

# SOKKELUNDS DINNER & WINE MENU

3 SERVINGS · SNACK · STARTER · MAIN COURSE ·

*Including Free, Filtered Mineral Water. Still or Sparkling. 495 KR.*

VINE MENU · 359 KR.

*Choose Champagne or Gin Tonic & 2 Glasses of Wine.*

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## SNACKS

### SNACK COMBO

*Truffle Chips · Hummus · Salted Almonds · Popover Bread with Butter.*

CHAMPAGNE OR GIN TONIC.

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## STARTER

*Choose one of the following Starters.*

### NORWEGIAN LOBSTER

*Fried Norwegian Lobster (Nephrops Norvegicus) served with Herb Butter & Grilled Lemon.*

SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE, FRANCE · 95 / 135

### BEEF TATARE

*Seasoned Tartare from Danish Beef Served with Rye Bread Chips & Herb Mayonnaise.*

BOURGOGNE · PINOT NOIR · REMOISSENT ET FILS · BOURGOGNE, FRANCE

### BURRATA & TOMATO

*Burrata served with Tomato, Peas, Beans, Spring Onions & Apple Cider Dressing.*

CHARDONNAY · KUMEU RIVER · HAWKES BAY, NEW ZEALAND · 100 / 140

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## MAIN COURSE

*Choose one of the following Main Courses.*

### HALIBUT

*Fried Halibut served with White Asparagus, Herbs, Caviar & Mussels Sauce.*

*Potatoes with Spring Onions & Herb Butter.*

CHARDONNAY · AU BON CLIMAT · SANTA BARBARA, CALIFORNIA · 100 / 140

### VEGETARIAN

*Sokkelunds Vegetarian Patty of Quinoa & Beetroot served with Green Asparagus, Fried Oyster Mushrooms,*

*Pickled Red Onions & Sprouts. Potatoes with Spring Onions & Herb Butter.*

BOURGOGNE · PINOT NOIR · REMOISSENT ET FILS · BOURGOGNE, FRANCE

### STEAK FRITES

*Ribeye Steak served with Baked San Marzano Tomatoes & Herb Butter.*

*French Fries & Bearnaise Sauce. 250 G. (400 G. +80 kr.).*

CHATEAU BERNADOTTE · HAUT MEDOC · BORDEAUX, FRANCE