

STARTERS

SHARING

*Served with Sokkelunds Popovers & Chips with Herb Dip.
Filtered Still or Sparkling Mineral Water Ad Libitum.*

199 KR. PR. PERSON

BEEF TARTARE

*Seasoned Tartare from Beef
served with Chips &
Herb Mayonnaise.*

FRIED OYSTER MUSHROOMS

*Tomato-Marinated Oyster Mushrooms fried in
Peanut Oil served with Soya-Sesame Sauce.*

QUAIL DRUMSTICKS

*Quail Drumsticks Confit
with Creme of Cep Mushrooms.*

Starters are Served Sharing Style & Must be Ordered by Entire Table.

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



OYSTERS

AU NATUREL

Gillardeau Oysters Au Naturel served with Lemon & Vinaigrette.. · 1 / 6 / 12 pcs. · 49 KR. · 294 KR. · 588 KR.

FRIED

Fried Gillardeau Oysters served with Sauce Tatare. · 1 / 6 / 12 pcs. · 55 KR. · 330 KR. · 660 KR.

BARBECUE STYLE

Gillardeau Oysters Barbecue Style. · 1 / 6 / 12 pcs. · 55 KR. · 330 KR. · 660 KR.

COMBO

Østers Combo · Au Naturel, Fried & Barbecue Style · 6 / 12 pcs. · 318 KR. · 636 KR.

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

MOULES MARINIÈRES

Steamed Mussels with Mussels Sauce & Fresh Herbs. 300 G 145 KR.

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

LOBSTER

*Fried 1/1 Lobster Tail with Chickpeas, Pomegranates,
Browned Butter, Herbs & Soya-Sesame Sauce. 339 KR.*

CHARDONNAY · MARTIN RAY · SONOMA, CALIFORNIA · 125 / 178

CAVIAR

Gastro Uniqa Gold served with Blinis & Creme Fraiche. 30 G 499 KR

CHAMPAGNE BLANC DE BLANCS · PIERRE MONCUIT DELOS · 159

MUSHROOM TOAST

*Fried & Pickled Mushrooms with Creme of Cep Mushrooms
served on Brioche with Fresh Herbs. 129 KR.*

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

FRIED OYSTER MUSHROOMS

Tomato-Marinated Oyster Mushrooms fried in Peanut Oil. Served with Soya-Sesame Sauce. 129 KR.

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

QUAIL DRUMSTICKS

Quail Drumsticks Confit with Creme made of Cep Mushrooms. 139 KR.

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

BEEF TARTARE

Seasoned Tartare from Beef served with Chips & Herb Mayonnaise. 145 KR.

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

GLASS 14 / 20 CL · SEE OUR FULL WINE LIST FOR LARGER SELECTION.

MAINCOURSES

SEAFOOD & VEGAN

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-CHEARRIER · LOIRE, FRANCE · 125 / 178

COD

Fried Cod with Beans in Salsa Verde served with Broccoli & Mussels Sauce. 299 KR.

CHARDONNAY · MARTIN RAY · SONOMA, CALIFORNIA · 125 / 178

VEGAN MAIN COURSE

*Tomato-Marinated Oyster Mushrooms Fried in Peanut Oil,
Grilled Broccoli & Heart Salad, Pickled Onions, Herbs & Soya-Sesam Sauce.* 229 KR.

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

STEAKS & TARTARE

STEAK FRITES

*Ribeye Steak with Baked San Marzano Tomatoes served with
French Fries & Bearnaise Sauce.* 400 G 439 KR. · 250 G 349 KR.

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

TENDERLOIN

*Tenderloin of Beef with Baked San Marzano Tomatoes & Red Wine Sauce.
Served with Potatoes, Spring Onions, Herb Butter & Bearnaise Sauce.* 275 G 429 KR. · 180 G 349 KR.

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

PEPPER STEAK

*Tenderloin of Beef with Crushed Black Pepper & Pepper Sauce.
Served with Potatoes, Spring Onions & Herb Butter.* 275 G 429 KR. · 180 G 349 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, Frillice, Cabbage, Herbs, Vinaigrette,
Cream with Anchovy & Parmesan. Served with Truffle Fries & Bearnaise Sauce.*

270 G 409 KR. · 180 G 349 KR.

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

TATARE

*Seasoned Tartare from Beef with Chips, Herb-Mayonnaise, Frillice, Cabbage, Herbs & Vinaigrette
served with French Fries & Bearnaise Sauce.* 270 G 289 KR. · 180 G 239 KR.

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

SIDEORDERS

We Suggest Adding Some Extra Side Orders for Sharing.

POTATO

*Potatoes with Herb Butter
& Spring Onions.* 79 KR.

FRENCH FRIES

French Fries & Bearnaise Sauce. 69 KR.

TRUFFLE FRIES

*French Fries with Parmesan,
Truffle Oil & Bearnaise Sauce.* 89 KR.

BROCCOLINI

*Broccoli served with Salsa Verde
& Parmesan.* 79 KR.

ZUCCHINI

*Raw Marinated Zucchini with Curry,
Chickpeas & Roasted Pine Nuts.* 79 KR.

CAESAR SALAD

*Heart Salad, Caesar Dressing, Salted Almonds,
Pickled Onions, Parmesan.* 79 KR.

SALAD

*Frillice, Endive, Cabbage,
Salsa Verde, Vinaigrette & Herbs.* 79 KR.

SALADS

VEGAN SALAD

*Tomato-Marinated Oyster Mushrooms Fried in Peanut Oil & Ginger Pickled Red Cabbage.
Served with Red Onions, Chick Peas, Broccoli, Edemame, Black Beans & Salsa Verde.
Frisolite Salad & Cabbage with Vinaigrette & Basil. 199 KR.*

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

CAESAR SALAD

*Heart Salad, Caesar Dressing, Salted Almonds, Pickled Onions,
Parmesan & Fried Yoghurt Marinated Chickenbreast from Rokkedahl. 209 KR.*

CHARDONNAY · MARTIN RAY · SONOMA, CALIFORNIA · 125 / 178

CHICKEN SALAD

*Yoghurt Marinated Chicken Breast from Rokkedahl
served with Pickled Red Onions, Chick Peas, Edemame, Black Beans,
Salsa Verde, Frillice, Cabbage, Vinaigrette & Gochu Dressing. 209 KR.*

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

STEAK SALAD

*Slices of Medium Roasted Tenderloin served with
Pickled Red Onions, Chick Peas, Edemame, Black Beans, Salsa Verde,
Frisolite, Cabbage, Vinaigrette & Gochu Dressing. 180 G 299 KR. · 90 G 239 KR.*

CÔTES DU RHÔNE · DOMAINE LA SOUMADE · RHÔNE, FRANCE · 85 / 120

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 BURGER

*Seasoned Pan Seared Tartare from Beef served in Organic Burger Bun,
Pickled Cucumber, Cheddar, Fried Onions & Sokkelunds Sauce Tartare.
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, Ginger Pickled Red Cabbage,
Pickled Cucumber, Cheddar & Sokkelunds Burger Sauce. French Fries with Aioli & Bearnaise Sauce.*

180 G 199 KR. · ADD BACON. 20 KR.

VEGETARIAN BURGER

*Tomato-Marinated Oyster Mushrooms Fried in Peanut Oil served in Organic Burger Bun,
Ginger Pickled Red Cabbage, Pickled Cucumber, Cheddar, Fried Onions & Sokkelunds Burger Sauce.
French Fries with Aioli & Bearnaise Sauce. 199 KR.*

TRUFFLES & PARMESAN FRIES

Add Truffle & Parmesan to Your Fries. 20 KR.

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

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

Our Burgers are Cooked Medium.

OPEN FACED SANDWICHES

WE RECOMMEND 2-3 PIECES PER PERSON.

Served from 11:30 - 15:00

Served on Sokkelunds in-house made Rye Bread & Organic Brioche.

FRIED HERRING

*Fried Herring served on Rye Bread with Capers, Mustard Mayonnaise,
Dill & Organic Poached Egg. 145 KR.*

SHRIMPS

*Shrimps served on Toasted Brioche Bread
with Mayonnaise, Dill & Lemon. 149 KR.*

EGG & SHRIMPS

*Shrimps & Organic Poached Egg served on
Toasted Brioche with Mayonnaise, Dill & Lemon. 139 KR.*

FRIED FILLET OF PLAICE

*Breaded Fillet of Plaice Fried in Peanut Oil. Served on
Rye Bread with Sokkelunds Sauce Tartare, Dill & Lemon. 145 KR.*

FRIED FILLET OF PLAICE & SHRIMPS

*Breaded Fillet of Plaice Fried in Peanut Oil. Served with
Shrimps on Rye Bread with Herb-Mayonnaise, Dill & Lemon. 155 KR.*

POTATO

Danish Potatoes served on Rye Bread with Herb-Mayonnaise, Chives & Fried Onions. 119 KR.

BEEF TARTARE

*Seasoned Tartare of Danish Beef served on Rye Bread
with Cornichon, Chips, Pickled Red Onions, Herb-Mayonnaise. 149 KR.*

ROASTBEEF

*Slices of Medium Roasted Tenderloin served on
Butter Fried Rye Bread, Sokkelunds Sauce Tartare & Fried Onions. 155 KR.*

CHICKEN & BACON

*Chicken from Rokkedahl served on Rye Bread
with Bacon, Herbs & Fried Onions. 145 KR.*

SHOOTING STAR

*"Stjernesked" Breaded Filet of Plaice Fried in Peanut Oil.
Served with Shrimps, Roe, Dill & Dressing. 249 KR.*

CHABLIS 1ER CRU FOURCHAUME

DOMAINE SEGUINOT-BORDET · BOURGOGNE, FRANCE · 140 / 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 & Horseraddish.*

270 G 289 KR. · 180 G 239 KR.

Add French Fries. 69 KR.

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

CÔTES DU RHÔNE · DOMAINE LA SOUMADE · RHÔNE, FRANCE · 85 / 120

SNAPS

4 cl. 69 kr.

**O.P. ANDERSON
AALBORG PORSE**

**RØD AALBORG
BRØNDUMS RHUBARB & GINGER**

**RÅDHUS AKVAVIT
LINIE AKVAVIT**

Credit card fee may apply.

Do you have any questions regarding food allergies and/or intolerances,



DESSERTS

BERRY CRUMBLE

Crumble with Pickled Berries served with Vanilla Ice Cream. 109 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.

AFTER DINNER DRINKS

APPLE MARTINI

*Classic Vodka Cocktail with Red Apples,
Elderflower, Licorice & Vanilla. 135 KR.*

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

*Sweet Coffee Cocktail with
Dark Chocolate & Organic
Coffee Liqueur. 139 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.