

Drinks

VERMOUTH & TONIC

Vermouth Moderne - Pink Grape 99 · *Vermouth Bordiga - Rosso* 99

GIN & TONIC

Malfy 99 · *Monkey* 47 99 · *Geranium* 99 · *Old English* 99

NON ALCOHOLIC DRINKS

PASSION

Passion Fruit, Lime & Ginger Beer. 85

BLACKBERRY

Blackberries, Mint & Lemon. 85

VIRGIN BLOODY MARY

Tomato Juice, Fresh Sellery & Spices. 85

MINT

Sparkling Drink with Mint Syrup & Lime. 85

Snacks

OLIVES *Olives marinated with Herbs.* 69

ALMONDS *Salted Spanish Marcona Almonds.* 69

DRINKS

LIMONCELLO SPRITZ *Limoncello, Elderflower & Lemon topped with Crémant.* 115

MALFY SPRITZ *Rondó Aperitivo topped with Gin, Lemon & Pink Grapefruit.* 115

NEGRONI *Vermouth, Campari & Gin.* 115

OLD FASHIONED *Aromatic Bourbon served with a hint of Orange.* 125

PASSION FRUIT SOUR *Passionfruit with Rum, Sugar, Lime & Egg Whites.* 115

AMARETTO SOUR *Premium Bourbon, Egg Whites, Lemon & Cherry Bitters.* 115

WHISKEY SOUR *Whiskey Mixed with Lemon Juice, Egg Whites & Sugar.* 115

ESPRESSO MARTINI *Cocktail with Dark Chocolate & organic Coffee Liqueur.* 115

DARK 'N' STORMY *Dark Rum & Ginger Beer.* 115

MOJITO *Rum, Lime & Mint.* 115

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

SPICY MARGARITA *Red Chili Liqueur Mixed with Lime & Tequila served on the Rocks.* 115

Oysters

Oysters Combo

Gillardeau Oysters · Au Naturel, Fried & Nam Jim.
6/12 PCS. 318/636

Fried Oyster

Fried Gillardeau Oyster served with Sauce Tartare.
1/6/12 PCS. 55/330/660

Oyster Au Naturel

*Gillardeau Oyster Au Naturel
served with Lemon & Vinaigrette.*
1/6/12 PCS. 49/294/588

Oyster Nam Jim

Oyster with Nam Jim Sauce.
1/6/12 PCS. 55/330/660

STARTERS

MOULES MARINIÈRES

Steamed Mussels with Mussels Sauce & Fresh Herbs. 300 G 149
SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE · FRANCE · 135/193

LOBSTER TOAST

*Seared 1/1 Lobster Tail served on Toast with Spicy Tomato Compote,
Fresh Apple, Lobster Sauce & Fresh Herbs.* 279
MEURSAULT · DOMAINE HENRI CLERC · BOURGOGNE · FRANCE · 175/250

CAVIAR

Gastro Uniqa Gold Caviar served with Homemade Blinis & Creme Fraiche. 30 G 499
CHAMPAGNE BLANC DE BLANCS · PIERRE MONCIUT DELOS · 165

BEETROOT

Baked Beetroots served with Puy Lentils, Radicchio, Pumpkin Seeds & Vadouwan Vinaigrette. 139
Add organic Goat Cheese from Tebstrup Dairy Farm. 30
CÔTES DU RHÔNE · DOMAINE LA SOUMADE · RHÔNE · FRANCE · 90/125

TARTARE

Seasoned Tartare of Beef served with Croutons & Sokkelund's Dijonnaise. 149
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
PINOT NOIR · CHANIN · SANTA RITA HILLS · CALIFORNIA · 125/175

MAIN COURSES

ZANDER *Skin Fried Zander with Seasonal Vegetables, Potatoes, Mussels Sauce & Fresh Herbs.* 259
CHARDONNAY · MARTIN RAY · SONOMA · CALIFORNIA · 115/165

LOBSTER PASTA *Linguine served with 1/1 Seared Lobster Tail (Out of Shell), Lobster Sauce, Tomato, Parmesan & Fresh Herbs.* 359
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
SANCERRE · DOMAINE MERLIN-CHERRIER · LOIRE · FRANCE · 125/175

FRIED CAULIFLOWER *Fried Cauliflower served with Spicy Tomato Compote, Eggplant, Chickpeas, Fried Onions & Fresh Herbs.* 229
RIESLING · FEINHERB · MOSEL · GERMANY · 90/125

CHICKEN PARMIGIANA *Linguine tossed with Spicy Tomato Sauce & Basil. Fried Chicken with Parmesan & Mozzarella.* 239
Add Broccoli with Spicy Tomato Compote & Parmesan. 69
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
Add Broccoli with Spicy Tomato Compote & Parmesan. 69
PINOT NOIR · CHANIN · SANTA RITA HILLS · CALIFORNIA · 125/175

TARTARE *Seasoned Tartare of Beef with Chips, Sokkelund's Dijonnaise, Frillice, Cabbage, Herbs & Vinaigrette. Choose between Broccoli or French Fries with Bearnaise Sauce.* 270 G 295 · 180 G 245
CABERNET SAUVIGNON · SON PRIM · MALLORCA · SPAIN · 110/160

STEAK FRITES *Ribeye Steak with Baked San Marzano Tomatoes & Red Wine Sauce. Choose between Broccoli or French Fries with Bearnaise Sauce.* 400 G 449 · 250 G 359
CHATEAU HAUT PAUILLAC · PAUILLAC · BORDEAUX · FRANCE · 120/170

TENDERLOIN *Tenderloin of Beef with Baked San Marzano Tomatoes & Red Wine Sauce. Choose between Broccoli or French Fries with Bearnaise Sauce.* 275 G 439 · 180 G 359
PSI · PETER SISSECK · RIBERA DEL DUERO · SPAIN · 150/215

PEPPER STEAK *Tenderloin of Beef with Crushed Black Pepper & Pepper Sauce. Choose between Broccoli or French Fries.* 275 G 439 · 180 G 359
BRUNELLO DI MONTALCINO · ALTESINO · TUSCANY · ITALY · 135/195

SIDE ORDERS

FRENCH FRIES *French Fries & Bearnaise Sauce.* 69

CAESAR SALAD *Gem Salad, Caesar Dressing, Salted Almonds, Pickled Onions, Croutons & Parmesan.* 69

TRUFFLE FRIES *French Fries, Parmesan, Truffle Oil & Bearnaise Sauce.* 89

BROCCOLINI *Broccoli served with Spicy Tomato Compote & Parmesan.* 69

SALAD *Frillice, Endive, Cabbage, Salsa Verde, Vinaigrette & Herbs.* 69

Salads

BEETROOT SALAD

Baked Beetroots served with Puy Lentils, Baba Ganoush, Radicchio, Pumpkin Seeds & Vadouwan Vinaigrette. 199
Add organic Goat Cheese from Tebstrup Dairy Farm. 30
CÔTES DU RHÔNE · DOMAINE LA SOUMADE
RHÔNE · FRANCE · 90/125

CAESAR SALAD

Gem Salad, Caesar Dressing, Salted Almonds, Pickled Onions, Croutons, Parmesan & Fried Marinated Chicken Breast from Rokkedahl. 229
CHARDONNAY · MARTIN RAY · SONOMA
CALIFORNIA · 115/165

SOKKELUND SALAD

Pickled Red Onions, Salsa Verde, Chickpeas, Ginger Pickled Red Cabbage, Edamame, Black Beans, Frillice, Vinaigrette & Gochu Dressing. 199
Add organic Goat Cheese from Tebstrup Dairy Farm. 30
Add Yogurt Marinated Chicken Breast from Rokkedahl. 40
SANCERRE · DOMAINE MERLIN-CHERRIER
LOIRE · FRANCE · 125/175

BURGER

BACON & CHEESE BURGER

Patty of Chuck Roll served in organic Burger Bun with Bacon, Salad, Pickled Cucumber, Cheddar, Fried Onions & Sokkelund's Burger Sauce. French Fries with Aioli & Bearnaise Sauce. 340 G 255 · 170 G 219

CHEESE BURGER

Patty of Chuck Roll served in organic Burger Bun with Salad, Pickled Cucumber, Cheddar, Fried Onions & Sokkelund's Burger Sauce. French Fries with Aioli & Bearnaise Sauce. 340 G 245 · 170 G 209

TARTARE BURGER

Seasoned Pan Seared Tartare from Beef served in organic Burger Bun with Pickled Cucumber, Cheddar, Fried Onions & Sokkelund's Dijonnaise. French Fries with Aioli & Bearnaise Sauce. 270 G 255 · 180 G 219

CHICKEN BURGER

Fried Chicken Breast from Rokkedahl served in organic Burger Bun with Ginger Pickled Red Cabbage, Pickled Cucumber, Cheddar & Sokkelund's Burger Sauce. French Fries with Aioli & Bearnaise Sauce. 180 G 209 · ADD BACON 20

VEGETARIAN BURGER

Vegetarian Patty from MATR served in organic Burger Bun with Ginger Pickled Red Cabbage, Pickled Cucumber, Cheddar, Fried Onions & Sokkelund's Burger Sauce. French Fries with Aioli & Bearnaise Sauce. 300 G 235 · 150 G 199

TRUFFLE & PARMESAN FRITES

Add Truffle & Parmesan to your Fries. 20

Our Burgers are Cooked Medium.

Sokkelund's organic Burger Bun is baked with Whole Grain Wheat Sourdough, Rapeseed Oil, Potatoes & Buttermilk from Thise Mejeri.

Sokkelund's French Fries are fried in Peanut Oil & tossed with Umami Salt.

DESSERTS

CRUMBLE

Crumble with Pickled Berries served with Vanilla Ice Cream. 109

CRÉME BRÛLÉE

Sokkelund's Crème Brûlée. 115 *Add Vanilla Ice Cream.* 39

AFFOGATO

Vanilla Ice Cream served with Espresso. 89

VANILLA ICE CREAM · CHOCOLATE SAUCE

Vanilla Ice Cream served with Hot Valrhona Chocolate Sauce. 109

VANILLA ICE CREAM · CARAMEL SAUCE

Vanilla Ice Cream served with Caramel Sauce. 109

CHOCOLATES

4 PCS. 69 · 8 PCS. 118

CHEESE

"Den Hvide Dame" Cheese from Arla Uniqa – Trolldhede Dairy Farm.

Served with Orange & Tomato Chutney & Toasted Rye Bread. 99

SWEET WINE & PORT WINE

VINTAGE PORT

Late Bottled Vintage Port · Taylor's.
GLASS 10 CL. 100 · BOTTLE 75 CL. 700

GEWÜRTZTRAMINER

Vendanges Tardive. LUCIEN ALBRECHT · ALSACE
GLASS 10 CL. 115 · BOTTLE 75 CL. 850

After Dinner Drinks

WHITE RUSSIAN

Vodka, Coffee Liqueur & Cream.
115

ESPRESSO MARTINI

*Cocktail with Dark Chocolate
& organic Coffee Liqueur.*
115

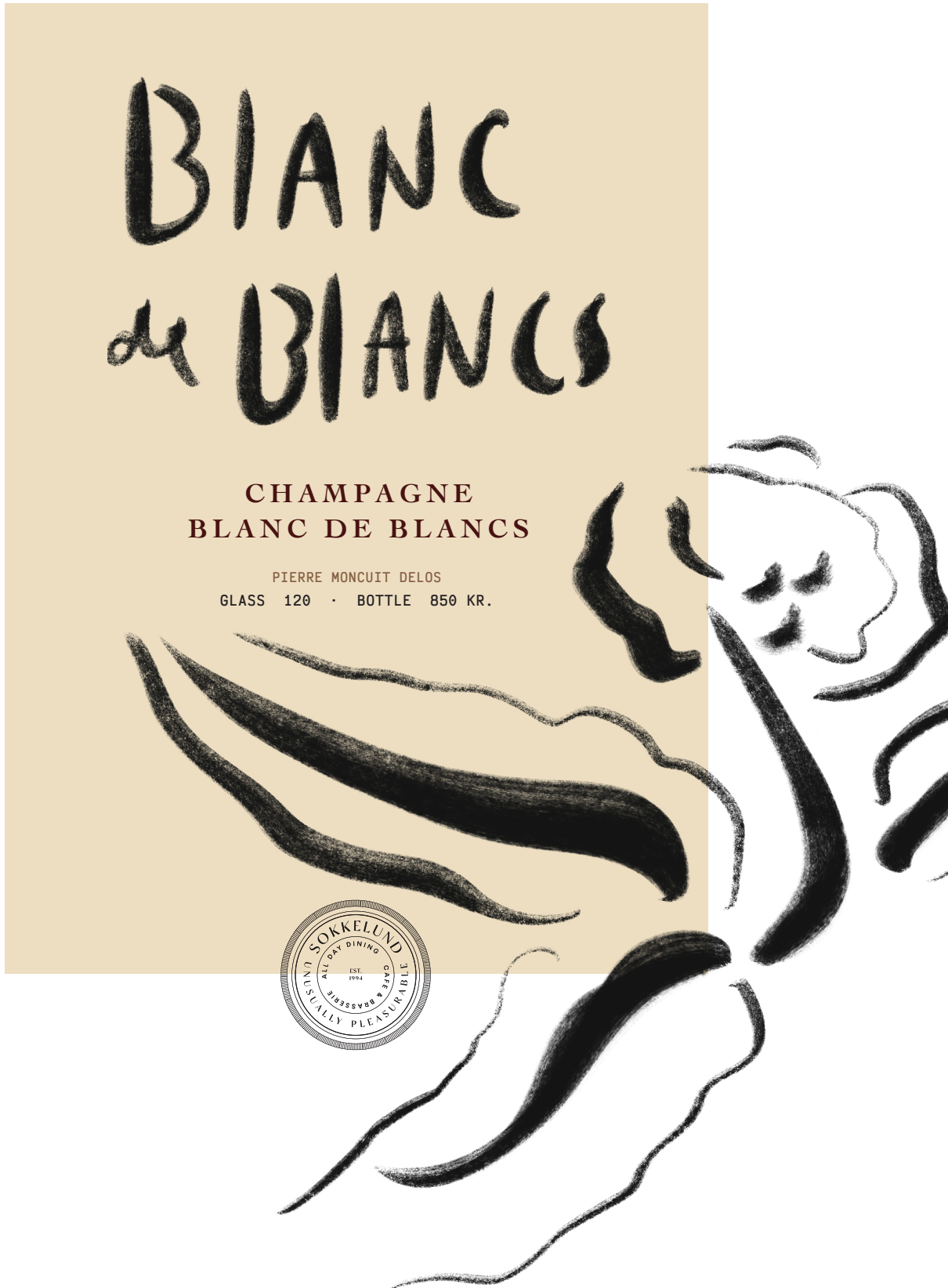
IRISH COFFEE

*Freshly Brewed Coffee with Irish
Whiskey served with Whipped Cream.*
115

BIANC de BIANCS

CHAMPAGNE
BLANC DE BLANCS

PIERRE MONCUIT DELOS
GLASS 120 · BOTTLE 850 KR.



WINE BY THE GLASS

Champagne

Blanc de Blancs

PIERRE MONCUIT DELOS
GLASS 120 · BOTTLE 850

Crémant

Crémant de Bourgogne

VINCENT BARON & FILS
GLASS 85 · BOTTLE 595

WHITE WINE

GLASS 14 / 20 CL. · CARAFE 45 CL. · BOTTLE 75 CL.

SANCERRE · *Domaine Merlin-Cherrier · Loire · France* · 125 / 175 / 405 / 675

RIESLING · *Feinherb · Weingut Lenhart-Mehring · Mosel, Germany* · 90 / 125 / 285 / 475

CHABLISIER CRU FOURCHAUME · *Domaine Seguinot-Bordet · Bourgogne, France* · 135 / 195 / 445 / 740

GRÜNER VELTLINER · *Weingut Hiedler · Langenlois, Austria* · 110 / 160 / 360 / 595

CHARDONNAY · *Martin Ray · Sonoma, California* · 115 / 165 / 375 / 625

MEURSAULT · *Domaine Henri Clerc · Bourgogne, France* · 175 / 250 / 550 / 895

NON ALCOHOLIC WHITE WINE

GLASS 14 / 20 CL. · CARAFE 45 CL. · BOTTLE 75 CL.

TEEDAWN 0,5% · *Rheingau · Chardonnay, France* · 90 / 125 / 285 / 475

ROSÈ

GLASS 14 / 20 CL. · CARAFE 45 CL. · BOTTLE 75 CL.

PINK PÉGAU · *Lawrence Feraud · Rhône, France* · 90 / 125 / 285 / 475

RED WINE

GLASS 14 / 20 CL. · CARAFE 45 CL. · BOTTLE 75 CL.

PINOT NOIR · *Chanin · Santa Rita Hills, California* · 125 / 175 / 405 / 675

PSI · *Peter Sisseck · Ribera del Duero, Spain* · 150 / 215 / 485 / 795

BRUNELLO DI MONTALCINO · *Altesino · Toscana, Italy* · 135 / 195 / 445 / 740

CHATEAU HAUT PAUILLAC · *Pauillac · Bordeaux, France* · 120 / 170 / 395 / 650

GEVREY CHAMBERTIN · *Domaine Pierre Gelin · Bourgogne, France* · 170 / 245 / 545 / 885

CÔTES DU RHÔNE · *Domaine la soumade · Rhône, France* · 90 / 125 / 285 / 475

CABERNET SAUVIGNON · *Son Prim · Mallorca, Spain* · 110 / 160 / 360 / 595

WHITE WINE

GLASS 14/20 CL. · CARAFE 45 CL. · BOTTLE 75 CL.

CHAMPAGNE

	CHAMPAGNE BLANC DE BLANCS · <i>Pierre Moncuit Delos</i> · 120/850
100	BOLLINGER · SPECIAL CUVEE · 995
101	LARMANDIER-BERNIER · LONGITUDE · <i>Blanc de Blancs</i> · 1.075
103	LAURENT PERRIER · <i>Millesime 2012</i> · 1.275
102	PERRIER JOUËT · <i>Belle Epoque 2014</i> · 1.995
104	KRUG · <i>Grande Cuvée</i> · 2.995
105	BILLECART SALMON · <i>Rosé</i> · 1.125

ROSÉ

451	2022	CHATEAU DE ROMASSAN · <i>Domaine Ott · Bandol, France</i> · 775
452	N/V	PARISY · <i>Chateau de tours Vdt · France</i> · 625
453	2021	CHATEAU SIMONE · <i>Palette · France</i> · 925

TYSKLAND, ITALIEN & ØSTRIG

201	2022	RIESLING · <i>Kiedricher · Trocken · Robert Weil, Rheingau</i> · 650
202	2021	SCHARZHOFBERGER · <i>Kabinett · Egon Müller, Saar</i> · 1.195
204	2022	RIESLING · <i>Westhofener Trocken · Wittmann, Rheinhessen</i> · 795
210	2021	GRÜNER VELTLINER · <i>Käferberg · Bründlmayer, Kamptal</i> · 995
211	2020	PINOT BIANCO RISERVA · <i>Vorberg · Cantina Terlan, Alto Adige</i> · 675

LOIRE & BORDEAUX

213	2022	POUILLY FUMÉ · <i>Blanc Fumé · Pascal Jolivet</i> · 725
220	2020	BLANC DE LYNCH BAGES · <i>Bordeaux</i> · 850

BOURGOGNE BLANC

302	2022	CHABLIS · <i>Olivier Leflaive</i> · 875
301	2022	CHABLIS 1ER CRU · <i>Mont de Milieu · Domaine Billaud Simon</i> · 995
303	2021	CHABLIS GRAND CRU · <i>Les Clos · Christian Moreau</i> · 1.295
312	2020	BOURGOGNE · <i>Domaine Bouzereau</i> · 795
313	2022	RULLY 1ER CRU · <i>P & T Jacqueson</i> · 895
315	2022	POUILLY FUISSE 1ER CRU · <i>SUR LA ROCHE · Verget</i> · 925
317	2022	MEURSAULT · <i>Domaine Latour-Giraud</i> · 1.295
318	2022	PULIGNY MONTRACHET · <i>Domaine Henri Boillot</i> · 1.400
319	2021	CHASSAGNE MONTRACHET · <i>Domaine Thomas Morey</i> · 995
320	2020	CHASSAGNE MONTRACHET · <i>1er cru Les Blanchots Dessus · Morey-Coffinet</i> · 2.150

USA & NEW ZEALAND

402	2016	CHARDONNAY · <i>Noisetieres · Kistler, Sonoma</i> · 1.350
403	2021	CHARDONNAY · <i>The Meadows · Walter Hansel, Russian River Valley</i> · 875
411	2023	SAUVIGNON BLANC · <i>Cloudy Bay, New Zealand</i> · 695
412	2021	CHARDONNAY · <i>Hunting Hill · Kumeu River, New Zealand</i> · 995
413	2022	CHARDONNAY · <i>Elston · Te Mata, New Zealand</i> · 795

VIN NATURE & OXYDATIVE

151	2014	SAVENNERES · <i>Les Vieux Clos · Nicholas Joly, Loire</i> · 875
152	2020	PINOT GRIS · <i>St. Stephan · Matthias Gaul, Pfalz</i> · 725

RED WINE

GLASS 14/20 CL. · CARAFE 45 CL. · BOTTLE 75 CL.

BOURGOGNE

500	2022	FLEURIE · <i>Clos De La Roilette Tardive · Domaine Coudert</i>	· 675
501	2020	MERCUREY · <i>1Er Cru Les Vasees · Domaine Raquillet</i>	· 925
502	2020	POMMARD · <i>1Er Cru Clos Micot · Domaine Francois Buffet</i>	· 1.095
505	2020	CHAMBOLLE MUSIGNY · <i>Domaine Taupenot-Merme</i>	· 1.195
506	2020	VOSNE ROMANÉE · <i>Domaine Jacques Cacheaux</i>	· 1.395
507	2018	GEVREY CHAMBERTIN · <i>1Er Cru Estournelles St. Jacques · Frederic Esmonin</i>	· 1.295
511	2022	NUITS ST. GEORGES · <i>1Er Cru Clos de Corvées · Marchand Tause</i>	· 1.595
508	2017	CLOS DES LAMBRAYS · <i>Domaine des Lambrays</i>	· 2.795
509	2015	CHARMES CHAMBERTIN · GRAND CRU · <i>Domaine des Varoilles</i>	· 1.795

BORDEAUX

601	2019	CHATEAU PHELAN SEGUR · <i>St Estephe</i>	· 925
602	2015	CHATEAU LANESSAN · <i>Haut Medoc</i>	· 825
603	2016	CHATEAU GRAND PUY LACOSTE · <i>Pauillac</i>	· 1.750
605	2016	CHATEAU FONBEL · <i>Saint Emilion</i>	· 725
606	2016	CLOS RENE · <i>Pomerol</i>	· 995
607	2016	DOMAINE DE CHEVALIER · <i>Pessac-Leognan</i>	· 1.550

RHÔNE & LEBANON

611	2019	CHATEUNEUF DU PAPE · <i>Pied De Baud · Domaine Santa Duc</i>	· 1.095
612	2019	COTES DU RHÔNE · <i>Reserve · Chateau des Tours</i>	· 850
613	2015	CROZES HERMITAGE · <i>Domaine De Thalabert · Paul Jaboulet Aîné</i>	· 825
614	2016	CHATEAU MUSAR · <i>Gaston Hochar, Lebanon</i>	· 795

ITALY

700	2020	CHIANTI CLASSICO · <i>Rocca di Montegrossi, Tuscany</i>	· 650
701	2013	FLACCIANELLO DELLA PIEVE · <i>Fontodi, Tuscany</i>	· 1.525
702	2015	ORNELLAIA · <i>Bolgheri, Tuscany</i>	· 2.650
703	2018	LANGHE · <i>Il Favor · Aldo Conterno, Piedmonte</i>	· 895
704	2016	BAROLO · <i>Vigna Del Gris · Conterno Fantino, Piedmonte</i>	· 1.295
705	2018	BRUNELLO DI MONTALCINO · <i>Le Chuisse, Tuscany</i>	· 1.350
706	2012	VALPOLICELLA CLASSICO · <i>Quintarelli, Veneto</i>	· 1.450
707	2019	ETNA ROSSO · <i>Santo Spirito · Pietradolce, Sicily</i>	· 875

SPAIN

710	2021	AALTO · <i>Ribera del Duero</i>	· 995
711	2018	PINTIA · <i>Toro</i>	· 1.095
712	2019	RIOJA RESERVA · <i>Vinedos del Contino</i>	· 675
713	2018	QS2 · <i>Quinta Sardonía · Castilla y Leon</i>	· 775
714	2021	FLOR DE PINGUS · <i>Peter Sisseck, Castilla León</i>	· 1.600
715	2012	VEGA SICILIA UNICO · <i>Ribera del Duero</i>	· 4.395

USA & AUSTRALIA

800	2021	PINOT NOIR · <i>Au Bon Climat · Santa Barbara</i>	· 825
801	2021	PINOT NOIR · <i>Sanford & Benedict · Chanin, Santa Barbara</i>	· 1.250
803	2016	CABERNET SAUVIGNON · <i>One Point Five · Shafer, Napa Valley</i>	· 1.450
804	2019	CABERNET SAUVIGNON · <i>Ridge · Central Coast</i>	· 995
810	2021	PINOT NOIR · <i>Sexton Vineyard · Giant Steps, Yarra Valley, Australia</i>	· 735

NON ALCOHOLIC DRINKS

Passion

Passion Fruit, Lime & Ginger Beer. 85

Blackberry

Blackberries, Mint & Lemon. 85

Virgin Bloody Mary

Tomato Juice, Fresh Sellery & Spices. 85

Mint

Sparkling Drink with Mint Syrup & Lime. 85

DRAUGHT BEER

PILSNER · *Carlsberg 45 cl.* · 69
CLASSIC · *Tuborg 45 cl.* · 69
YAKIMA IPA · *Jacobsen 45 cl.* · 79
BLANC · *Kronenbourg 1664 45 cl.* · 79

BOTTLED BEER

DOUBLE AMBRE · *Grimbergen 33 cl.* · 63
WEISSBEER · *Erdinger 50 cl.* · 78

NON ALCOHOLIC BOTTLED BEER

NORDIC · *Carlsberg 33 cl. 0,0%* · 55
WHEAT DREAMS · *TeeDawn 50 cl. 0,0%* · 63
ALL THE WAY IPA · *TeeDawn 33 cl. 0,3%* · 68
LEMON WEISS · *TeeDawn 33 cl. 0,0%* · 63

LEMONADE & CORDIALS

ARNOLD PALMER · *Lemonade & Cold Brewed Earl Grey Tea* · 69
LEMONADE CRAFT · *Organic Danish Handcrafted Lemonade with Lemon & Lime Spiced up with Mint Leaves & Ginger* · 69
HYLDEBLOMST · *Organic Danish Elderflower served with Still or Sparkling Water* · 55

JUICE

GRØN JUICE · *Sokkelund's Green Juice made from Apple, Spinach, Cucumber, Ginger, Lime & Mint* · 55/70
ÆBLE · *Fresh Pressed by Rosengaard* · 55/70
APPELSIN · *Fresh Pressed by Rosengaard* · 55/70
MANGO · *Mango Juice* · 52/64

SODAS

PASSIONSFRUGT · *Homemade with Passion Fruit Syrup* · 55
MYNTE & TIMIAN · *Homemade with Mint & Thyme* · 55
GINGER BEER · *20 cl.* · 45
TONIC · *20 cl.* · 45
PINK GRAPE SODA · *20 cl.* · 45
COCA COLA · *Classic · 33 cl.* · 49
COCA COLA · *Zero · 33 cl.* · 49

WATER

SPARKLING WATER · *Bornholm Mineral Water · 33 cl.* · 45
STILL WATER · *Bornholm Mineral Water · 33 cl.* · 45
FILTERED MINERAL WATER · *Still or Sparkling. Served Ad Libitum per person.*
With Purchase of other Drinks · 25
Without Purchase of other Drinks · 35

Coffee

DRIP COFFEE *Ad Libitum* · 43
ESPRESSO · 32
AMERICANO *Db. Espresso* · 40
FLAT WHITE · 47

CORTADO · 40
CAFFÈ LATTE · 50
CAPPUCCINO · 47
ICED CAFFÈ LATTE · 50

*We use organic Grassmilk from Thise.
Sokkelund's Coffee is roasted by Kontra Coffee.
Extra Shot Espresso 8 kr.*

TEA

Green

LONG JING
*Chinese Green Tea from Zhejiang.
Light sweet Tea.*
3 MIN.

Herbal

L'HERBORISTE N95
*Herbal Tea with Lemon Grass,
Ginger & Ironwort.*
5 MIN.

Rooibos

ROOIBOS DU HAMMAM
*Rooibos with Flowers & Red Berries.
Caffeine Free.*
5 MIN.

Quince

THÉ DU LOUVRE
*Chinese Green Tea with
Quince, Plum & Apple.*
3 MIN.

White

THÉ DES SONGES BLANC
*White Chinese Tea with Strawberry &
notes of Roses & Citrus.*
5 MIN.

Earl Grey

THÉ DES LORDS
*Black Chinese Tea with
Safflower & Bergamot.*
5 MIN.

*Sokkelund's selection of Tea is from Palais des Thés.
Tea is served in a Pot & the price is per person. 55*

FRESH MINT TEA

SOKKELUND'S FRESH MINT TEA SERVED WITH MINT SYRUP 55

Hot Cordials

ELDERFLOWER 55 · MINT & THYME 55 · APPLE & GINGER 55



THANK YOU FOR JOINING US

s o u l e l e n d