

# 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 (Out of Shell) served on Toast with 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

## BURRATA & TOMATO

*Organic Burrata from La Treccia served with Tomato, Grapes, Pickled Radicchio, Balsamico, Dukkah & Fresh Herbs. 139 KR.*

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

## BEEF TARTARE

*Seasoned Tartare of Beef served with Croutons & Sokkelund's Dijonnaise. 149 KR.*

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

## VITELLO TONNATO

*Slices of Beef, Sokkelund's Tuna Sauce, Semi Dried Tomatoes, Fried Capers & Fresh Basil. 139 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.

## OYSTERS NAM JIM

*Oysters with Nam Jim Sauce.*

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

## COMBO

*Gillardeau Oysters · Au Naturel, Fried & Nam Jim.*

6 / 12 pcs. · 318 KR. · 636 KR.

## CHABLIS 1ER CRU FOURCHAUME

DOMAINE SÉGUINOT - BORDET

BOURGOGNE, FRANCE

135 / 195



# 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 SÉGUINOT · 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

### FRIED CAULIFLOWER

*Fried Cauliflower served with spicy Tomato Compot, Eggplant, Chickpeas, Fried Onions & Fresh Herbs. 229 KR.*

**RIESLING** · FEINHERB · MOSEL, GERMANY · 90 / 125

## STEAKS, TARTARE & CHICKEN

### CHICKEN PARMIGIANA

*Linguine Pasta tossed with Tomato Sauce & Basil.*

*Fried Chicken with Parmesan & Burrata from La Treccia. 239*

*Add Broccolini with Spicy Tomato & Parmesan. 69 KR.*

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

### VITELLO TONNATO

*Slices of Beef, Sokkelund's Tuna Sauce, Semi Dried Tomatoes, Fried Capers & Fresh Basil. 195 KR.*

*Add Broccolini with Spicy Tomato & Parmesan. 69 KR.*

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

### TARTARE

*Seasoned Tartare of Beef, Sokkelund's 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

### 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 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

## SIDEORDERS

### FRENCH FRIES

*French Fries & Bearnaise Sauce. 69 KR.*

### POTATOES

*Potatoes with 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

## BURRATA & TOMATO

*Organic Burrata from La Treccia served with Tomato, Grapes,  
Pickled Radicchio, Balsamico, Dukkah & Fresh Herbs. 219 KR.*

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

## CAESAR SALAD

*Heart Salad, Caesar Dressing, Salted Almonds, Pickled Onions, Croutons,  
Parmesan & Fried Marinated Chicken Breast from Rokkedahl. 229 KR.*

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

## SOKKELUND SALAD

*Pickled Red Onions, Salsa Verde, Chickpeas, Ginger Pickled Red Cabbage,  
Edamame, Black Beans, Frillice, Vinaigrettes & Gochu Dressing. 199 KR.*

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

*Add 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 & Sokkelund's 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 & Sokkelund's 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 & Sokkelund's 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 & Sokkelund's 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 & Sokkelund's 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.*

*Sokkelund's organic Burger Bun is Baked with Whole Grain Wheat Sour Dough,  
Rapeseed Oil, Potatoes & Buttermilk from Thise Mejeri.*

*Sokkelund's French Fries is Fried in Peanut Oil & tossed with Umami Salt.*

*Our Burgers are Cooked Medium.*



# DESSERTS

## MARINATED STRAWBERRIES

Mascarpone Crème with marinated Strawberries &  
Burned White Chocolate served with Vanilla Ice Cream. **109 KR.**

## STRAWBERRY CAKE

Mazarin with Chocolate, Vanilla Crème, Pistachio & Fresh Strawberries. **99 KR.**

## CRÈME BRÛLÉE

Sokkelund's 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.**

*Sokkelund's 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.**

*Any Questions Regarding Food Allergies and/or Intolerances,  
Please do not Hesitate to Contact Our Staff for More Information.  
Credit card fees apply.*