

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 Uniqa 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-CHERRIER · 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 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 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.

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.

FRIED HERRING · Fried 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 265 KR. · 180 G 225 KR.

*Add French Fries. **59 KR.***

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

SNAPS

4 cl. 59 kr.

**O.P. ANDERSON
AALBORG PORSE**

**RØD AALBORG
BRØNDUMS RHUBARB & GINGER**

**RÅDHUS AKVAVIT
LINIE AKVAVIT**



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.