

OPEN FACED SANDWICHES

WE RECOMMEND 2-3 PIECES PER PERSON.

*Served Every Day from 11:30 - 15:00
Served on Sokkelunds in-house made Rye Bread & Organic Toast.*

FRIED HERRING

*Fried Herring served on Rye Bread with Capers, Mustard Mayonnaise,
Dill & Organic Poached Egg. 149 KR.*

SHRIMPS

Shrimps served on Toast Bread with Mayonnaise, Dill & Lemon. 155 KR.

EGG & SHRIMPS

Shrimps & Poached Hegnsholt Egg served on Toast with Mayonnaise, Dill & Lemon. 149 KR.

FILLET OF PLAICE

*Breaded Fillet of Plaice Fried in Peanut Oil. Served on
Rye Bread with Sokkelunds Sauce Remoulade, Dill & Lemon. 155 KR.*

FILLET OF PLAICE & SHRIMPS

*Breaded Fillet of Plaice Fried in Peanut Oil. Served with
Shrimps on Rye Bread with Mayonnaise, Dill & Lemon. 165 KR.*

POTATO

Danish Potatoes served on Rye Bread with Mayonnaise, Herbs, Fried Onions & Bacon. 129 KR.

BEEF TARTARE

*Seasoned Tartare of Danish Beef served on Rye Bread
with Cornichon, Chips, Pickled Red Onions, Sokkelunds Dijonnaise. 159 KR.*

ROASTBEEF

*Slices of Medium Roasted Tenderloin served on
Butter Fried Rye Bread, Sauce Remoulade & Fried Onions. 159 KR.*

CHICKEN & BACON

Chicken from Rokkedahl served on Rye Bread with Bacon, Herbs & Fried Onions. 155 KR.

SNAPS

4 cl. 70 kr.

SNAPS BORNHOLM
No. 3 Figen.

SNAPS BORNHOLM
Rhubarb & Star Anise. 25%

RØD AALBORG
O.P. ANDERSON

RÅDHUS AKVAVIT
LINE AKVAVIT

CLASSICS

SHOOTING STAR

"Stjernesked" Breaded Filet of Plaice Fried in Peanut Oil.

Served with Shrimps, Roe, Mayonnaise, Dill & Dressing. 259 KR.

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

PARISIAN STEAK

Sokkelunds version of the Danish Style "Pariserbøf" made with Pan Seared Seasoned Tartare of Danish Beef.

Served on Toasted Bread with Egg Yolk, Pickles, Beetroot, Shallots, Capers & Horseraddish.

270 G 299 KR. · 180 G 249 KR.

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

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

CROQUE MADAME

Organic Sourdough Bread, Saucisse de Morteau, Uniqa Havgus Cheese, Tomato & Fried Egg.

Fillice, Cabbage & Vinaigrette served with French Fries & Bearnaise Sauce. 239 KR.

AVOCADO TOAST

Avocado, Tomato, Dukkah, Apetina Cheese & Poached Hegnsholt Egg on

Toasted Sourdough Bread. Served with Salad, Cabbage & Vinaigrette. 219 KR.