

STARTERS

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 Toast.

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

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

CAVIAR

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

CHAMPAGNE BLANC DE BLANCS · PIERRE MONCIUT DELOS · 165

VEGAN BEETROOT SALAD

Baked Beetroots served with Puy Lentils, Baba Ganoush, Radicchio, Pumpkin Seeds & Vadouvan Vinaigrette. 109 KR.

Add Organic Goat Cheese from Tebstrup Dairy Farm. 30 KR.

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

BEEF TARTARE

Seasoned Tartare of Beef served with Croutons & Sokkelunds Dijonnaise. 149 KR.

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

TARTARE TENDERLOIN

Hand Cut Seasoned Tartare of Beef Tenderloin with Baked Tomatoes,

Black Olives, Roasted Pine Nuts, Parmesan, Garlic & Herbs. 199 KR.

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



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 Tatar.

1 / 6 / 12 pcs. · 55 KR. · 330 KR. · 660 KR.

SPICY TOMATO

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



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

MAINCOURSES

SEAFOOD & VEGAN

ZANDER

Skin Fried Zander with Seasonal Vegetables, Potatoes, Mussels Sauce & Fresh Herbs. 259 KR.

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

LOBSTER PASTA

Pasta served with 1/1 Seared Lobster Tail (Out of Shell), 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

Fried Cauliflower served with spicy Tomato Compot, Aubergine, Eggplant, Chickpeas, Fried Onions & Fresh Herbs. 229 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 PAULLAC · PAULLAC · BORDEAUX, FRANCE · 120 / 170

TENDERLOIN

Tenderloin of Beef with Baked San Marzano Tomatoes & Red Wine Sauce. Served with French Fries & 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 French Fries & Bearnaise Sauce. 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, Sokkelunds Dijonnaise, 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. 69 KR.

POTATOES

Potatoes wih Herb Butter & Spring Onions. 59 KR.

CAESAR SALAD

Heart Salad, Caesar Dressing, Salted Almonds, Pickled Onions, Croutons & Parmesan. 69 KR.

TRUFFLE FRIES

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

BROCCOLINI

Broccolini served with Spicy Tomato & Parmesan. 69 KR.

SALAD

Frillice, Endive, Cabbage, Salsa Verde, Vinaigrette & Herbs. 69 KR.

SALADS

VEGAN BEETROOT SALAD

Baked Beetroots served with Puy Lentils, Baba Ganoush, Radicchio, Pumpkin Seeds & Vadouwan Vinaigrette. 199 KR.

Add Organic Goat Cheese from Tebstrup Dairy Farm. 30 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. 229 KR.

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

SOKKELUND SALAD

Pickled Red Onions, Salsa Verde, Chick Peas, Ginger Pickled Red Cabbage, Edemame, Black Beans, Frillice, Vinaigrettes & Gochu Dressing. 199 KR.

Add Organic Goat Cheese from Tebstrup Dairy Farm. 30 KR.

Add Yoghurt Marinated Chicken Breast from Rokkedahl. 40 KR.

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

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 Dijonnaise. 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.



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.

Sokkelunds Ice Cream is made with Organic Cream from Thise dairy farm & Polynesian Vanilla.

CHEESE

*“Den Hvide Dame” Cheese from Arla Uniqa – 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.*