

STARTERS

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

6 PCS. 269 KR. · 12 PCS. 499 KR.

CHABLIS 1ER CRU FOURCHAUME · DOMAINE SEGUINOT-BORDET · BOURGOGNE, FRANCE · 130 / 200

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

6 PCS. 289 KR. · 12 PCS. 539 KR.

CHARDONNAY · CALERA · CENTRAL COAST, CALIFORNIA · 120 / 170

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

CHAMPAGNE BRUT · PERRIER-JOUËT · 149

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

SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE, FRANCE · 115 / 165

TUNA · *Ventresca Tuna served in can with Toasted Sourdough Bread, Lemon & Aioli.* 139 KR.

CHARDONNAY · KUMEU RIVER · HAWKES BAY, NEW ZEALAND · 95 / 135

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

CHARDONNAY · CALERA · CENTRAL COAST, CALIFORNIA · 120 / 170

CROQUETTES · *Croquettes of Beef Shank with Hummus. 4 pcs.* 139 KR. · *Add Fresh Truffle.* 49 KR

CHARDONNAY · KUMEU RIVER · HAWKES BAY, NEW ZEALAND · 95 / 135

QUAIL · *Quail Drumsticks Confit with Mushroom Creme.* 139 KR. · *Add Fresh Truffle.* 49 KR

PINOT NOIR · CALIFORNIEN · CHANIN · SANTA RITA HILLS, CALIFORNIA · 120 / 170

BEEF TARTARE · *Seasoned Tartare from Beef served with Herb Mayonnaise.* 139 KR.

PINOT NOIR · CALIFORNIA · CHANIN · SANTA RITA HILLS, CALIFORNIA · 120 / 170

TATARE TRUFFLE · *Hand Cut Seasoned Tartare from Beef Tenderloin with Truffle & Herb Mayonnaise.* 169 KR.

GEVREY CHAMBERTIN · DOMAINE PIERRE GELIN · BOURGOGNE, FRANKRIG · 160 / 228

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, Frillice, Cabbage, Fresh Herbs & Vinaigrette. Hummus & Yoghurt Dressing.* 79 KR.

POTATO · *Potatoes wiht 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-CHEIRIER · LOIRE, FRANCE · **115 / 165**

PASTA & LOBSTER · Pasta served with Lobster Tail, Lobster Bisque & Herbs. **299 KR.**

MEURSAULT · DOMAINE HENRI CLERC · BOURGOGNE, FRANCE · **165 / 235**

COD · Fried Cod served with Seasonal Greens, Roe, Herbs & Mussels Sauce.

Potatoes with Spring Onions & Herb Butter. **299 KR.**

CHARDONNAY · CALERA · CENTRAL COAST, CALIFORNIA · **120 / 170**

LOBSTER · 1/1 Lobster served with Lemon & Herb Butter. French Fries & Bearnaise Sauce. **395 KR.**

CHABLIS 1ER CRU FOURCHAUME · DOMAINE SEGUINOT-BORDET · BOURGOGNE, FRANCE · **130 / 200**

STEAKS & TATAR

STEAK FRITES · Ribeye Steak served with Baked San Marzano Tomatoes.

French Fries & Bearnaise Sauce. **400 G 399 KR. · 250 G 319 KR.**

CHATEAU BERNADOTTE · HAUT MEDOC · BORDEAUX, FRANCE · **115 / 165**

TENDERLOIN · Tenderloin of Beef served with Baked San Marzano Tomatoes & Morel Sauce.

Potatoes with Spring Onions, Herb Butter & Bearnaise Sauce. **275 G 389 KR. · 180 G 319 KR.**

PSI · PETER SISSECK · RIBERA DEL DUERO, SPAIN · **150 / 215**

PEPPER STEAK · Tenderloin of Beef served with Crushed Black Pepper & Pepper Sauce.

Potatoes with Spring Onions & Herb Butter. **275 G 399 KR. · 180 G 319 KR.**

BRUNELLO DI MONTALCINO · ALTESINO · TOSCANA, ITALY · **140 / 200**

TATARE TRUFFLE · Handcut Tatar of Beef Tenderloin served with Truffle French Fries & Bearnaise Sauce.

Quinoa, Frillice, Cabbage, Herbs & Vinaigrette. **270 G 359 KR. · 180 G 299 KR.**

GEVREY CHAMBERTIN · DOMAINE PIERRE GELIN · BOURGOGNE, FRANCE · **160 / 228**

TATARE · Seasoned Tartare from Beef served with French Fries & Bearnaise Sauce.

Quinoa, Frillice, Cabbage, Herbs & Vinaigrette. **270 G 265 KR. · 180 G 225 KR.**

PINOT NOIR · CALIFORNIA · CHANIN · SANTA RITA HILLS, CALIFORNIA · **120 / 170**

We recommend adding Fresh Truffle to Your Main Course. **49 KR**

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.

SMALL CARROTS

Glazed Carrots with Fresh Oregano.

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

CAESAR SALAD · Heart Salad, Caesar Dressing, Salted Almonds, Pickled Onions, Parmesan & Fried Yoghurt Marinated Chicken Breast from Rokkedahl. **199 KR.**

CHARDONNAY · CALERA · CENTRAL COAST, CALIFORNIA · **120 / 170**

CHICKEN SALAD · Yoghurt Marinated Chicken Breast from Rokkedahl served with Broccoli, Fried Mushrooms, Pickled Red Onions, Beans, Quinoa, Frillice, Cabbage & Vinaigrette. Hummus & Gochu Dressing. **199 KR.**

CHARDONNAY · KUMEU RIVER · HAWKES BAY, NEW ZEALAND · **95 / 135**

STEAK SALAD · Slices of Medium Roasted Tenderloin served with Broccoli, Fried Mushrooms, Pickled Red Onions, Beans, Quinoa, Frillice, Cabbage & Vinaigrette. Hummus & Gochu Dressing. **90 G 209 KR. · 180 G 269 KR.**

ROSSO DI MONTEPULCIANO · POLIZIANO · TOSCANA, ITALY · **120 / 170**

VEGETARIAN

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

PINOT NOIR · CALIFORNIA · CHANIN · SANTA RITA HILLS, CALIFORNIA · **120 / 170**

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.**

CHARDONNAY · CALERA · CENTRAL COAST, CALIFORNIA · **120 / 170**

BURGERS

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

350 G 235 KR. · 180 G 199 KR.

TATARE CHEESE BURGER · Seasoned Pan Seared Tartare from Beef served in Organic Brioche Bun with Sesame, Salad, Gruyère, Cheddar, Fried Onions & Sokkelunds Burger Sauce.

French Fries with Aioli & Bearnaise Sauce.

250 G 245 KR. · 180 G 209 KR.

CHICKEN BURGER · Fried Chicken Breast from Rokkedahl served in Organic Brioche Bun with Sesame, Salad, Gruyère, Cheddar, Avocado & Sokkelunds Burger Sauce. 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, Fried Onions & Sokkelunds Burger Sauce.

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.

CURRY HERRING · Home made Curry Herring, Curry Salad,
Organic Poached Egg, Capers, Mango Chutney & Fresh Apple. **129 KR.**

FRIED HERRING · Fried Herring served on Rye Bread with Capers,
Mustard Mayonnaise, Dill & Organic Poached Egg. **139 KR.**

SHRIMPS · Shrimps served on Toasted Brioche Bread with Mayonnaise, Dill & Lemon. **145 KR.**

EGG & SHRIMPS · Shrimps & Organic Poached Egg from
Hegnsholt 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. **139 KR.**

FRIED FILLET OF PLAICE & SHRIMPS · Breaded Fillet of Plaice
Fried in Butter served with Shrimps on Rye Bread with Herb-Mayonnaise, Dill & Lemon. **149 KR.**

BEEF TARTARE · Seasoned Tartare of Danish Beef served on Rye Bread
with Cornichon, Pickled Red Onions, Herb-Mayonnaise. **139 KR.**

ROASTBEEF · Slices of Medium Roasted Tenderloin served on Butter Fried Rye Bread,
Sauce Remoulade, Mushrooms & Fried Onions. **149 KR.**

CHICKEN & BACON · Chicken from Rokkedahl served on Rye Bread
with Bacon, Herbs & Fried Onions. **139 KR.**

SHOOTING STAR

*“Stjernesked” Butter Fried Filet of Plaice
served with Shrimps, Roe, Dill & Dressing. **239 KR.***

CHABLIS 1ER CRU FOURCHAUME
DOMAINE SEGUINOT-BORDET · BOURGOGNE, FRANCE
130 / 200

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 269 KR. · 180 G 229 KR.

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

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

SNAPS

4 cl. 69 kr.

**O.P. ANDERSON
AALBORG PORSE**

**RØD AALBORG
BRØNDUMS RHUBARB & GINGER**

**RÅDHUS AKVAVIT
LINIE AKVAVIT**



DESSERTS

CHOCOLATE FONDANT

*Sokkelunds Chocolate Fondant with Sweet Pickled Figs. 119 KR.
Add Jacob & Jakob Vanilla Ice Cream. 49 KR.*

CRÈME BRÛLÉE

Sokkelunds Crème Brûlée. 99 KR.

AFFOGATO

Jacob & Jakob Vanilla Ice Cream served with Espresso. 79 KR.

VANILLA ICE CREAM WITH CHOCOLATE SAUCE

Jacob & Jakob Vanilla Ice Cream served with Hot Valrhona Chocolate Sauce. 99 KR.

VANILLA ICE CREAM WITH CARAMEL SAUCE

Jacob & Jakob Vanilla Ice Cream served with Caramel Sauce. 99 KR.

CHOCOLATES

Chocolates. 4 PCS 59 KR. · 8 PCS 99 KR.

CHEESE

*Comté from Maison Rivoire-Jacquemin, Matured for 30 Months.
Served with Toasted Sourdough Bread & Truffle Honey. 99 KR.*

LATE BOTTLED VINTAGE PORT

Taylor's.

GLASS 10 CL 100 KR. · BOTTLE 75 CL 700 KR.



SWEET WINE & PORT WINE

LATE BOTTLED VINTAGE PORT

Taylor's.

GLASS 10 CL 100 KR. · BOTTLE 75 CL 700 KR.

GEWÜRZTRAMINER

Vendanges Tardive.

LUCIEN ALBRECHT, ALSACE

GLASS 10 CL 115 KR. · BOTTLE 75 CL 850 KR.

AFTER DINNER DRINKS

WHITE RUSSIAN

Vodka, Coffee Liqueur & Cream. 115 KR.

IRISH COFFEE

*Freshly Brewed Coffee made Irish
with a Good measure of Irish Whiskey.
Served with Cold Whipped Cream. 125 KR.*

ESPRESSO MARTINI

*Slightly Sweetened Espresso
Shaken with Clean Vodka. 129 KR.*