

Snacks

OLIVES

Green Olives. 49 KR.

ALMONDS

Salted Almonds. 49 KR.

QUAIL

Quail Drumsticks Confit
with Rosemary. 85 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

Veal Croquettes with Herb-Mayonnaise.
2 pcs. 69 KR. · 4 pcs. 129 KR.

TRUFFLE CHIPS

Parmesan & Truffle Oil. 69 KR.

TRUFFLE FRIES

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

STARTERS

OYSTERS · Gillardeau Oysters Naturel served with Lemon & Vinaigrette.

6 PCS. 199 KR. · 12 PCS. 379 KR.

CHABLIS · OLIVIER LEFLAIVE · BOURGOGNE, FRANCE · 120 / 170

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

6 PCS. 219 KR. · 12 PCS. 399 KR.

CHARDONNAY · AU BON CLIMAT · SANTA BARBARA, CALIFORNIA · 110 / 155

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

CHAMPAGNE GRAND BRUT · PERRIER-JOUËT · 145

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

CHARDONNAY · AU BON CLIMAT · SANTA BARBARA, CALIFORNIA · 110 / 155

LOBSTER · ½ Lobster served with Lemon & Herb Butter. 179 KR.

WEISSBURGUNDER · WEINGUT WITTMANN · RHEINHESSEN, GERMANY · 90 / 128

MOULES MARINIÈRES · Steamed Mussels with Mussel Sauce & Fresh Herbs. 300 G · 139 KR.

SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE, FRANCE · 110 / 155

PATE OF GUINEA FOWL & PISTACHIO · Served with Toasted Sourdough Bread. 119 KR.

CHARDONNAY · KUMEU RIVER · HAWKES BAY, NEW ZEALAND · 90 / 125

CROQUETTES · Veal Croquettes with Herb-Mayonnaise. 4 pcs. 129 KR.

CHARDONNAY · KUMEU RIVER · HAWKES BAY, NEW ZEALAND · 90 / 125

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

PINOT NOIR · CALIFORNIA · FAILLA · SONOMA COAST, CALIFORNIA · 115 / 165

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.

BROCCOLINI · Served with Peas, Green Chili & Sprouts. 79 KR.

SMALL CARROTS · Glazed Carrots with Fresh Oregano. 79 KR.

GREEN BOWL · Quinoa, Spinach, Cabbage, Fresh Herbs & Lemon Vinaigrette. Hummus & Yoghurt Dressing. 79 KR.

POTATO · Potatoes with Herb Butter & Spring Onions. 79 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. 239 KR.**

SANCERRE · DOMAINE MERLIN-CHERIER · LOIRE, FRANCE · **110 / 155**

PASTA & LOBSTER · Fresh Pasta served with Lobster Tail, Lobster Bisque & Herbs. **259 KR.**

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

MONKFISH · Fried Monkfish served with Small Carrots,
Herbs & Mussels Sauce. Potatoes with Spring Onions & Herb Butter.
Served with Caviar. **319 KR.** · Without Caviar. **269 KR.**

CHARDONNAY · KUMEU RIVER · HAWKES BAY, NEW ZEALAND · **90 / 128**

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 · **110 / 155**

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 · **130 / 185**

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 · **120 / 170**

BEEF TATARE ROYAL · Beef Tenderloin Tataré 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 265 KR.** · **180 G 225 KR.**

PINOT NOIR · CALIFORNIA · FAILLA · SONOMA COAST, CALIFORNIA · **115 / 165**

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***

BROCCOLINI

Served with Peas, Green Chili & Sprouts.

79 KR.

SMALL CARROTS

Glazed Carrots with Fresh Oregano.

79 KR.

GLASS 14 / 20 CL

Credit card fee may apply.

*Do you have any questions regarding food allergies and/or intolerances,
please do not hesitate to contact our staff for more information.*

SALADS

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

ROSSO DI MONTEPULCIANO · AVIGNONESI · TOSCANA, ITALY · **100 / 140**

CAESAR SALAD · Heart Salad, Caesar Dressing, Salted Almonds, Pickled Onions & Parmesan. Fried Yoghurt Marinated Chickenbreast from Hopballe Mølle. **199 KR.**

CHARDONNAY · AU BON CLIMAT · SANTA BARBARA, CALIFORNIA · **110 / 155**

CHICKEN SALAD · Yoghurt Marinated Chicken Breast from Hopballe Mølle served with Baked San Marzano Tomatoes, Broccolini, Fried Mushrooms, Pickled Red Onions, Beans, Quinoa, Spinach, Cabbage & Lemon Vinaigrette. Hummus & Gochu Dressing. **199 KR.**

CHARDONNAY · KUMEU RIVER · HAWKES BAY, NEW ZEALAND · **90 / 125**

VEGETARIAN

VEGETARIAN · Sokkelunds Vegetarian Patty of Quinoa & Beetroot served with Broccolini, Fried Oyster Mushrooms, pickled Red Onions & Sprouts. Potatoes with Spring Onions & Herb Butter. **199 KR.**

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

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. **199 KR.**

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 245 KR. · 180 G 209 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 235 KR. · 180 G 199 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 245 KR. · 180 G 209 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.

180 G 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. **199 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.

Our Burger is Cooked Medium.

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

Veal Croquettes with Herb-Mayonnaise

Chips with Parmesan & Truffle Oil

Popover Bread with Butter

CHAMPAGNE OR GIN TONIC.

STARTER

Choose one of the Following Starters.

LOBSTER

½ Lobster served with Lemon & Herb Butter.

WEISSBURGUNDER · WEINGUT WITTMANN · RHEINHESSEN, GERMANY

BEEF TATARE

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

PINOT NOIR · CALIFORNIA · FAILLA · SONOMA COAST, CALIFORNIA

PATE OF GUINEA FOWL & PISTACHIO

Served with Toasted Sourdough Bread.

CHARDONNAY · KUMEU RIVER · HAWKES BAY, NEW ZEALAND

MAIN COURSE

Choose one of the Following Main Courses.

MONKFISH

Fried Monkfish served with Small Carrots, 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 Brocolini, Fried Oyster Mushrooms, Pickled Red Onions & Sprouts. Potatoes with Spring Onions & Herb Butter.

PINOT NOIR · CALIFORNIA · FAILLA · SONOMA COAST, CALIFORNIA

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

CHEESECAKE

Sokkelunds Cheesecake. 99 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.



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 420 KR.

CHÂTEAU GRAMBOY

2015 MONBAZILLAC - BOURDEAUX

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

GLASS 8 CL 79 KR. · BOTTLE 75 CL 630 KR.

20 YEARS OLD TAWNY PORT

Quinta Santa Eufemia.

GLASS 8 CL 79 KR. · BOTTLE 75 CL 630 KR.

LE CLUSIENNE

DISTILLERIE LES FILS D'EMILE PERNOT

Spicy Chardonnay based Liqueur with notes of Wormwood & Pernod. Served on Ice.

GLASS 8 CL 70 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. 115 KR.

ESPRESSO MARTINI

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