

STARTERS

SHARING STARTERS

*Served with Sokkelunds Popovers.
Filtered Still or Sparkling Mineral Water Ad Libitum.*

199 KR. PR. PERSON

STRACCIATELLA

*Organic Stracciatella from La Treccia
served with Grilled Plums, Bell Pepper,
Roasted Pine Nuts & Dukkah.*

ANCHOVIES

*Anchovies served with
Grilled Bell Pepper,
Parmesan & Garlic Creme,
Croutons & Chives.*

BROCCOLINI

*Broccolini Tempura Fried in
Peanut Oil served with
Heart Salad, Baba Ganoush,
Pickled Onions & Fresh Mint.*

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

GRÜNER VELTLINER · WEINGUT HIEDLER · LANGENLOIS, AUSTRIA · 110 / 160



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.

SEASON

Gillardeau Oysters served with Spicy Tomato Compote & Basil. · 1 / 6 / 12 pcs. · 55 KR. · 330 KR. · 660 KR.

COMBO

Gillardeau Oysters · Au Naturel, Fried & Season · 6 / 12 pcs. · 318 KR. · 636 KR.

CHABLIS 1ER CRU FOURCHAUME · DOMAINE SEGUINOT-BORDET · BOURGOGNE, FRANCE · 135 / 195

MOULES MARINIÈRES

Steamed Mussels with Mussels Sauce & Fresh Herbs. 300 G 149 KR.

SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE, FRANCE · 135 / 193

LOBSTER TOAST

Seared 1/1 Lobster Tail served on Toasted Brioche.

Spicy Tomato Compote, Fresh Apple, Lobster Sauce & Fresh Herbs. 279 KR.

MEURSAULT · DOMAINE HENRI CLERC · BOURGOGNE, FRANCE · 175 / 250

ANCHOVIES

Anchovies served with Grilled Bell Pepper, Parmesan & Garlic Creme, Croutons & Chives. 129 KR.

GRÜNER VELTLINER · WEINGUT HIEDLER · LANGENLOIS, AUSTRIA · 110 / 160

CAVIAR

Gastro Uniqa Gold Caviar served with Homemade Blinis & Crème Fraiche. 30 G 499 KR

CHAMPAGNE BLANC DE BLANCS · PIERRE MONCIUT DELOS · 165

STRACCIATELLA

*Organic Stracciatella from La Treccia served with Grilled Plums,
Bell Pepper, Roasted Pine Nuts & Dukkah. 139 KR.*

RIESLING · FEINHERB · MOSEL, GERMANY · 90 / 125

BROCCOLINI

Broccolini Tempura Fried in Peanut Oil served with Heart Salad, Baba Ganoush, Pickled Onions & Fresh Mint. 129 KR.

BRUNELLO DI MONTALCINO · ALTESINO · TUSCANY, ITALY · 135 / 195

BEEF TARTARE

Seasoned Tartare of Beef served with Chips & Herb Mayonnaise. 149 KR.

PINOT NOIR · CHANIN · SANTA RITA HILLS, CALIFORNIA · 125 / 175

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

MAINCOURSES

SEAFOOD & VEGAN

ZANDER

Skin Fried Zander with Seasonal Vegetables, Mussels Sauce & Fresh Herbs. 249 KR.

CHARDONNAY · MARTIN RAY · SONOMA, CALIFORNIA · 115 / 165

LOBSTER PASTA

*Pasta served with 1/1 Seared Lobster Tail, Lobster Sauce,
Tomato, Parmesan & Fresh Herbs. 359 KR.*

CHABLIS 1ER CRU FOURCHAUME · DOMAINE SEGUINOT-BORDET · BOURGOGNE, FRANCE · 135 / 195

MOULES FRITES

Steamed Mussels with Mussels Sauce & Fresh Herbs. Served with French Fries & Aioli. 600 G 249 KR.

SANCERRE · DOMAINE MERLIN-CHERRIER · LOIRE, FRANCE · 125 / 175

VEGAN MAINCOURSE

*Broccolini Tempura Fried in Peanut Oil served with Heart Salad,
Baba Ganoush, Pickled Onions & Fresh Mint. 239 KR.*

RIESLING · FEINHERB · MOSEL, GERMANY · 90 / 125

STEAKS & TARTARE

STEAK FRITES

*Ribeye Steak with Baked San Marzano Tomatoes & Red Wine Sauce
served with French Fries & Bearnaise Sauce. 400 G 449 KR. · 250 G 359 KR.*

CHATEAU HAUT PAUILLAC · PAUILLAC · 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 439 KR. · 180 G 359 KR.*

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

PEPPER STEAK

*Tenderloin of Beef with Crushed Black Pepper & Pepper Sauce.
Served with Potatoes, Spring Onions & Herb Butter. 275 G 439 KR. · 180 G 359 KR.*

BRUNELLO DI MONTALCINO · ALTESINO · TUSCANY, ITALY · 135 / 195

TARTARE TENDERLOIN

*Hand Cut Seasoned Tartare of Beef Tenderloin with Baked Tomatoes,
Black Olives, Roasted Pine Nuts, Parmesan & Garlic Creme. Frillice, Cabbage,
Herbs & Vinaigrette served with Truffle Fries & Bearnaise Sauce.*

270 G 409 KR. · 180 G 349 KR.

PINOT NOIR · CHANIN · SANTA RITA HILLS, CALIFORNIA · 125 / 175

TARTARE

*Seasoned Tartare of Beef with Chips, Herb-Mayonnaise, Frillice, Cabbage, Herbs & Vinaigrette
served with French Fries & Bearnaise Sauce. 270 G 295 KR. · 180 G 245 KR.*

CABERNET SAUVIGNON · SON PRIM · MALLORCA, SPAIN · 110 / 160

SIDEORDERS

We Suggest Adding Some Extra Side Orders for Sharing.

FRENCH FRIES

French Fries & Bearnaise Sauce. 59 KR.

POTATOES

*Potatoes wiht Herb Butter
& Spring Onions. 59 KR.*

CAESAR SALAD

*Heart Salad, Caesar Dressing, Salted Almonds,
Pickled Onions, Croutons & Parmesan. 59 KR.*

TRUFFLE FRIES

*French Fries, Parmesan,
Truffle Oil & Bearnaise Sauce. 79 KR.*

BROCCOLINI

*Broccolini served with Salsa Verde
& Parmesan. 59 KR.*

SALAD

*Frillice, Endive, Cabbage,
Salsa Verde, Vinaigrette & Herbs. 59 KR.*

SALADS

VEGAN SALAD

Ginger Pickled Red Cabbage. Served with Red Onions, Chick Peas, Broccolini Tempura Fried in Peanut Oil, Edemame, Black Beans & Salsa Verde. Frillice Salad & Cabbage with Vinaigrette & Basil. 215 KR.

PINOT NOIR · CHANIN · SANTA RITA HILLS, CALIFORNIA · 125 / 175

BEETROOT & GOAT CHEESE

Baked Beetroots & Organic Goat Cheese from Tebstrup served with Puy Lentils, Baba Ganoush, Red Endive, Pumpkin Seeds & Vadouvan Vinaigrette. 215 KR.

CÔTES DU RHÔNE · DOMAINE LA SOUMADE · RHÔNE, FRANCE · 90 / 125

CAESAR SALAD

Heart Salad, Caesar Dressing, Salted Almonds, Pickled Onions, Croutons, Parmesan & Fried Yoghurt Marinated Chickenbreast from Rokkedahl. 219 KR.

CHARDONNAY · MARTIN RAY · SONOMA, CALIFORNIA · 115 / 165

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. 219 KR.

SANCERRE · DOMAINE MERLIN-CHERRIER · LOIRE, FRANCE · 125 / 175

STEAK SALAD

Slices of Medium Roasted Tenderloin served with Pickled Red Onions, Chick Peas, Edemame, Black Beans, Salsa Verde, Frillice, Cabbage, Vinaigrette & Gochu Dressing. 180 G 309 KR. · 90 G 249 KR.

CABERNET SAUVIGNON · SON PRIM · MALLORCA, SPAIN · 110 / 160

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 255 KR. · 180 G 219 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 245 KR. · 180 G 209 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 255 KR. · 180 G 219 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 209 KR. · ADD BACON. 20 KR.

VEGETARIAN BURGER

Vegetarian Patty from MATR served in Organic Burger Bun, Ginger Pickled Red Cabbage, Pickled Cucumber, Cheddar, Fried Onions & Sokkelunds Burger Sauce. French Fries with Aioli & Bearnaise Sauce.

300 G 235 KR. · 150 G 199 KR.

TRUFFLE & 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 Thise Mejeri.

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

Our Burgers are Cooked Medium.



SOKKELUND MENU

SHARING STARTERS & MAIN COURSE · 549 KR.

Must be Ordered by The Entire Table.

Including Filtered Still or Sparkling Mineral Water.

SHARING STARTERS

Starters are served Sharing Style.

Served with Sokkelunds Popovers.

STRACCIATELLA

*Organic Stracciatella from La Treccia served with
Grilled Plums, Bell Pepper, Roasted Pine Nuts & Dukkah.*

ANCHOVIES

*Anchovies served with Grilled Bell Pepper,
Parmesan & Garlic Creme, Croutons & Chives.*

BROCCOLINI

*Broccolini Tempura Fried in Peanut Oil served with
Heart Salad, Baba Ganoush, Pickled Onions & Fresh Mint.*

GRÜNER VELTLINER · WEINGUT HIEDLER · LANGENLOIS, AUSTRIA · 110 / 160

MAIN COURSE

Choose one of the Following Main Courses.

LOBSTER PASTA

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

CHABLIS 1ER CRU FOURCHAUME · DOMAINE SEGUINOT-BORDET

BOURGOGNE, FRANCE · 135 / 195

STEAK FRITES

*Ribeye Steak with Baked San Marzano Tomatoes & Red Wine Sauce
served with French Fries & Bearnaise Sauce. 250 G. (400 G. +90 kr.)*

CHATEAU HAUT PAUILLAC · PAUILLAC · BORDEAUX, FRANCE · 120 / 170

PEPPER STEAK

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

BRUNELLO DI MONTALCINO · ALTESINO · TUSCANY, ITALY · 135 / 195





DESSERTS

PECAN CAKE

*Pecan & Hazelnut Cake served with Orange Caramel,
White Chocolate Ganache & Caramelized Pecans. 115 KR.*

CRÈME BRÛLÉE

Sokkelunds Crème Brûlée. 115 KR.

Add Vanilla Ice Cream. 39 KR.

AFFOGATO

Vanilla Ice Cream served with Espresso. 89 KR.

VANILLA ICE CREAM · CHOCOLATE SAUCE

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

VANILLA ICE CREAM · CARAMEL SAUCE

Vanilla Ice Cream served with Caramel Sauce. 109 KR.

CHOCOLATES

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

CHEESE

*“Den Hvide Dame” Cheese from Arla Uniika – Trolldhede Dairy Farm
served with Orange & Tomato Chutney. Toasted Rye Bread. 99 KR*

VINTAGE PORT

Late Bottled Vintage Port · Taylor’s.

GLASS 10 CL 100 KR.



AFTER DINNER DRINKS

WHITE RUSSIAN

Vodka, Coffee Liqueur & Cream. 115 KR.

ESPRESSO MARTINI

*Sweet Coffee Cocktail with Dark Chocolate
& Organic Coffee Liqueur. 115 KR.*

IRISH COFFEE

*Freshly Brewed Coffee with Irish Whiskey.
Served with Whipped Cream. 115 KR.*

SWEET WINE & PORT WINE

VINTAGE PORT

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.

No Fees Applied to Credit Cards.

*Do You have Any Questions Regarding Food Allergies and/or Intolerances,
Please do not Hesitate to Contact Our Staff for More Information.*