



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, Herps, 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

