuccino (small/large)	3.5/4.5
Latte Macchiato	3.9
Latte Macchiato Caramel	4.2
Milk Coffee	3.9
Flat White	3.9
Chai Latte Classic	4.2
Hot Chocolate	3.9
Tea Selection	
(Black Tea, Herbal Tea, Fruit Tea, Green Tea).	3.8

Non-Alcoholic Cold Drinks

Freshly Squeezed Orange Juice	0.21/0.31	4.5/5.5
Taunusquelle still/medium/classic	0.251/0.751	3.9/7
Cola	0.21	3.8
Orange Juice, Rhubarb Juice, Apple Juice	0.21	3.8
Schweppes Tonic	0.21	3.8
Sprite	0.21	3.8