

LUNCH CLASSICS

SHOOTING STAR

“Stjernesked” Breaded Filet of Plaice fried in Butter.

Served with Shrimp Salad, Roe, Mayonnaise, Dill & Dressing. 259

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

TOAST SKAGEN

Toast Skagen with Shrimp Salad, Trout Roe, Grilled Lemon & Fresh Herbs. 259

CHABLIS 1ER CRU FOURCHAUME · DOMAINE SEGUINOT-BORDET · BOURGOGNE · FRANCE · 135/195

AVOCADO TOAST

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

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

CROQUE MADAME

Organic Sourdough Bread, Saucisse de Morteau,

Unika Havugus Cheese, Tomato, Fried Egg, Frillice, Cabbage &

Vinaigrette. Served with French Fries & Bearnaise Sauce. 239

PARISIAN STEAK

Sokkelund's 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 & Horseradish. 270 g 299 · 180 g 249

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



Served every day from 11:30 - 15:00.



*Served every day from 11:30 - 15:00
Served on Sokkelund's in-house made Rye Bread & Organic Toast.*

OPEN FACED SANDWICHES

FRIED HERRING

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

SHRIMPS

*Shrimp Salad served on Toasted Bread
with Mayonnaise, Dill & Lemon. 155*

EGG & SHRIMPS

*Shrimp Salad & Poached Hegnsholt Egg.
Served on Rye Bread with Mayonnaise,
Dill & Lemon. 155*

FILLET OF PLAICE

*Breaded Fillet of Plaice fried in Butter.
Served on Rye Bread with Sokkelund's
Sauce Remoulade, Dill & Lemon. 155*

FILLET OF PLAICE & SHRIMPS

*Breaded Fillet of Plaice fried in Butter.
Served with Shrimp Salad on Rye Bread with
Mayonnaise, Dill & Lemon. 165*

POTATO

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

CHICKEN & BACON

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

BEEF TARTARE

*Seasoned Tartare of Danish Beef served on
Butter Fried Rye Bread with Cornichons, Chips,
Pickled Red Onions & Sokkelund's Dijonnaise. 159*

ROASTBEEF

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

Agavit

4 CL. 70 KR.

SNAPS BORNHOLM
No. 3 Fig

SNAPS BORNHOLM
Rhubarb & Star Anis. 25%

RØD AALBORG

O.P.ANDERSON

RÅDHUS AKVAVIT

LINIE AKVAVIT

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

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

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

SNACKS



OLIVES

Olives marinated with Herbs. 69

FRENCH FRIES

French Fries & Bearnaise Sauce. 69

ALMONDS

Salted Spanish Marcona Almonds. 69

TRUFFLE FRIES

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

Gillardeau Oysters

OYSTERS COMBO

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

FRIED OYSTER

Fried Gillardeau Oyster served with Sauce Tattare.
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



*With
Thanks*

SOKKELUND
— SINCE 1994 —