



Snacks

ANCHOVIES

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

OLIVES

Olives Marinated with Herbs. **69 KR**

CHIPS

Sokkelunds Chips Fried in Peanut Oil with Herb Dip. **79 KR.**

SOKKELUNDS POPCORN

Sokkelunds Popcorn with Black Pepper & Lemon. **69 KR.**

TRUFFLE FRIES

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

ALMONDS

Salted Spanish Marcona Almonds. **69 KR.**

OYSTERS COMBO

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

OYSTERS AU NATUREL

Gillardeau Oysters Au Natural served with Lemon & Vinaigrette. **49 KR. PR. PCS.**

FRIED OYSTERS

Fried Gillardeau Oysters served with Sauce Tartare. **55 KR. PR. PCS.**

SEASON OYSTERS

Gillardeau Oysters served with Spicy Tomato Compote & Basil. **55 KR. PR. PCS.**



Champagne & Crémant

CHAMPAGNE BLANC DE BLANCS

PIERRE MONCUIT DELOS

Glass 175 · Bottle 850 kr.

CRÉMANT DE BOURGOGNE

VINCENT BARON & FILS

Glass 125 · Bottle 645 kr.

Gin & Tonic

99 KR.

MALFY · MONKEY 47 · GERANIUM · OLD ENGLISH

Drinks

MALFY SPRITZ

Rondó Aperitivo Topped with Gin, Lemon & Pink Grapefruit. **105 KR.**

WHISKEY SOUR

Whiskey Mixed with Lemon Juice, Egg Whites & Sugar. **119 KR.**

NEGRONI

Vermouth, Campari & Gin. **99 KR.**

PASSION FRUIT SOUR

Passionfruit with Rhum, Sugar, Lime & Egg Whites. **119 KR.**

DARK 'N' STORMY

Dark Rum & Ginger Beer. **105 KR.**

SPICY MARGARITA

Red Chili Liqueur Mixed with Lime & Tequila. Served on the Rocks. **119 KR.**

ESPRESSO MARTINI

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

BRAMBLE

Fresh Blackberries, Lemon & London Dry Gin. **115 KR.**

PALOMA

Tequila, Grape Fruit & Lime. **105 KR.**

OLD FASHIONED

Aromatic & Tasteful Bourbon served with a Hint of Orange. **125 KR.**

AMARETTO SOUR

Cocktail with Flavor of Roasted Almonds. Premium Bourbon, Egg Whites, Fresh Lemon & Cherry Bitters. **119 KR.**

MOJITO

Refreshing Mix of Rum, Lime & Mint. **115 KR.**