

OPEN FACED SANDWICHES

Served from 11:30 - 16:00 We Recommend 2-3 pieces per Person.

Sokkelunds in-house made Organic Rye Bread.

PICKLED HERRING · Old-fashioned Matured Herring served on Rye Bread with Organic Poached Egg from Hegnholt Chicken Farm, Pickled Onions, Capers, Mustard Seeds, Mustard Mayo & Herbs. **99 KR.**

FRIED HERRING · Fried Herring with Vinegar served on Rye Bread with Pickled Onions, Capers, Mustard Mayo & Herbs. **109 KR.**
Add Poached Egg - Hegnholt Chicken Farm. **25 KR.**

SMOKED SALMON · Smoked Salmon served on Toasted Brioche with Salad, Dill Sauce & Lemon. **139 KR.**

SHRIMPS · Shrimps served on Toasted Brioche Bread with Mayo, Herbs & Lemon. **139 KR.**

EGG & SHRIMPS · Shrimps & Organic Poached Egg from Hegnholt Chicken Farm served on Toasted Brioche with Mayonnaise, Dill & Lemon. **139 KR.**

FRIED FILLET OF PLAICE · Breaded Fillet of Plaice Fried in Butter served on Rye Bread with Sokkelunds Sauce Remoulade & Lemon. **129 KR.**

FRIED FILLET OF PLAICE & SHRIMPS · Breaded Fillet of Plaice Fried in Butter served with Shrimps on Rye Bread with Mayo & Lemon. **139 KR.**

ROASTBEEF · Slices of Medium Roasted Tenderloin of Veal served on Rye Bread with Sauce Remoulade, Pickled Mushrooms & Fried Onion. **145 KR.**

POTATO · Potato served on Rye Bread with pickled Chanterelles, Roasted Onions, Mushroom Mayo & Herbs. **99 KR.**

CHICKEN & BACON · Chicken from Hopballe Mølle with Bacon & Herbs. Served on Ryebread. **119 KR.**

BEEF TARTARE · Seasoned Tartare of Danish Beef. Served on Rye Bread with Salad & Mushroom Mayo. **135 KR.**

AQUAVIT

4 cl. 59 kr.

RÅDHUS AQUAVIT
LINIE AQUAVIT

O.P. ANDERSON AQUAVIT
RØD AALBORG

CLASSICS

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**

POMMES RÖSTI & SMOKED SALMON

Rösti with Crushed Avocado, Cold Smoked Salmon & Poached Egg. Served with Salad. **179 KR.**

SHOOTING STAR

"Stjernesked" Fried Filet of Plaice served with Shrimps, Caviar, Cucumber, Dill & Dressing. **229 KR.**

PARISIAN STEAK

Sokkelunds version of the Danish Style "Pariserbøf" is made with Pan Seared Seasoned Tartare of Danish Beef. Served on Toasted Bread, Egg Yolk, Pickles, Beetroot, Shallots, Capers & Horseradish. **250 G 225 KR. · 170 G 189 KR.**

BEEF TATARE ROYAL

Beef Tenderloin Tatar served with Butter Fried Rye Bread, Salad, Mayonnaise, Truffle Fries & Bearnaise Sauce. **175 G 289 KR.**

BEEF TARTARE

Seasoned Tartare from Danish Beef. Served with Salad, Lemon Vinaigrette & Mushroom Mayo. French Fries & Béarnaise Sauce. **250 G 225 KR. · 170 G 189 KR.**
ADD TRUFFLE 49 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.**
ADD TRUFFLE 49 KR.

TENDERLOIN

Tenderloin of Beef served with Garniture & Morel Sauce. French Fries with Béarnaise Sauce. **275 G 359 KR. · 175 G 289 KR.**
ADD TRUFFLE 49 KR.

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.

ADD TRUFFLE & PARMESAN

Add French Fries with Truffle & Parmesan to Your Burger. **20 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 · 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 · Beetroot-Quinoa Patty served in Sokkelund Rye Bread Bun with Cabbage, Fried Halloumi Cheese & Mushroom Mayo. French Fries* with Aioli & Bearnaise Sauce. **189 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

If You want Bread with your Salad – Choose Organic Sourdough Bread or Rye Bread.

CAESAR

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

GOAT CHEESE

Fried Breaded Goat Cheese served with Spinach, Cabbage, Quinoa, Beans, Broccolini, Pickled Onions, Lemon Vinaigrette & Honey. **189 KR.**

VEGETARIAN

Beetroot-Quinoa Patty served with Fried Halloumi, Spinach, Cabbage, Quinoa, Beans, Broccolini, Pickled Onions, Lemon Vinaigrette & Goma Dressing. **189 KR.**

STEAK SALAD

Slices of Medium Roasted Tenderloin served with Spinach, Cabbage, Quinoa, Beans, Broccolini, Pickled Onion, Lemon Vinaigrette & Gochu Dressing. **200 G 250 KR. · 100 G 189 KR.**

Credit card fee may apply. Ask your waiter for more information.

WHITE & ROSÉ

RIESLING

WEINGUT FRIEDRICH BECKER · GERMANY

Grape, Yellow Apples, Citrus, White Melon, Peach & Apricot. The Finish is both Elegant, Deep & Long.

Glass 69 / 98 · Carafe 220 · Bottle 335

SAUVIGNON BLANC

KUMEU RIVER VILLAGE · NEW ZEALAND

Classic Citrus Notes, Melon, Gooseberries & Green Asparagus in Harmonious Balance. The Wine appears with a Refreshing Acidity, Low Alcohol & Good Length.

Glass 79 / 112 · Carafe 252 · Bottle 383

SANCERRE

DOMAINE MERLIN CHERRIER · FRANCE

Elegant Nose with Notes of Lemon, Grape, Grass, Flint & a touch of Elderflower. Classic Sauvignon Blanc from the top Shelf.

Glass 95 / 135 · Carafe 304 · Bottle 460

CHABLIS

DOMAINE SEGUINOT-BORDET · FRANCE

Elegant & Balanced Chardonnay with Precise & Mineral Finish. Inviting Wine with Notes of Grape Fruit & Pine.

Glass 105 / 150 · Carafe 336 · Bottle 509

CHARDONNAY

KUMEU VILLAGE RIVER · NEW ZEALAND

Impressive Chardonnay from Cool New Zealand. With Notes of Tropical Fruit, Orange Flower & Lemon zest.

Glass 79 / 112 · Carafe 252 · Bottle 383

OEIL DE PERDRIX PINOT NOIR BLANC ROSÉ

BELLE GLOS · CALIFORNIA

The Scent says Ripe Strawberries, Cherries and A Touch of Mint. In good company with Raspberries which combines into a Fresh, Crisp Finish.

Glass 79 / 112 · Carafe 252 · Bottle 383

RED

VENTOUX

FAMILIE PERRIN, VENTOUX ROUGE · FRANCE

Lively & Accommodating Wine from the Mountains between Rhône & Provence. Spiced by Carrignan & Freshend by Syrah.

Glass 69 / 98 · Carafe 220 · Bottle 335

ROSSO DI MONTALCINO

IL POGGIONE, TUSCANY · ITALY

Spicy, Glowing & Intense Sangiovese from Tuscany's Exclusive Montalcino area. Passionate Italian „Dolce Vita“.

Glass 105 / 150 · Carafe 336 · Bottle 509

PINOT NOIR

RENOMMÉE, REMOISSENT PÈRE & FILS · FRANCE

Juicy Red Bourgundy Wine. Charming & Fresh Wine with Bouquet of Strawberries, Rhubarb, Flint & a Touch of Spiciness from the Barrel.

Glass 95 / 135 · Carafe 304 · Bottle 460

ZINFANDEL LYTTON SPRINGS

RIDGE VINEYARDS ST. CRUZ · CALIFORNIA

Big, Elegant & Almost Overwhelming Wine with Flavor of Dark Berries & Spicy Scents.

Glass 129 / 184 · Carafe 413 · Bottle 626

PSI

PETER SISSECK · RIBERA DEL DUERO · SPAIN

Complex & Elegant Tempranillo with a Refreshing Acidity behind the Powerful Flavours of Dark Cherries. A Sokkelund Classic.

Glass 119 / 170 · Carafe 380 · Bottle 577

BAROLO

MAURO MOLINO – ITALY

Classic Nebbiolo from Piemonte with Nose of Cherries, Roses & Leather.

Glass 129 / 184 · Carafe 413 · Bottle 626

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.

JUICE

GREEN JUICE

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.

ORANGE

Fresh Pressed by Rosengaard. 49 / 60 kr.

MANGO

Mango Juice. 49 / 60 kr.

WATER

SPARKLING WATER

BORNHOLM MINERAL WATER 33 cl 43 kr.

RAMLÖSA 43 / 53 kr.

RAMLÖSA with Fresh Lime 43 / 53 kr.

STILL WATER

BORNHOLM MINERAL WATER 33 cl 43 kr.

ICE WATER

Served Ad Libitum per person.

Including Purchase of Other Drinks 10 kr.

Without Purchase of Other Drinks 25 kr.

SHOTS

GINGER

Organic Peruvian Ginger with Orange, Lemon & Chamomile. Brewed with passion in Denmark by Craft. 6 cl. 35 kr.

Mocktails

Non Alcoholic

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.

SODAS

GRAPE HIBISCUS

Homemade Refreshing Drink with Hibiscus Flowers. 45 kr.

PASSION FRUIT

Homemade Passion Fruit Sirup with Sparkling Water. 45 kr.

MINT & THYME

Homemade Delicate 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.

LEMONADE

Craft – Organic Danish Handcrafted Lemonade. A Delicious Fresh Burst of Lemon & Lime Spiced up with Mint Leaves & Ginger. 49 kr.

ELDERFLOWER

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

CRANBERRY JUICE

Organic Cranberry Juice. 49 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

TWISTED LEAF

Refreshing Drink with Herb Tea made from Coffee Leaves.

TWISTED LEAF Vanilla Lime 33 cl 4,0% 49

TWISTED LEAF Raspberry Lime 33 cl 4,0% 49