

Aperitif

GIN & TONIC - CITADELLE
French Gin with notes of Lemon. 95 KR.

CREMANT D'ALSACE ROSÉ
Lucien Albrecht
GLASS 80 KR. · BOTTLE 385 KR.

RONDÓ SPRITZ
Organic Italian Aperitivo Shaken with
Orange & topped with Cremant. 85 KR.

PASSION MOCKTAIL
Passion Fruit, Lime & Ginger Beer
mixed as a Refreshing Soothing Drink. 85 KR.

STARTERS

OYSTERS · Oysters served with Lemon & Vinaigrette. · 3 PCS. 95 KR. · 6 PCS. 180 KR. · 12 PCS. 350 KR

CAVIAR · Gastro Uniķa Gold served with Blinis & Creme Fraiche. · 30 G 459 KR.

LOBSTER · ½ Lobster (Canadian) served with Grilled Lemon & Herbs. · 149 KR.

ARTICHOKE · Served with Lemon & Mayo. · 119 KR.

MOULES MARINIÈRES · Steamed Mussels served in Mussel Sauce & Fresh Herbs. · 300 G 99 KR.

BEEF TARTARE · Seasoned Tartare of Danish Beef. Served with Mushroom Mayo. · 129 KR.

MAIN COURSES

MOULES FRITES · Steamed Mussels with Mussel Sauce & Fresh Herbs. Served with French Fries & Aioli. · 500 G 195 KR.

LOBSTER · 1/1 Lobster (Canadian) served with Bearnaise Sauce & Grilled Lemon. Choose Salad or Pommes Frites. · 269 KR.

MONKFISH · Fried Monkfish with Seasonal Greens, Buttersauce with Nuts & Herbs. Served with Caviar. · 279 KR. · WITHOUT CAVIAR 229 KR.

TENDERLOIN · Tenderloin of Beef served with Garniture & Morel Sauce. Potatoes & Herbs served with Béarnaise Sauce. · 275 G 359 KR. · 175 G 289 KR.

STEAK FRITES · Steak of Ribeye served with Garniture & Morel Sauce. French Fries with Béarnaise Sauce. · 500 G 399 KR. · 350 G 319 KR. · 250 G 279 KR.

PEPPER STEAK · Tenderloin of Beef served with Garniture. Potatoes & Herbs served with Pepper Sauce. · 275 G 359 KR. · 175 G 289 KR.

BEEF TATARE ROYAL · Beef Tenderloin Tataré served with Butter Fried Rye Bread, Salad, Mayonnaise, Truffle Fries & Bearnaise Sauce. · 175 G 289 KR.

BEEF TARTARE · Seasoned Tartare from Danish Beef. Salad, Lemon Vinaigrette & Mushroom Mayo. French Fries & Béarnaise Sauce. · 250 G 225 KR. · 170 G 189 KR.

VEGETARIAN · Sokkelunds Beetroot Patty served with Fried & Pickled Mushrooms, Rösti, Broccoli & Mushroom Sauce. · 189 KR. · Add Halloumi 30 KR

BLACK TRUFFLE · Add Fresh Truffle to Your Main Course · 49 KR.

SIDE ORDERS

We Suggest Adding Some Extra Side Orders for Sharing. · Sokkelunds Pommes Frites & Chips are fried in Peanutbutter Oil.

BROCCOLINI · Fried Broccoli with Goma Dressing. 59 KR.

POTATOES · Crushed Potatoes with Spring Onions & Herbs. 49 KR.

ARTICHOKE · Served with Lemon & Mayo. · 79 KR.

CAESAR SALAD · Salad, Caesar Dressing, Salted Almonds & Pickled Onions. 59 KR.

FRENCH FRITES · French Fries served with Bearnaise Sauce. 59 KR.

SALAD · Mixed Salad with Lemon Vinaigrette. 49 KR.

TRUFFLE FRITES · Pommes Frites with Parmesan & Truffle. 79 KR.

DESSERTS

CHOKOLADE FONDANT · With Vanilla Ice. · 99 KR.

AFFOGATO · Vanilla Ice Cream served with Espresso. · 79 KR.

APPLE CRUMBLE · With Passionfruit Crème. · 99 KR.

PASSIONFRUIT SORBET · 69 KR.

CRÈME BRÛLÉE · Sokkelunds Crème Brûlée. · 99 KR.

VANILLA ICE CREAM · With Caramel or Chocolate Sauce · 99 KR.

DINNER MENU

3 COURSES · 449 KR.
Starter · Main · Dessert

WINE MENU · 259 KR.
One Glass of the Recommended Wines for Each Course

LOBSTER · ½ Lobster (Canadian) served with Grilled Lemon & Herbs.

SANCERRE · DOMAINE MERLIN CHERRIER · FRANCE

BEEF TATARE · Seasoned Tartare of Danish Beef with Mushroom Mayo.

PINOT NOIR · RENOMMÉE, REMOISSENT PÈRE & FILS · FRANCE

MONKFISH · Fried Monkfish with Seasonal Greens, Buttersauce with Nuts & Herbs. Served with Caviar.

CHABLIS · DOM AINE SEGUINOT-BORDET · FRANCE

STEAK FRITES · Steak of Ribeye served with Garniture & Morel Sauce. French Fries with Béarnaise Sauce. (250 g) Add 350 g - 40 kr.

ROSSO DI MONTALCINO · IL POGGIONE, TOSCANA · ITALY

APPLE CRUMBLE · Apple Crumble with Passionfruit Crème.

TETUNA TROCKENBEERENAUSLESE

CHEESE · Organic Havugus from Arla Uniķa, stored for 12 months. Stiltons Blue Singleton from Leicestershire. Served with Chutney & Crispbread.

20 YEARS OLD TAWNY PORT

BURGERS

BACON & CHEESE BURGER · Patty of Chuck Roll served in Organic Brioche Bun with Sesame. Bacon, Gruyère, Cheddar & Raclette. Sokkelunds Burger Dressing, Salad & Fried Onions. French Fries with Aioli & Bearnaise Sauce. **350 G 215 KR.** · **175 G 199 KR.**

CHEESE BURGER · Patty of Chuck Roll served in Organic Brioche Bun with Sesame. Gruyère, Cheddar & Raclette. Sokkelunds Burger Dressing, Salad & Fried Onions. French Fries with Aioli & Bearnaise Sauce. **350 G 205 KR.** · **175 G 189 KR.**

TARTARE BURGER · Seasoned Pan Seared Tartare from Danish Beef. Served in Organic Brioche Bun with Sesame. Gruyère, Cheddar & Raclette. Salad & Fried Onions. French Fries with Aioli & Bearnaise Sauce. **250 G 225 KR.** · **170 G 189 KR.**

CHICKEN BURGER · Fried Chicken Breast from Hopballe Mølle. Organic Brioche Bun with Sesame. Sokkelunds Burger Dressing, Salad & Avocado. French Fries with Aioli & Bearnaise Sauce. **175 G 189 KR. ADD BACON. 20 KR.**

VEGETARIAN BURGER · Beetroot-Quinoa Patty served in Sokkelund Rye Bread Bun with Cabbage, Fried Halloumi Cheese & Mushroom Mayo. French Fries* with Aioli & Bearnaise Sauce. **189 KR.**

TRUFFLE & PARMESAN FRIES · Add French Fries with Truffle & Parmesan to Your Burger. **20 KR.**

Sokkelunds French Fries is Fried in Peanut Oil & Tossed with Umami Salt. The Salt consists of Fried Chicken, Marj Mushrooms, Black Pepper & Arctic Flake Salt.
* Salt & Peber

SALADS

VEGETARIAN · Beetroot-Quinoa Patty with Fried Halloumi, Spinach, Cabbage, Quinoa, Beans, Broccolini, Pickled Onions Tossed in Lemon Vinaigrette. Goma Dressing. **189 KR.**

CAESAR SALAD · Heart Salad, Caesar Dressing, Salted Almonds, Pickled Onions & Parmesan. Breaded or Fried Yoghurt Marinated Chickenbreast from Hopballe Mølle. **189 KR.**

WHITE & ROSÉ

RIESLING

WEINGUT FRIEDRICH BECKER · GERMANY
Glass 69 / 98 · Carafe 220 · Bottle 335

SAUVIGNON BLANC

KUMEU RIVER VILLAGE · NEW ZEALAND
Glass 79 / 112 · Carafe 252 · Bottle 383

SANCERRE

DOMAINE MERLIN CHERRIER · FRANKRIG
Glass 95 / 135 · Carafe 304 · Bottle 460

CHABLIS

DOMAINE SEGUINOT-BORDET · FRANKRIG
Glass 105 / 150 · Carafe 336 · Bottle 509

CHARDONNAY

KUMEU VILLAGE RIVER · NEW ZEALAND
Glass 79 / 112 · Carafe 252 · Bottle 383

OEIL DE PERDRIX PINOT NOIR BLANC ROSÉ

BELLE GLOS · CALIFORNIA
Glass 79 / 112 · Carafe 252 · Bottle 383

RED

VENTOUX

FAMILIE PERRIN, VENTOUX ROUGE · FRANKRIG
Glass 69 / 98 · Carafe 220 · Bottle 335

ROSSO DI MONTALCINO

IL POGGIONE, TOSCANA · ITALIEN
Glass 105 / 150 · Carafe 336 · Bottle 509

PINOT NOIR

RENOMMÉE, REMOISSENT PÈRE & FILS · FRANKRIG
Glass 95 / 135 · Carafe 304 · Bottle 460

ZINFANDEL LYTTON SPRINGS

RIDGE VINEYARDS ST. CRUZ · CALIFORNIEN
Glass 129 / 184 · Carafe 413 · Bottle 626

PSI

PETER SISSECK · RIBERA DEL DUERO · SPANIEN
Glass 119 / 170 · Carafe 380 · Bottle 577

BAROLO

MAURO MOLINO – ITALIEN
Glass 119 / 170 · Carafe 380 · Bottle 577

GLASS 14 / 20 CL · CARAFE 45 CL · BOTTLE 75 CL

You are always welcome to taste the wine before you make your final decision. See also our full wine list for larger selection.

Mocktails · Alcohol Free Drinks

BLACKBERRY

Crushed Blackberries with Mint, Thyme, Lemon & Honey. Well Balanced Drink with Spicy Notes. **85 KR.**

PASSION

Passion Fruit, Lime & Ginger Beer mixed as a Refreshing Soothing Drink. **85 KR.**

STRAWBERRY

Strawberry meets Elderflower in a Summermix with a Hint of Lemon. **85 KR.**

MINT

Sparkling & Refreshing Drink with Mint Syrup & Lime. **85 KR.**

DRAUGHT BEER

PILSNER Carlsberg 30 / 45 cl 45 / 60
CLASSIC Tuborg 30 / 45 cl 45 / 60
YAKIMA IPA Jacobsen 30 / 45 cl 50 / 65
BROWN ALE Jacobsen 30 / 45 cl 50 / 65

BOTTLED BEER

1664 Kronenbourg 33 cl 55
1664 Kronenbourg Blanc 33 cl 55
WEISSBEER Erdinger 50 cl 65
IPA Frederiksborg Bryghus 33 cl 55

ALCOHOL FREE BEER

NORDIC Carlsberg 33 cl 0,5% 48
WHEAT DREAMS TeeDawn 50 cl 0,0% 55
GENTLE LAGER TeeDawn 33 cl 0,0% 48
ALL THE WAY IPA TeeDawn 33 cl 0,3% 48

WATER

SPARKLING WATER
BORNHOLMSK MINERALVAND
33 cl 43 kr. · 99 cl 69 kr.

STILL WATER
BORNHOLMSK MINERALVAND
33 cl 43 kr. · 99 cl 69 kr.

ICE WATER
Served Ad Libitum per person.
Including Purchase of Other Drinks 10 kr.
Without Purchase of Other Drinks 25 kr.

JUICE

GREEN
Sokkelunds Green Juice made from Apple, Spinach, Cucumber, Ginger, Lime & Mint. 49 / 60 kr.

GRAPEFRUIT
Fresh Grapefruit Juice from Rosengaard. 49 / 60 kr.

APPLE
Fresh Pressed by Rosengaard. 49 / 60 kr.

SODAS

GRAPE HIBISCUS
Homemade Refreshing Drink. 45 kr.

PASSION FRUIT
Homemade Sparkling Passion Fruit Sirup. 45 kr.

MINT & THYME
Homemade Drink with Mint & Thyme. 45 kr.

COCA COLA · ZERO
43 / 53 kr.

RED BULL · ZERO
49 kr.

GINGER ALE · GINGER BEER
Fever Tree 20 cl 43 kr.

LEMONADE & CORDIAL

ARNOLD PALMER
Lemonade & Cold Brewed Iced Tea. 55 kr.

ELDERFLOWER
Organic Danish Elderflower.
Served with Still or Sparkling Water. 49 kr.

CRANBERRY JUICE
Organic Cranberry Juice. 49 kr.

TWISTED LEAF

Læskende Drik med Urtete lavet på Kaffeblade.

TWISTED LEAF Vanilla Lime 33 cl 4,0% 49 kr.

TWISTED LEAF Raspberry Lime 33 cl 4,0% 49 kr.

Betalingskort gebyrer påføres i henhold til gældende lovgivning. Spørg din tjener hvis du ønsker yderligere info.