

OYSTERS

NATUREL · Gillardeau Oysters Naturel served with Lemon & Vinaigrette. · 49 KR.

FRIED · Fried Gillardeau Oysters. · 49 KR.

SEASONAL · Gillardeau Oysters with Sokkelunds Seasonal Garniture. · 49 KR.

COMBO · Oyster Combo · Naturel, Fried & Seasonal Garniture · 6 / 12 pcs. · 294 KR. · 588 KR.

CHABLIS 1ER CRU FOURCHAUME · DOMAINE SEGUINOT-BORDET · BOURGOGNE, FRANCE · 140 / 200

STARTERS

CAVIAR · Gastro Uniķa Gold served with Blinis & Creme Fraiche. 30 G 489 KR.

CHAMPAGNE BRUT · PERRIER-JOUËT · 159

ARTICHOKE · French Artichoke Poached in White Wine, Herps, Lemon & Garlic served with Parmesan Crème. (½) 59 KR. · 99 KR.

CHARDONNAY · CALERA · CENTRAL COAST, CALIFORNIEN · 125 / 178

VOL-AU-VENT WITH CRAYFISH · Vol-au-vent with Crayfish in Crème with Dill & Chives tossed with Spinach, Cabbage Turnip, Celery & Herbs. 129 KR.

CHABLIS 1ER CRU FOURCHAUME · DOMAINE SEGUINOT-BORDET · BOURGOGNE, FRANCE · 140 / 200

MOULES MARINIÈRES · Steamed Mussels with Mussel Sauce & Fresh Herbs. 300 G · 145 KR.

SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE, FRANCE · 125 / 178

IBERICO DE BELLOTA · Slices of Iberico de Bellota Ham matured 24 Month. 99 KR.

ROSSO DI MONTEPULCIANO · POLIZIANO · TOSCANA, ITALY · 125 / 178

CROQUETTES · Croquettes of Beef Shank with Herb Mayo. 4 pcs. 139 KR.

CHARDONNAY · KUMEU RIVER · HAWKES BAY, NEW ZEALAND · 105 / 150

BURRATA · Burrata from La Treccia served with Baked Beefsteak Tomatoes, Pine Nuts, San Marzono Tomato Sauce & Basil. 145 KR.

CHARDONNAY · CALERA · CENTRAL COAST, CALIFORNIA · 125 / 178

BEEF TARTARE · Seasoned Tartare from Beef served with Herb Mayonnaise. 145 KR.

PINOT NOIR · CALIFORNIA · CHANIN · SANTA RITA HILLS, CALIFORNIA · 125 / 178

TATARE TENDERLOIN · Hand Cut Seasoned Tartare from Beef Tenderloin with Baked French Tomato, Black Olives, Roasted Pine Nuts, Crème with Anchovy & Parmesan. 179 KR.

ROSSO DI MONTEPULCIANO · POLIZIANO · TOSCANA, ITALY · 125 / 178

SHARING STARTERS

Starters are served Sharing Style & Min. 2 persons.
Served with Sokkelunds Popover. 159 KR. PR. PERSON

IBERICO DE BELLOTA

Slices of Iberico de Bellota
Ham matured 24 Month.

VOL-AU-VENT WITH CRAYFISH

Vol-au-vent with Crayfish in Crème
with Dill & Chives tossed with Spinach,
Cabbage Turnip, Celery & Herbs.

ARTISCHOKE

French Artichoke Poached in White
Wine, Herps, Lemon & Garlic served
with Parmesan Crème.



SIDEORDERS

We Suggest Adding Some Extra Side Orders for Sharing.

COURGETTE FLEUR · Fried Zucchini Flowers with Gremolata & Parmesan. 8V9 KR.

CAESAR SALAT · Heart Salad, Caesar Dressing, Salted Almonds, Pickled Onions, Parmesan. 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. 69 KR.

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

SEAFOOD

LOBSTER PASTA · Pasta served with 1/1 Lobster Tail,
Lobster Sauce, Parmesan & Fresh Herbs. **349 KR.**

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

MOULES FRITES · Steamed Mussels with Mussels Sauce & Fresh Herbs.
Served with French Fries & Aioli. **600 G. 239 KR.**

SANCERRE · DOMAINE MERLIN-CHEIRIER · LOIRE, FRANCE · **125 / 178**

COD · Fried Cod served with Seasonal Vegetables, Potatoes, Fresh Herbs & Sauce. **299 KR.**

CHARDONNAY · CALERA · CENTRAL COAST, CALIFORNIA · **125 / 178**

STEAKS & TATAR

STEAK FRITES · Ribeye Steak served with Seasonal Vegetables.
French Fries & Bearnaise Sauce. **400 G 409 KR. · 250 G 329 KR.**

CHATEAU BERNADOTTE · HAUT MEDOC · BORDEAUX, FRANCE · **120 / 170**

TENDERLOIN · Tenderloin of Beef served with Seasonal Vegetables & Red Wine Sauce.
Potatoes with Spring Onions, Herb Butter & Bearnaise Sauce. **275 G 399 KR. · 180 G 329 KR.**

PSI · PETER SISSECK · RIBERA DEL DUERO, SPAIN · **155 / 220**

PEPPER STEAK · Tenderloin of Beef served with Crushed Black Pepper & Pepper Sauce.
Potatoes with Spring Onions & Herb Butter. **275 G 409 KR. · 180 G 329 KR.**

BRUNELLO DI MONTALCINO · ALTESINO · TOSCANA, ITALY · **145 / 207**

TATARE TENDERLOIN · Hand Cut Seasoned Tartare from Beef Tenderloin with Baked French Tomato,
Black Olives, Roasted Pine Nuts, Crème with Anchovy & Parmesan. Served with Truffle French Fries & Bearnaise Sauce.
Quinoa, Frillice, Cabbage, Herbs & Vinaigrette. **270 G 379 KR. · 180 G 329 KR.**

ROSSO DI MONTEPULCIANO · POLIZIANO · TOSCANA, ITALIEN · **125 / 178**

TATARE · Seasoned Tartare from Beef served with French Fries & Bearnaise Sauce.
Quinoa, Frillice, Cabbage, Herbs & Vinaigrette. **270 G 269 KR. · 180 G 229 KR.**

PINOT NOIR · CALIFORNIA · CHANIN · SANTA RITA HILLS, CALIFORNIA · **125 / 178**

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. **29 KR***

GREEN BOWL

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

CAESAR SALAT

*Heart Salad, Caesar Dressing,
Salted Almonds, Pickled Onions & Parmesan.*

COURGETTE FLEUR

*Fried Zucchini Flowers with
Gremolata & Parmesan.*

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 Chickenbreast from Rokkedahl. **209 KR.**

CHARDONNAY · CALERA · CENTRAL COAST, CALIFORNIA · **125 / 178**

CHICKEN SALAD · Yoghurt Marinated Chicken Breast from Rokkedahl served with Zucchini Flower, Fried Mushrooms, Pickled Red Onions, Beans, Quinoa, Frillice, Cabbage & Vinaigrette. Hummus & Gochu Dressing. **209 KR.**

CHARDONNAY · KUMEU RIVER · HAWKES BAY, NEW ZEALAND · **105 / 150**

STEAK SALAD · Slices of Medium Roasted Tenderloin served with Zucchini Flower, Fried Mushrooms, Pickled Red Onions, Beans, Quinoa, Frillice, Cabbage & Vinaigrette. Hummus & Gochu Dressing. **180 G 299 KR. · 90 G 239 KR.**

ROSSO DI MONTEPULCIANO · POLIZIANO · TOSCANA, ITALY · **125 / 178**

VEGETARIAN

VEGETARIAN · Sokkelunds Vegetarian Patty served with Zucchini Flower, Fried Oyster Mushrooms, pickled Red Onions & Sprouts. Potatoes with Spring Onions & Herb Butter. **209 KR.**

PINOT NOIR · CALIFORNIA · CHANIN · SANTA RITA HILLS, CALIFORNIA · **125 / 178**

VEGETARIAN BURGER · Sokkelunds Vegetarian Patty served in Organic Burger Bun, Salad, Cheddar, Sokkelunds Burger Sauce & Fried Onions. French Fries with Aioli & Bearnaise Sauce. **199 KR.**

CHARDONNAY · CALERA · CENTRAL COAST, CALIFORNIA · **125 / 178**

BURGERS

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

340 G 245 KR. · 180 G 209 KR.

CHEESE BURGER · Patty of Chuck Roll served in Organic Burger Bun, Salad, Pickled Cucumber, Cheddar, Fried Onions & Sokkelunds Burger Sauce. French Fries with Aioli & Bearnaise Sauce.

340 G 235 KR. · 180 G 199 KR.

TATARE CHEESE BURGER · Seasoned Pan Seared Tartare from Beef served in Organic Burger Bun, Pickled Cucumber, Cheddar, Fried Onions & Sokkelunds Burger Sauce. French Fries with Aioli & Bearnaise Sauce.

270 G 245 KR. · 180 G 209 KR.

CHICKEN BURGER · Fried Chicken Breast from Rokkedahl served in Organic Burger Bun, Pickled Cucumber, Cheddar & Sokkelunds Burger Sauce. French Fries with Aioli & Bearnaise Sauce.

180 G 199 KR. · ADD BACON. 20 KR.

VEGETARIAN BURGER · Sokkelunds Vegetarian Patty served in Organic Burger Bun, Salad, Pickled Cucumber, Cheddar, Fried Onions & Sokkelunds Burger Sauce. French Fries with Aioli & Bearnaise Sauce. **199 KR.**

TRUFFLES & PARMESAN FRIES · Add Truffle & Parmesan Fries to Your Burger. **29 KR.**

Sokkelunds Organic Burger Bun is Baked with Whole Grain Wheat Sour Dough, Rapeseed Oil, Potatoes & Buttermilk from Thise Mejeri.

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

Our Burger is Cooked Medium.



SOKKELUND DINNER MENU

SHARING STARTERS & MAIN COURSE · 499 KR.

Have to be ordered by Min. 2 persons.

Including Salted Almonds & Filtered Mineral Water. Still or Sparkling.

STARTERS

*Starters are served Sharing Style.
Served with Sokkelunds Popover.*

VOL-AU-VENT WITH CRAYFISH

*Vol-au-vent with Crayfish in Crème with Dill & Chives
tossed with Spinach, Cabbage Turnip, Celery & Herbs.*

ARTICHOKE

French Artichoke Poached in White Wine, Herbs, Lemon & Garlic served with Parmesan Crème.

IBERICO DE BELLOTA

Slices of Iberico de Bellota Ham matured 24 Month.

Add Gillardeau Oysters · Naturel, Fried or Seasonal Garniture. · 49 KR.

SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE, FRANCE · 120 / 170

MAIN COURSE

Choose one of the Following Main Courses.

LOBSTER PASTA

Pasta served with 1/1 Lobster Tail, Lobster Sauce, Parmesan & Fresh Herbs.

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

COD

*Fried Cod served with Seasonal Greens, Herbs & Sauce.
Potatoes with Spring Onions & Herb Butter.*

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

STEAK FRITES

*Ribeye Steak served with Seasonal Greens.
French Fries & Bearnaise Sauce. 250 G. (400 G. +80 kr.)*

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

PEPPER STEAK

*Tenderloin of Beef served with Crushed Black Pepper & Pepper Sauce.
Potatoes with Spring Onions & Herb Butter. 180 G. (275 G. +80 kr.)*

BRUNELLO DI MONTALCINO · ALTESINO · TUSCANY, ITALY · 140 / 200





DESSERTS

STRAWBERRY TARTE

Fresh Danish Strawberries served on Mazarin with Vanilla Crème & Pistachio. 99 KR.
Add Vanilla Ice Cream. 49 KR.

CRÈME BRÛLÉE

Sokkelunds Crème Brûlée. 109 KR.
Add Vanilla Ice Cream. 49 KR.

RASPBERRY SORBET WITH CHAMPAGNE

Raspberry Sorbet topped with Champagne. 89 KR.

AFFOGATO

Vanilla Ice Cream served with Espresso. 89 KR.

VANILLA ICE CREAM WITH CHOCOLATE SAUCE

Vanilla Ice Cream served with Hot Valrhona Chocolate Sauce. 109 KR.

VANILLA ICE CREAM WITH CARAMEL SAUCE

Vanilla Ice Cream served with Caramel Sauce. 109 KR.

CHOCOLATES

Chocolates. 4 PCS 69 KR. · 8 PCS 118 KR.

CHEESE

*Comté from Maison Rivoire-Jacquemin, Matured for 30 Months.
Served with Toasted Sourdough Bread & Truffle Honey. 119 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. 125 KR.

IRISH COFFEE

*Freshly Brewed Coffee made Irish
with a Good measure of Irish Whiskey.
Served with Cold Whipped Cream. 135 KR.*

ESPRESSO MARTINI

*Slightly Sweetened Espresso
Shaken with Clean Rum. 139 KR.*