

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 Uniqa 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-CHERRIER · 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-CHERRIER · 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.*

OPEN FACED SANDWICHES

SERVED FROM 11:30 - 15:00

We Recommend 2-3 pieces per Person.

Served on Sokkelunds in-house made Organic Brioche & Rye Bread.

PICKLED HERRING · *Old-fashioned Matured Herring served on Rye Bread with Capers, Mustard Mayonnaise, Dill & Poached Egg. 129 KR.*

SHRIMPS · *Shrimps served on Toasted Brioche Bread with Mayonnaise, Dill & 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, Dill & Lemon. 129 KR.*

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

POTATO · *Potato served on Rye Bread with Mushrooms, Herb Mayonnaise, Fresh Herbs & Fried Onions. 109 KR.*

BEEF TARTARE · *Seasoned Tartare of Danish Beef served on Rye Bread with Cornichon, Pickled Red Onions, Herb-Mayonnaise & Rye Bread Chips. 135 KR.*

ROASTBEEF · *Slices of Medium Roasted Tenderloin served on Butter Fried Rye Bread, Sauce Remoulade, Mushrooms, Fried Onions. 145 KR.*

CHICKEN & BACON · *Chicken from Hopballe Mølle with Bacon, Herbs & Fried Onions. 129 KR.*

SHOOTING STAR

“Stjernesked” Butter Fried Filet of Plaice served with Shrimps, Caviar, Dill & Dressing. 199 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.

270 G 239 KR. · 180 G 199 KR.

Add French Fries. 59 KR.

** Optional Choice 180 g Patty of Chuck Roll.*

SNAPS

4 cl. 59 kr.

O.P. ANDERSON

RØD AALBORG

RÅDHUS AKVAVIT

LINE AKVAVIT



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.*