

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 Herb Mayonnaise.

PINOT NOIR · RENOMMÉE, REMOISSENT PÈRE & FILS · FRANCE

SALMON & SCHRIMPS · Gravlax with "Røvesauce" & Dill – Schrimps with Mayonnaise & Lemon. Served with Toasted Brioche.

RIESLING · REICHSRAT VON BUHL · PFALZ, GERMANY

COD · Fried Cod with Seasonal Greens, Mussels Sauce & Herbs. Served with Caviar.

CHARDONNAY · AU BON CLIMAT SANTA BARBARA, CALIFORNIA

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

CHATEAU BERNADOTTE · HAUT MEDOC BORDEAUX, FRANCE

DUCK BREAST · Duck Breast served with Red Cabbage, Crushed Potatoes & Orange Sauce.

CÔTES DU RHÔNE · LA FERME DU MONT RHÔNE, FRANCE

POIRE EN CROÛTE · Puff Pastry & Creme Anglaise.

CHATEAU GRAMBOY · MONTBAZILLAC BORDEAUX, FRANCE

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

TAWNY PORT 20 YEARS · QUINTA SANTA EUFEMIA PORTUGAL

RISALAMANDE · Risalamande served with Cherry Sauce from Nybro Fruit Plantation.

TAWNY PORT 20 YEARS · QUINTA SANTA EUFEMIA PORTUGAL

STARTERS

OYSTERS · Oysters served with Lemon & Vinaigrette. · 1 PCS. 35 KR. · 3 PCS. 95 KR. · 6 PCS. 180 KR. · 12 PCS. 350 KR

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

SALMON & SCHRIMPS · Gravlax with "Røvesauce" & Dill – Schrimps with Mayonnaise & Lemon. Served with Toasted Brioche · 139 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 119 KR.

BEEF TARTARE · Seasoned Tartare of Danish Beef. Served with Herb Mayonnaise. · 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.

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

DUCK BREAST · Duck Breast served with Red Cabbage, Crushed Potatoes & Orange Sauce. · 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 Tatar served with Butter Fried Rye Bread, Salad, Herb Mayonnaise, Truffle Fries & Bearnaise Sauce. · 175 G 289 KR.

BEEF TARTARE · Seasoned Tartare from Danish Beef. Salad, Lemon Vinaigrette & Herb Mayonnaise. 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.

ARTICHOKE · Served with Lemon & Mayo. · 69 KR.

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

BROCCOLINI · Fried Broccoli with Gochu Dressing. · 69 KR.

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

TRUFFLE FRITES · Parmesan, Truffle & Bearnaise Sauce. · 79 KR.

SALAD · Mixed Salad with Quinoa, Haricot Vert & Lemon Vinaigrette. · 59 KR.

DESSERTS

POIRE EN CROÛTE · Puff Pastry & Creme Anglaise · 119 KR.

PASSIONFRUIT SORBET · 69 KR.

CHOKOLADE FONDANT · With Vanilla Ice. · 99 KR.

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

CRÈME BRÛLÉE · Sokkelunds Crème Brûlée. · 99 KR.

RISALAMANDE · Served with Cherry Sauce from Nybro Fruit Plantation · 99 KR.

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

BURGERS

BACON & CHEESE BURGER · Patty of Chuck Roll served in Organic Brioche Bun with Sesame. Bacon, Gruyère & Cheddar. 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. 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. 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 & Herb Mayonnaise. 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

SAUVIGNON · LOIRE
DOMAINE CHEZELLES
LOIRE, FRANCE

Glass 75 / 105 · Carafe 240 · Bottle 375

SANCERRE
DOMAINE MERLIN-CHERRIER
LOIRE, FRANCE

Glass 95 / 135 · Carafe 305 · Bottle 460

RIESLING · HALVTØR
REICHSRAT VON BUHL
PFALZ, GERMANY

Glass 85 / 120 · Carafe 270 · Bottle 425

CHARDONNAY · NEW ZEALAND
KUMEU RIVER
HAWKES BAY, NEW ZEALAND

Glass 80 / 110 · Carafe 250 · Bottle 385

CHARDONNAY · CALIFORNIEN
AU BON CLIMAT
SANTA BARBARA, CALIFORNIA

Glass 100 / 140 · Carafe 315 · Bottle 495

CHABLIS
OLIVIER LEFLAIVE
BOURGOGNE, FRANCE

Glass 115 / 165 · Carafe 350 · Bottle 585

MEURSAULT
DOMAINE MICHEL BOUZEREAU
BOURGOGNE, FRANCE

Glass 150 / 215 · Carafe 450 · Bottle 750

PINOT NOIR ROSÉ
BELLE GLOS
SONOMA, CALIFORNIA

Glass 80 / 115 · Carafe 250 · Bottle 385

RED

CÔTES DU RHÔNE
LA FERME DU MONT
RHÔNE, FRANCE

Glass 85 / 120 · Carafe 270 · Bottle 425

BOURGOGNE
REMOISSENT ET FILS
BOURGOGNE, FRANCE

Glass 95 / 135 · Carafe 305 · Bottle 460

GEVREY CHAMBERTIN
DOMAINE TAUPENOT-MERME
BOURGOGNE, FRANCE

Glass 145 / 205 · Carafe 450 · Bottle 725

CHATEAU BERNADOTTE
HAUT MEDOC
BORDEAUX, FRANCE

Glass 100 / 140 · Carafe 315 · Bottle 495

ROSSO DI MONTEPULCIANO
AVIGNONESI
TOSCANA, ITALY

Glass 90 / 125 · Carafe 280 · Bottle 445

BRUNELLO DI MONTALCINO
TENUTA BRUNELLI
TOSCANA, ITALY

Glass 115 / 165 · Carafe 350 · Bottle 585

PSI
PETER SISSECK
RIBERA DEL DUERO, SPAIN

Glass 120 / 170 · Carafe 365 · Bottle 600

ZINFANDEL LYTTON SPRINGS
RIDGE
SONOMA, CALIFORNIA

Glass 130 / 185 · Carafe 375 · Bottle 625

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.**

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
NÖEL Grimbergen 30 / 45 cl 50 / 65

BOTTLED BEER

BAJUER Depanneur · Organic Pilsner 33 cl 55
1664 Kronenbourg Blanc 33 cl 55
WEISSBEER Erdinger 50 cl 65
GIRL FROM IPA-NEMA Depanneur 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
DRIVING HOME FROM CHRISTMAS 33 cl 2,7% 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

PASSION FRUIT
Homemade Sparkling Passion Fruit Sirup. 45 kr.

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

LEMON
Organic Soda. Depanneur Frizzante. 49 kr.

BLOOD ORANGE
Organic Soda. Depanneur Frizzante. 49 kr.

COCA COLA · ZERO
43 / 53 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.

TWISTED LEAF

Worlds First Drink made from Coffee Leaves.

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.