

# Snacks

## OLIVES

Green Olives. 49 KR.

## ALMONDS

Salted Almonds. 49 KR.

## OYSTERS

Gillardeau Oysters Natural  
with Lemon & Vinaigrette.

1 pcs. 35 KR. · 3 pcs. 109 KR.  
6 pcs. 199 KR. · 12 pcs. 379 KR.

## CROQUETTES

With Herb-Mayonnaise.

2 pcs. 59 KR. · 4 pcs. 99 KR.

## TRUFFLE CHIPS

Parmesan & Truffle Oil. 69 KR.

## TRUFFLE FRIES

French Fries with Parmesan,  
Truffle Oil & Bearnaise Sauce. 79 KR.

## STARTERS

**WHITE ASPARAGUS** · White Asparagus served with Shrimps,  
Butter Fried Bread Crumbs, Fresh Herbs & Hollandaise Sauce. 149 KR.

**RIESLING** · REICHSRAT VON BUHL · PFALZ, GERMANY · 85 / 120

**OYSTERS** · Gillardeau Oysters Naturel served with Lemon & Vinaigrette.

6 PCS. 199 KR. · 12 PCS. 379 KR.

**CHABLIS** · OLIVIER LEFLAIVE · BOURGOGNE, FRANCE · 115 / 165

**OYSTERS COMBO** · Gillardeau Oysters Naturel, Oysters Rockefeller & Fried Oysters.

6 PCS. 219 KR. · 12 PCS. 399 KR.

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

**CAVIAR** · Gastro Unika Gold served with Blinis & Creme Fraiche. 30 G 459 KR. · 50 G 795 KR.

**CHAMPAGNE GRAND BRUT** · PERRIER-JOUËT · 145

**BURRATA & TOMATO** · Burrata served with Tomato, Peas, Beans, Spring Onions & Apple Cider Dressing. 129 KR.

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

**CAESAR SALAD** · Heart Salad, Caesar Dressing, Salted Almonds, Pickled Onions & Parmesan. 129 KR.

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

**NORWEGIAN LOBSTER** · Fried Norwegian Lobster (*Nephrops Norvegicus*) served with

Herb Butter & Grilled Lemon. 159 KR.

**MEURSAULT** · DOMAINE BOUZEREAU · BOURGOGNE, FRANCE · 150 / 215

**MOULES MARINIÈRES** · Steamed Mussels with Mussel Sauce & Fresh Herbs. 300 G · 129 KR.

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

**BEEF TARTARE** · Seasoned Tartare from Danish Beef served with Rye Bread Chips & Herb Mayonnaise. 129 KR.

**PINOT NOIR** · CALIFORNIA · FAILLA · SONOMA COAST, CALIFORNIA · 110 / 155

**TATARE ROYAL** · Tatar cut from Tenderloin served with Rye Bread Chips & Herb Mayonnaise. 169 KR.

**GEVREY CHAMBERTIN** · DOMAINE TAUPENOT-MERME · BOURGOGNE, FRANCE · 145 / 205

## SIDEORDERS

*We Suggest Adding Some Extra Side Orders for Sharing.*

**GREEN ASPARAGUS** · Green Asparagus, Fried Mushrooms, Pickled Red Onions & Sprouts. 79 KR.

**SAUTEED VEGETABLES** · Peas, Carrots, Radishes & Spring Onions in Herb Butter. 79 KR.

**GREEN BOWL** · Quinoa, Spinach, Cabbage, Fresh Herbs & Lemon Vinaigrette. Hummus & Yoghurt Dressing. 69 KR.

**POTATO** · Potatoes with Herb Butter & Spring Onions. 59 KR.

**FRENCH FRIES** · French Fries & Bearnaise Sauce. 59 KR.

**TRUFFLE FRIES** · French Fries with Parmesan, Truffle Oil & Bearnaise Sauce. 79 KR.

# SEAFOOD

**MOULES FRITES** · Steamed Mussels with Mussels Sauce & Fresh Herbs.  
Served with French Fries & Aioli. **600 G. 199 KR.**

**SANCERRE** · DOMAINE MERLIN-CHEIRIER · LOIRE, FRANCE · **95 / 135**

**NORWEGIAN LOBSTER** · Fried Norwegian Lobster (*Nephrops norvegicus*)  
served with Herb Butter & Grilled Lemon. Served with French Fries & Aioli. **279 KR.**

**SANCERRE** · DOMAINE MERLIN-CHEIRIER · LOIRE, FRANCE · **95 / 135**

**MONKFISH** · Fried Monkfish served with White Asparagus,  
Herbs & Mussels Sauce. Potatoes with Spring Onions & Herb Butter.  
Served with Caviar. **309 KR.** · Without Caviar. **259 KR.**

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

**WHITE ASPARAGUS** · White Asparagus served with Shrimps,  
Butter Fried Bread Crumbs, Fresh Herbs & Hollandaise Sauce. **219 KR.**

**RIESLING** · REICHSRAT VON BUHL · PFALZ, GERMANY · **85 / 120**

# STEAKS & TATAR

**STEAK FRITES** · Ribeye Steak served with Baked San Marzano Tomatoes & Herb Butter.  
French Fries & Bearnaise Sauce. **400 G 369 KR.** · **250 G 299 KR.**

**CHATEAU BERNADOTTE** · HAUT MEDOC · BORDEAUX, FRANCE · **100 / 140**

**TENDERLOIN** · Tenderloin of Beef served with Baked San Marzano Tomatoes & Morel Sauce.  
Potatoes with Spring Onions & Herb Butter. **275 G 359 KR.** · **180 G 299 KR.**

**PSI** · PETER SISSECK · RIBERA DEL DUERO, SPAIN · **120 / 170**

**PEPPER STEAK** · Tenderloin of Beef served with Baked San Marzano Tomatoes & Pepper Sauce.  
Potatoes with Spring Onions & Herb Butter. **275 G 359 KR.** · **180 G 299 KR.**

**BRUNELLO DI MONTALCINO** · TENUTA BRUNELLI · TOSCANA, ITALY · **115 / 165**

**BEEF TATARE ROYAL** · Beef Tenderloin Tatar served with Truffle French Fries & Bearnaise Sauce.  
Quinoa, Spinach, Cabbage, Herbs & Lemon Vinaigrette. **270 G 359 KR.** · **180 G 289 KR.**

**GEVREY CHAMBERTIN** · DOMAINE TAUPENOT-MERME · BOURGOGNE, FRANCE · **145 / 205**

**TATARE** · Seasoned Tartare from Danish Beef served with French Fries & Bearnaise Sauce.  
Quinoa, Spinach, Cabbage, Herbs & Lemon Vinaigrette. **270 G 239 KR.** · **180 G 199 KR.**

**PINOT NOIR · CALIFORNIA** · FAILLA · SONOMA COAST, CALIFORNIA · **110 / 155Z**

## ENJOY MORE VEGETABLES?

*If You Wish to Enjoy more Vegetables, You can Substitute the Potatoes or French Fries  
to Your Main Course with one of these Green Side Orders. **25 KR***

### GREEN ASPARAGUS

*Green Asparagus, Fried Mushrooms,  
Pickled Red Onions & Sprouts. **79 KR.***

### SAUTEED VEGETABLES

*Peas, Carrots, Radishes & Spring  
Onions in Herb Butter. **79 KR.***

### GLASS 14 / 20 CL

*You are Always Welcome to Taste the Wine Before You make your Final Decision.*

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

# SALAD & VEGETARIAN

**VEGETARIAN** · *Sokkelunds Vegetarian Patty of Quinoa & Beetroot served with Green Asparagus, Fried Oyster Mushrooms, pickled Red Onions & Sprouts. Potatoes with Spring Onions & Herb Butter.* **189 KR.**

**PINOT NOIR · CALIFORNIA** · FAILLA · SONOMA COAST, CALIFORNIA · **110 / 155**

**STEAK SALAD** · *Slices of Medium Roasted Tenderloin served with Baked San Marzano Tomatoes, Green Asparagus, Fried Mushrooms, Pickled Red Onions, Beans, Quinoa, Spinach, Cabbage & Lemon Vinaigrette. Hummus & Gochu Dressing.* **90 G 199 KR. · 180 G 250 KR.**

**VINO NOBILE DE MONTEPULCIANO** · AVIGNONESI · TOSCANA, ITALY · **90 / 125**

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

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

**BURRATA & TOMATO** · *Burrata served with Tomato, Peas, Beans, Spring Onions & Apple Cider Dressing.* **189 KR**

**CHARDONNAY** · KUMEU RIVER · HAWKES BAY, NEW ZEALAND · **80 / 110**

**CHICKEN SALAD** · *Yoghurt Marinated Chicken Breast from Hopballe Mølle served with Baked San Marzano Tomatoes, Green Asparagus, Fried Mushrooms, Pickled Red Onions, Beans, Quinoa, Spinach, Cabbage & Lemon Vinaigrette. Hummus & Gochu Dressing.* **189 KR.**

**CHARDONNAY** · KUMEU RIVER · HAWKES BAY, NEW ZEALAND · **80 / 110**

---

# BURGERS

**BACON & CHEESE BURGER** · *Patty of Chuck Roll served in Organic Brioche Bun with Sesame, Bacon, Salad, Gruyère, Cheddar, Sokkelunds Burger Sauce & Fried Onions. French Fries with Aioli & Bearnaise Sauce.* **350 G 235 KR. · 180 G 199 KR.**

**CHEESE BURGER** · *Patty of Chuck Roll served in Organic Brioche Bun with Sesame, Salad, Gruyère, Cheddar, Sokkelunds Burger Sauce & Fried Onions. French Fries with Aioli & Bearnaise Sauce.* **350 G 225 KR. · 180 G 189 KR.**

**TATARE CHEESE BURGER** · *Seasoned Pan Seared Tartare from Danish Beef served in Organic Brioche Bun with Sesame, Salad, Gruyère, Cheddar, Sokkelunds Burger Sauce & Fried Onions. French Fries with Aioli & Bearnaise Sauce.* **250 G 239 KR. · 180 G 199 KR.**

**CHICKEN BURGER** · *Fried Chicken Breast from Hopballe Mølle served in Organic Brioche Bun with Sesame, Salad, Gruyère, Cheddar, Sokkelunds Burger Sauce & Avocado. French Fries with Aioli & Bearnaise Sauce.* **199 KR. · ADD BACON. 20 KR.**

**VEGETARIAN BURGER** · *Sokkelunds Beetroot-Quinoa Patty served in Organic Brioche Bun with Sesame, Salad, Gruyère, Cheddar, Sokkelunds Burger Sauce & Fried Onions. French Fries\* with Aioli & Bearnaise Sauce.* **189 KR.**

**TRUFFLES & PARMESAN FRIES** · *Add Truffle & Parmesan Fries to Your Burger.* **25 KR.**

*Sokkelunds French Fries is Fried in Peanut Oil & Tossed with Umami Salt.*

*\* Salt - The Umami Salt consists of Fried Chicken, Marj Mushrooms, Black Pepper & Arctic Flake Salt.*

# SOKKELUNDS DINNER & WINE MENU

**3 SERVINGS · SNACK · STARTER · MAIN COURSE**

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

**WINE MENU · 359 KR.**

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

---

## SNACKS

### SNACK COMBO

*Truffle Chips · Croquettes · Salted Almonds · Popover Bread with Butter*

**CHAMPAGNE OR GIN TONIC.**

---

## 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**

### 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**

---

## MAIN COURSE

*Choose one of the following Main Courses*

### MONKFISH

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

*Potatoes with Spring Onions & Herb Butter.*

**CHARDONNAY · AU BON CLIMAT · SANTA BARBARA, CALIFORNIA**

### 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. +70 kr.)*

**CHATEAU BERNADOTTE · HAUT MEDOC · BORDEAUX, FRANCE**



# DESSERTS

## STRAWBERRIES

*Served with Soft Marengs & Passions Fruit Creme. 119 KR.*

## CRÈME BRÛLÉE

*Sokkelunds Crème Brûlée. 99 KR.*

## AFFOGATO

*Vanilla Ice Cream served with Espresso. 79 KR.*

## VANILLA ICE CREAM WITH CHOCOLATE SAUCE

*Vanilla Ice Cream served with Hot Valrhona Chocolate Sauce. 99 KR.*

## VANILLA ICE CREAM WITH CARAMEL SAUCE

*Vanilla Ice Cream served with Caramel Sauce. 99 KR.*

## CHOCOLATES

*Chocolates. 4 PCS 44 KR. · 8 PCS 79 KR.*

## CHEESE

*Comté from Maison Rivoire-Jacquemin, Matured for 30 Months.*

*Served with Toasted Sourdough Bread & Chutney.*

**99 KR.**

## 20 YEARS OLD TAWNY PORT

*Quinta Santa Eufemia.*

**GLASS 8 CL 79 KR. · BOTTLE 495 KR.**



## SWEET WINE & PORT WINE

### TETUNA TROCKENBEERENAUSLESE

*A Delicious Sweet Wine with a Dry & Fine Nose of Ripe Cherries with a Perfect Acid/Sweetness Balance.*

**GLASS 8 CL 105 KR. · BOTTLE 37.5 CL 395 KR.**

### CHÂTEAU GRAMBOY

2015 MONBAZILLAC - BOURDEAUX

*Exceptionally Bold & Full-bodied Wine from the Neighbor to Sauternes with Lots of Sweetness.*

**GLAS 8 CL 79 KR. · FLASKE 37.5 CL 495 KR.**

### 20 YEARS OLD TAWNY PORT

*Quinta Santa Eufemia.*

**GLASS 8 CL 79 KR. · BOTTLE 495 KR.**

## AFTER DINNER DRINKS

### WHITE RUSSIAN

*Vodka, Coffee Liqueur & Cream.*

*Everything You Need in One Cocktail. 105 KR.*

### IRISH COFFEE

*Freshly Brewed Coffee made Irish with a Good measure of Irish Whiskey.*

*Served with Cold Whipped Cream. 95 KR.*

### ESPRESSO MARTINI

*Slightly Sweetened Espresso Shaken with Clean Vodka as to Not Disturb those Clean, Robust Coffee Notes. 120 KR.*