

CHRISTMAS MENU

STARTER

Old-fashioned Matured Herring served with Egg-Curry Salad & Herbs.
Breaded Fillet of Plaice Fried in Butter served with Shrimps with Mayo & Lemon.

MAIN COURSE

Pork Roast with Red Cabbage,
Cornichons & Mustard

2 COURSE CHRISTMAS MENU 295 KR.

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 Curry-Salad of Eggs from Hegnsholt Chicken Farm & 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 - Hegnsholt Chicken Farm. **25 KR.**

SALMON · Gravlax served on Toasted Brioche with "Revesauce" & Dill. **139 KR.**

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

EGG & SHRIMPS · Shrimps & Organic Poached Egg from Hegnsholt 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 Mayonnaise & 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, Herb Mayonnaise & Fresh 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 & Herb Mayonnaise. **135 KR.**

PORK ROAST · Pork Roast with Red Cabbage, Cornichons & Mustard. **129 KR.**

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, Herb Mayonnaise, Truffle Fries & Bearnaise Sauce. **175 G 289 KR.**

BEEF TARTARE

Seasoned Tartare from Danish Beef.
Served with Salad, Lemon Vinaigrette & Herb Mayonnaise.
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.

AQUAVIT

4 cl. 59 kr.

RÅDHUS AKVAVIT
LINIE AKVAVIT

O.P. ANDERSON AKVAVIT
RØD AALBORG

BURGERS

ADD TRUFFLE & PARMESAN

Add French Fries with Truffle & Parmesan to Your Burger. **20 KR.**

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 205 KR. · 175 G 189 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.**

Sokkelunds French Fries is Fried in Peanut Oil & Tossed with Umami Salt.
The Salt consists of Fried Chicken, Marinated 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, Broccoli, Pickled Onions, Lemon Vinaigrette & Honey. **189 KR.**

VEGETARIAN

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

STEAK SALAD

Slices of Medium Roasted Tenderloin served with Spinach, Cabbage, Quinoa, Beans, Broccoli, 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

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.

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.

MINT

Sparkling & Refreshing Drink with Mint Syrup & Lime. 85 kr.

SODAS

PASSION FRUIT

Homemade Passion Fruit Sirup with Sparkling Water. 45 kr.

MINT & THYME

Homemade Delicate 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.

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.

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

TWISTED LEAF

Worlds First Drink made from Coffee Leaves.

TWISTED LEAF Vanilla Lime 33 cl 4,0% 49

TWISTED LEAF Raspberry Lime 33 cl 4,0% 49