

# OPEN FACED SANDWICHES

WE RECOMMEND 2-3 PIECES PER PERSON

## FRIED HERRING

*Fried Herring served on Butter Fried Rye Bread  
with Capers, Sokkelund's Dijonnaise, Fried Onions,  
Dill & organic Poached Egg. 155*

## CURRY HERRING

*Home made Curry Herring served on  
Rye Bread with Poached Egg, Fresh Apple,  
Capers & Spicy Chutney. 149*

## SHRIMPS

*Shrimp Salad served on Toasted Bread  
with Dill & Lemon. 159*

## POTATO

*Danish Potatoes served on  
Rye Bread with Sokkelund's Dijonnaise, Herbs,  
Fried Onions & Bacon. 135*

## EGG & SHRIMPS

*Shrimp Salad & Poached Hegnholt Egg.  
Served on Rye Bread with  
Dill & Lemon. 159*

## CHICKEN & BACON

*Chicken Breast from Rokkedahl  
served on Rye Bread with Dukkah, Bacon,  
Herbs & Fried Onions. 159*

## FILLET OF PLAICE

*Breaded Fillet of Plaice fried in Butter.  
Served on Rye Bread with Sokkelund's  
Sauce Remoulade, Dill & Lemon. 159*

## BEEF TARTARE

*Seasoned Tartare of Danish Beef served on  
Butter Fried Rye Bread with Cornichons, Chips,  
Pickled Red Onions & Sokkelund's Dijonnaise. 165*

## FILLET OF PLAICE & SHRIMPS

*Breaded Fillet of Plaice fried in Butter.  
Served with Shrimp Salad on Rye Bread  
with Dill & Lemon. 169*

## ROASTBEEF

*Slices of Medium Roasted Tenderloin  
served on Butter Fried Rye Bread with Fried Egg,  
Sokkelund's Sauce Remoulade & Fried Onions. 169*

# Agvavit

4 CL. 70 KR.

SNAPS BORNHOLM

*No. 3 Fig*

SNAPS BORNHOLM

*Rhubarb & Star Anis. 25%*

RØD AALBORG

O.P. ANDERSON

RÅDHUS AKVAVIT

LINIE AKVAVIT

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

*Served on Sokkelund's in-house made organic Rye Bread or Organic Toast.*

*Credit cards Fees - Private cards outside the EU/EEA & Corporate cards are subject to the card company's fee.*

# Lunch Classics

## SHOOTING STAR

*“Stjernesked” Breaded Filet of Plaice Fried in Butter.*

*Served with Shrimp Salad, Roe, Dill & Dressing. 269*

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

## MOULES FRITES

*Steamed Mussels with Mussels Sauce & Fresh Herbs. Served with French Fries & Aioli. 600 G 259*

SANCERRE · DOMAINE MERLIN-CHEIRIER · LOIRE · FRANCE · 125/175

## LOBSTER TOAST

*Seared 1/1 Lobster Tail served on Toast with Spicy Tomato Compote,*

*Fresh Apple, Lobster Sauce & Fresh Herbs. 369*

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

## LOBSTER PASTA

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

*Lobster Sauce, Tomato, Parmesan & Fresh Herbs. 369*

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

## AVOCADO

*Avocado, Tomato, Dukkah, Apetina Cheese & Poached Hegnholt Egg on Toasted Sourdough Bread.*

*Served with Romaine Lettuce & Haricot Verts tossed in Avocado Vinaigrette. 239*

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

## CAESAR SALAD

*Romaine Lettuce, Caesar Dressing, Salted Almonds,*

*Pickled Red Onions, Croutons, Parmesan & Fried*

*Marinated Chicken Breast from Rokkedahl. 239*

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

## CROQUE MADAME

*Organic Sourdough Bread, Saucisse de Morteau, Pickled Red Onions,  
Unika Havrus Cheese, Tomato, Fried Egg with Romaine Lettuce & Haricot Verts tossed in Avocado Vinaigrette.  
Choose Broccolini with Spicy Tomato Compote & Parmesan or French Fries with Bearnaise Sauce. 239*  
PINOT NOIR · CHANIN · SANTA RITA HILLS · CALIFORNIA · 125/175

## CHICKEN TOAST

*Salad of Chicken Breast from Rokkedahl served on Toast with Bacon, Fried Onions, Dukkah & Herbs. 239*  
CHABLIS 1ER CRU FOURCHAUME · DOMAINE SEGUINOT-BORDET · BOURGOGNE · FRANCE · 135/195

## VITELLO TONNATO

*Slices of Beef, Sokkelund's Tuna Sauce, Semi Dried Tomatoes, Fried Capers & Fresh Basil.  
Served with Broccolini with Spicy Tomato Compote & Parmesan. 269*  
PINOT NOIR · CHANIN · SANTA RITA HILLS · CALIFORNIEN · 125/175

## 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 309 · 180 g 259*  
CHATEAU HAUT PAUILLAC · PAUILLAC · BORDEAUX · FRANCE · 120 / 170

## TATAR

*Seasoned Tartare of Beef with Chips, Sokkelund's Dijonnaise, with Romaine Lettuce & Haricot Verts tossed in Avocado Vinaigrette.  
Choose Broccolini with Spicy Tomato Compote & Parmesan or French Fries with Bearnaise Sauce.*  
270 G 299 · 180 G 259  
CABERNET SAUVIGNON · SON PRIM · MALLORCA · SPAIN · 110/160

## STEAK FRITES

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

## SIDEORDERS

- SALAD *Romaine Lettuce, Haricot Verts & Pickled Red Onions tossed in Avocado Vinaigrette. 69*
- CAESAR SALAD *Romaine Salad, Caesar Dressing, Salted Almonds, Pickled Red Onions, Croutons & Parmesan. 69*
- BROCCOLINI *Broccolini served with Spicy Tomato Compote & Parmesan. 69*
- FRENCH FRIES *French Fries & Bearnaise Sauce. 69*
- TRUFFLE FRIES *French Fries, Parmesan, Truffle Oil & Bearnaise Sauce. 89*

# 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 155  
SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE · FRANCE · 125/175

### CAVIAR

*Gastro Uniqa Gold Caviar served with Homemade Blinis & Creme Fraiche.* 30 G 539  
CHAMPAGNE BLANC DE BLANCS · GRAND CRU · PIERRE MONCIUT DELOS · 120

### CHÈVRE CHAUD

*Gratinated Goat Cheese on Sourdough Croutons, Romaine Lettuce, Broccolini,  
Haricot Verts, Candied Pecans & Pickled Red Onions tossed in Avocado Vinaigrette.* 139  
SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE · FRANCE · 125/175

### TARTARE

*Seasoned Tartare of Beef served with Pickled Red Onions,  
Cornichons, Crouton & Sokkelund's Dijonnaise.* 159  
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.* 149  
PINOT NOIR · CHANIN · SANTA RITA HILLS · CALIFORNIA · 125/175

## MAIN COURSES

**ZANDER** *Skin Fried Zander with Seasonal Vegetables, Potatoes, Mussels Sauce & Fresh Herbs.* 269  
*Add Broccoli with Spicy Tomato Compote.* 69  
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.* 369  
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 259  
SANCERRE · DOMAINE MERLIN-CHERRIER · LOIRE · FRANCE · 125/175

**CHICKEN PARMIGIANA** *Linguine tossed with Spicy Tomato Sauce & Basil.*  
*Served with Fried Chicken with Parmesan & Mozzarella.* 249  
*Add Broccoli with Spicy Tomato Compote & Parmesan or French Fries with Bearnaise Sauce.* 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.*  
*Served with Broccoli with Spicy Tomato Compote & Parmesan or French Fries with Bearnaise Sauce.* 269  
PINOT NOIR · CHANIN · SANTA RITA HILLS · CALIFORNIA · 125/175

**TARTARE** *Seasoned Tartare of Beef served with Romaine Lettuce, Haricot Verts & Pickled Red Onions*  
*tossed in Avocado Vinaigrette, Cornichons, Sokkelund's Dijonnaise, Herbs & Croutons.*  
*Choose Broccoli with Spicy Tomato Compote & Parmesan or French Fries with Bearnaise Sauce.*  
270 G 299 · 180 G 259  
CABERNET SAUVIGNON · SON PRIM · MALLORCA · SPAIN · 110/160

**STEAK FRITES** *Ribeye Steak with Baked San Marzano Tomatoes & Red Wine Sauce.*  
*Served with 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 Broccoli with Spicy Tomato Compote & Parmesan 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 Broccoli with Spicy Tomato Compote & Parmesan or French Fries with Bearnaise Sauce.*  
275 G 439 · 180 G 359  
BRUNELLO DI MONTALCINO · ALTESINO · TUSCANY · ITALY · 135/195

## SIDE ORDERS

**SALAD** *Romaine Lettuce & Haricot Verts tossed in Avocado Vinaigrette.* 69

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

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

**FRENCH FRIES** *French Fries & Bearnaise Sauce.* 69

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

# Salads

## CHEVRE CHAUD

*Gratinated Goat Cheese on Sourdough Croutons, Romaine Lettuce, Broccolini, Haricot Verts, Candied Pecans & Pickled Red Onions tossed in Avocado Vinaigrette. 239*  
SANCERRE · DOMAINE MERLIN CHERRIER  
LOIRE · FRANCE · 125/175

## CAESAR SALAD

*Romaine Salad, Caesar Dressing, Salted Almonds, Pickled Red Onions, Croutons, Parmesan & Fried Marinated Chicken Breast from Rokkedahl. 239*  
CHARDONNAY · MARTIN RAY · SONOMA  
CALIFORNIA · 115/165

## SOKKELUND SALAD

*Broccolini, Romaine Salad, Edamame Beans, Fried Sweet Potatoes, Haricot Verts & Pickled Red Onions tossed in Avocado Vinaigrette. 199*  
*Add Yogurt Marinated Chicken Breast from Rokkedahl. 40*  
CHARDONNAY · MARTIN RAY · SONOMA  
CALIFORNIA · 115/165

# BURGER

## BACON & CHEESE BURGER

*Patty of Chuck Roll served in organic Burger Bun with Bacon, Salad, Pickled Cucumber, Cheddar & Sokkelund's Burger Sauce. French Fries with Aioli & Bearnaise Sauce. 340 G 265 · 170 G 229*

## CHEESE BURGER

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

## TARTARE BURGER

*Seasoned Pan Seared Tartare from Beef served in organic Burger Bun with Pickled Cucumber, Cheddar & Sokkelund's Dijonnaise. French Fries with Aioli & Bearnaise Sauce. 270 G 265 · 180 G 229*

## 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 229 · ADD BACON 20*

## VEGETARIAN BURGER

*Vegetarian Patty from MATR served in organic Burger Bun with Ginger Pickled Red Cabbage, Pickled Cucumber, Cheddar & Sokkelund's Burger Sauce. French Fries with Aioli & Bearnaise Sauce. 300 G 259 · 150 G 219*

## TRUFFLE & PARMESAN FRITES

*Add Truffle & Parmesan to your Fries. 20*

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*Our Burgers are  
Cooked Medium.*

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

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*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 WINES

### VINTAGE PORT

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

### SAUTERNES

*Chateau de Fargues 1998 · Sauternes.*  
GLASS 10 CL. 115 · BOTTLE 75 CL. 850

*After Dinner Drinks*

### WHITE RUSSIAN

*Vodka, Coffee Liqueur & Cream.*  
125

### ESPRESSO MARTINI

*Cocktail with Dark Chocolate  
& organic Coffee Liqueur.*  
125

### IRISH COFFEE

*Freshly Brewed Coffee with Irish  
Whiskey served with Whipped Cream.*  
125

Champagne

Maison  
de  
Ruinart





# WINE BY THE GLASS

*Champagne*

## R de Ruinart Brut

MAISON RUINART

GLASS 130 · BOTTLE 900

*Crémant*

## Crémant de Bourgogne

VINCENT BARON & FILS

GLASS 100 · BOTTLE 700

## 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-Mehringner · Mosel, Germany* · 90 / 125 / 285 / 475

CHABLIS 1ER 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% · *Chardonnay · Rheingau, Germany* · 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

## CHAMPAGNE

		R DE RUINART BRUT · <i>Maison Ruinart</i> · 130/900
100		BOLLINGER · SPECIAL CUVÉE · 995
101		LARMANDIER-BERNIER · LONGITUDE · <i>Blanc de Blancs</i> · 1.075
103		LAURENT PERRIER · <i>Millesime 2012</i> · 1.275
102		PERRIER JOUÉT · <i>Belle Epoque</i> · 1.995
104		KRUG · <i>Grande Cuvée</i> · 2.995
105		BILLECART SALMON · <i>Rosé</i> · 1.125

## ROSÉ

111	2022	CHATEAU DE ROMASSAN · <i>Domaine Ott · Bandol, France</i> · 775
112	N/V	PARISY · <i>Chateau de tours Vdt · France</i> · 625
113	2021	CHATEAU SIMONE · <i>Palette · France</i> · 925

## TYSKLAND, ITALIEN & ØSTRIG

106	2022	RIESLING · <i>Kiedricher · Trocken · Robert Weil, Rheingau</i> · 650
116	2021	SCHARZHOFBERGER · <i>Kabinett · Egon Müller, Saar</i> · 1.195
108	2022	RIESLING · <i>Westhofener Trocken · Wittmann, Rheinhessen</i> · 795
109	2021	GRÜNER VELTLINER · <i>Käferberg · Bründlmayer, Kamptal</i> · 995
110	2020	PINOT BIANCO RISERVA · <i>Vorberg · Cantina Terlan, Alto Adige</i> · 675

## LOIRE & BORDEAUX

300	2022	POUILLY FUMÉ · <i>Blanc Fumé · Pascal Jolivet</i> · 725
201	2021	BLANC DE LYNCH BAGES · <i>Bordeaux</i> · 1.125

## BOURGOGNE BLANC

202	2023	CHABLIS · <i>Olivier Leflaive</i> · 875
204	2022	CHABLIS 1ER CRU · <i>Mont de Milieu · Domaine Billaud Simon</i> · 995
208	2021	CHABLIS GRAND CRU · <i>Les Clos · Christian Moreau</i> · 1.295
210	2020	BOURGOGNE · <i>Domaine Bouzereau</i> · 795
206	2022	RULLY 1ER CRU · <i>P &amp; T Jacqueson</i> · 895
304	2022	POUILLY FUISSE 1ER CRU · <i>SUR LA ROCHE · Verget</i> · 925
302	2022	MEURSAULT · <i>Domaine Latour-Giraud</i> · 1.295
209	2022	PULIGNY MONTRACHET · <i>Domaine Henri Boillot</i> · 1.400
211	2021	CHASSAGNE MONTRACHET · <i>Domaine Thomas Morey</i> · 995
214	2020	CHASSAGNE MONTRACHET · <i>1er cru Les Blanchots Dessus · Coffinet-Dauvernet</i> · 2.150

## USA & NEW ZEALAND

308	2016	CHARDONNAY · <i>Noisetieres · Kistler, Sonoma</i> · 1.350
309	2021	CHARDONNAY · <i>The Meadows · Walter Hansel, Russian River Valley</i> · 875
306	2023	SAUVIGNON BLANC · <i>Cloudy Bay, New Zealand</i> · 695
310	2021	CHARDONNAY · <i>Hunting Hill · Kumeu River, New Zealand</i> · 995
312	2022	CHARDONNAY · <i>Elston · Te Mata, New Zealand</i> · 795

## VIN NATURE & OXYDATIVE

114	2014	SAVENNERES · <i>Les Vieux Clos · Nicholas Joly, Loire</i> · 875
115	2020	PINOT GRIS · <i>St. Stephan · Matthias Gaul, Pfalz</i> · 725

# RED WINE

## BOURGOGNE

400	2022	FLEURIE · <i>Clos De La Roilette Tardive</i> · <i>Domaine Coudert</i> · 675
401	2020	MERCUREY · <i>1Er Cru Les Vasees</i> · <i>Domaine Raquillet</i> · 925
408	2020	POMMARD · <i>1Er Cru Clos Micot</i> · <i>Domaine Francois Buffet</i> · 1.095
410	2022	CHAMBOLLE MUSIGNY · <i>Domaine Taupenot-Merme</i> · 1.195
406	2020	VOSNE ROMANÉE · <i>Domaine Jacques Cacheaux</i> · 1.395
415	2018	GEVREY CHAMBERTIN · <i>1Er Cru Estournelles St. Jacques</i> · <i>Frederic Esmonin</i> · 1.295
402	2022	NUITS ST. GEORGES · <i>1Er Cru Clos de Corvées</i> · <i>Marchand Tause</i> · 1.595
414	2017	CLOS DES LAMBRAYS · <i>Domaine des Lambrays</i> · 2.795
413	2017	GEVREY CHAMBERTIN · <i>1ER CRU LES CORBEAUX</i> · <i>Domaine Denis Bachelet</i> · 2.995

## BORDEAUX

501	2019	CHATEAU PHELAN SEGUR · <i>St Estephe</i> · 925
500	2015	CHATEAU LANESSAN · <i>Haut Medoc</i> · 825
505	2016	CHATEAU GRAND PUY LACOSTE · <i>Pauillac</i> · 1.750
503	2016	CHATEAU FONBEL · <i>Saint Emilion</i> · 725
506	2016	CLOS RENE · <i>Pomerol</i> · 995
504	2016	DOMAINE DE CHEVALIER · <i>Pessac-Leognan</i> · 1.550

## RHÔNE & LEBANON

510	2018	CHATEUNEUF DU PAPE · <i>Domaine Beaucastel</i> · 1.395
507	2019	COTES DU RHÔNE · <i>Reserve</i> · <i>Chateau des Tours</i> · 850
509	2015	CROZES HERMITAGE · <i>Domaine De Thalabert</i> · <i>Paul Jaboulet Ainé</i> · 825
809	2016	CHATEAU MUSAR · <i>Gaston Hochar, Lebanon</i> · 795

## ITALY

609	2020	CHIANTI CLASSICO · <i>Rocca di Montegrossi, Tuscany</i> · 650
605	2013	FLACCIANELLO DELLA PIEVE · <i>Fontodi, Tuscany</i> · 1.525
600	2015	ORNELLAIA · <i>Bolgheri, Tuscany</i> · 2.650
607	2016	BAROLO · <i>Vigna Del Gris</i> · <i>Conterno Fantino, Piedmonte</i> · 1.295
603	2018	BRUNELLO DI MONTALCINO · <i>Le Chuisse, Tuscany</i> · 1.350
606	2011	VALPOLICELLA CLASSICO · <i>Quintarelli, Veneto</i> · 1.450
601	2019	ETNA ROSSO · <i>Santo Spirito</i> · <i>Pietradolce, Sicily</i> · 875

## SPAIN

700	2021	AALTO · <i>Ribera del Duero</i> · 995
703	2018	PINTIA · <i>Toro</i> · 1.095
701	2019	RIOJA RESERVA · <i>Vinedos del Contino</i> · 675
707	2018	QS2 · <i>Quinta Sardonía</i> · <i>Castilla y Leon</i> · 775
705	2021	FLOR DE PINGUS · <i>Peter Sisseck, Castilla León</i> · 1.600
706	2012	VEGA SICILIA UNICO · <i>Ribera del Duero</i> · 4.395

## USA & AUSTRALIA

801	2021	PINOT NOIR · <i>Au Bon Climat</i> · <i>Santa Barbara</i> · 825
806	2021	PINOT NOIR · <i>Sanford &amp; Benedict</i> · <i>Chanin, Santa Barbara</i> · 1.250
800	2015	CABERNET SAUVIGNON · <i>Special Selection</i> · <i>Caymus, Napa Valley</i> · 2.600
803	2018	CABERNET SAUVIGNON · <i>One Point Five</i> · <i>Shafer, Napa Valley</i> · 1.450
805	2019	CABERNET SAUVIGNON · <i>Ridge</i> · <i>Central Coast</i> · 995
807	2021	PINOT NOIR · <i>Sexton Vineyard</i> · <i>Giant Steps, Yarra Valley, Australia</i> · 735

# COLD BEVERAGES

## 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  
DRIVING HOME FROM CHRISTMAS · *Teedawn 33 cl. 2,7%* · 68

## 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

## NON ALCOHOLIC DRINKS

PASSION · *Passion Fruit, Lime & Ginger Beer.* · 85  
VIRGIN BLOODY MARY · *Tomato Juice, Fresh Sellery & Spices* · 85  
BLACKBERRY · *Blackberries, Mint & Lemon* · 85  
MINT · *Sparkling Drink with Mint Syrup & Lime* · 85

## LEMONADE & CORDIALS

ARNOLD PALMER · *Lemonade & Cold Brewed Earl Grey Tea* · 69  
LEMONADE · *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

GREEN · *Sokkelund's Green Juice made from Apple, Spinach, Cucumber, Ginger, Lime & Mint* · 55/70  
GRAPE · *Grape Juice* · 55/70  
ORANGE · *Fresh Pressed by Rosengaard* · 55/70  
MANGO · *Mango Juice* · 52/64

## SODAS

PASSIONSFRUGT · *Homemade with Passion Fruit Syrup* · 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

## KOMBUCHA & ICED TEA

ICED TEA PEACH · *Earl Grey from Palais des Thés. Served with Peach Syrup & Lemon* · 55  
ICED TEA MINT · *Earl Grey from Palais des Thés. Served with Mint Syrup, Fresh Mint & Lemon* · 55  
KOMBUCHA LINDEN FLOWER · *Folk - organic Danish produced Kombucha. Fermented Green Tea with Linden Flower flavor* · 60  
KOMBUCHA CHERRY · *Folk - organic Danish produced Kombucha. Fermented Green Tea with Sour Cherry flavor* · 60

## 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

# Drinks

## VERMOUTH & TONIC

*Vermouth Moderne - Pink Grape* 109 · *Vermouth Bordiga - Rosso* 109

## GIN & TONIC

*Malfy* 109 · *Monkey 47* 109 · *Geranium* 109 · *Old English* 109

## CHAMPAGNE & CRÉMANT

### R DE RUINART BRUT

MAISON RUINART  
GLASS 130 · BOTTLE 900

### CRÉMANT DE BOURGOGNE

VINCENT BARON & FILS  
GLASS 100 · BOTTLE 700

## NON ALCOHOLIC DRINKS

### VIRGIN BLOODY MARY

*Tomato Juice, Fresh Sellery  
& Spices.* 85

### PASSION

*Passion Fruit, Lime  
& Ginger Beer.* 85

### BLACKBERRY

*Blackberries, Mint  
& Lemon.* 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.* 125

**MALFY SPRITZ** *Rondó Aperitivo topped with Gin, Lemon & Pink Grapefruit.* 125

**NEGRONI** *Campari, Vermouth & Gin.* 125

**OLD FASHIONED** *Aromatic Bourbon served with a hint of Orange.* 135

**PASSION FRUIT SOUR** *Light Rum with Lime & Passionfruit.* 125

**AMARETTO SOUR** *Reinheart Rye Whiskey, Amaretto, Lemon & Sugar.* 125

**WHISKEY SOUR** *Reinheart Rye Whiskey, Amaretto, Lemon & Sugar.* 125

**ESPRESSO MARTINI** *Cocktail with Dark Chocolate & organic Coffee Liqueur.* 125

**DARK 'N' STORMY** *Dark Rum & Ginger Beer.* 125

**MOJITO** *Rum, Lime & Mint.* 125

**BRAMBLE** *Blackberries, Lemon & London Dry Gin.* 125

**SPICY MARGARITA** *Red Chili Liqueur Mixed with Lime & Tequila served on the Rocks.* 125

# Avec

3 cl

001	<b>GRAPPA</b> · <i>Marolo Grappa de Barbera, 40 %</i> .....	75
002	<b>GRAPPA</b> · <i>Marolo Grappa di Moscato Apres, 42 %</i> .....	75
003	<b>GRAPPA</b> · <i>Sassicaia Jacopo Poli 30 Anniversario, 40 %</i> .....	95
004	<b>COGNAC</b> · <i>Merlet Sel. St. Sauvant no.2, 44,3 %</i> .....	95
005	<b>COGNAC</b> · <i>Pierre Ferrand 10 Generations Port Cask 2023, 44 %</i> .....	75
006	<b>ARMAGNAC</b> · <i>Maison Gelas 30 Ans, 40 %</i> .....	95
007	<b>ARMAGNAC</b> · <i>Maison Gelas Baco 18 Ans, 45,5 %</i> .....	95
008	<b>ROM</b> · <i>Plantation XO 20th Anniversary, 40 %</i> .....	75
009	<b>ROM</b> · <i>Clairin Le Rocher Haiti, 49,5 %</i> .....	75
010	<b>ROM</b> · <i>Carupano Reserva 21 Privada, 40 %</i> .....	75
011	<b>WHISKY</b> · <i>Benromach 10, 43 %</i> .....	75
012	<b>WHISKY</b> · <i>Mosgaard Single Malt Palo Cortado Cask, 53 %</i> .....	95
013	<b>WHISKY</b> · <i>Springbank 15 Years, 46 %</i> .....	95
014	<b>WHISKY</b> · <i>Chichibu Red Wine Cask, 50,5 %</i> .....	250
015	<b>WHISKEY</b> · <i>Reinheart 6 Years, Rye, 45%</i> .....	85
016	<b>CALVADOS</b> · <i>Oremandsgaard Æblebrandy 2020, 43 %</i> .....	75
017	<b>CALVADOS</b> · <i>Louis De Lauriston 20 ans, 42 %</i> .....	95
018	<b>TEQUILA</b> · <i>Ocho Blanco San Jerónimo, 40 %</i> .....	75
019	<b>MEZCAL</b> · <i>Del Maguey Vida San Luis Del Rio, 42 %</i> .....	75
020	<b>MEZCAL</b> · <i>La Venenosa Raicilla Sierra Del Tigre, 44,3 %</i> .....	95



# 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

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*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



*With  
Thanks*

SOKKELUND  
— SINCE 1994 —