

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

Chips

Chips with Sokkelund's Holiday Dip. 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, 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

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

Oysters with Lime, Garlic, Ginger & Soya.
1/6/12 PCS. 55/330/660

STARTERS

HUMMUS

Hummus & Padron Peppers served with Sourdough Bread. 119
SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE · FRANCE · 125/175

MOULES MARINIÈRES

Steamed Mussels with Mussels Sauce & Fresh Herbs. 300 G 155
SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE · FRANCE · 125/175

LOBSTER TOAST

*Seared 1/1 Lobster Tail served on Toast with Spicy Tomato Compote,
Pomelo, Lobster Sauce & Fresh Herbs. 299*
MEURSAULT · DOMAINE HENRI CLERC · BOURGOGNE · FRANCE · 175/250

CAVIAR

Gastro Uniqa Gold Caviar served with Croutons & Creme Fraiche. 30 G 539
CHAMPAGNE R DE RUINART BRUT · MAISON RUINART · GLASS 130

CHÈVRE CHAUD

*Gratinated Goat Cheese on Sourdough Crouton, Radicchio, Palm Cabbage, Fennel,
Pomelo, Parsley, Couscous, Dukkah, Buckwheat Kernels, Hummus & Lemon Vinaigrette. 139*
SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE · FRANCE · 125/175

TARTARE

*Seasoned Tartare of Beef served with Salad, Pickled Red Onions,
Cornichons, Crouton & Sokkelund's Dijonnaise. 159*
CABERNET SAUVIGNON ESTATE · RIDGE VINEYARDS · SANTA CRUZ MOUNTAINS · USA · 195/278

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 Vegetables, crushed Potatoes, Fresh Herbs & Mussels Sauce.* 289

CHARDONNAY · MARTIN RAY · SONOMA · CALIFORNIA · 115/164

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 · 135/193

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

SANCERRE · DOMAINE MERLIN-CHERRIER · LOIRE · FRANCE · 125/178

CHICKEN PARMIGIANA *Linguine tossed with Spicy Tomato Sauce & Basil.*

Served with Fried Chicken with Parmesan & Mozzarella. 249

Add Broccolini with Spicy Tomato Compote & Parmesan or French Fries with Bearnaise Sauce. 69

BRUNELLO DI MONTALCINO · ALTESINO · TUSCANY · ITALY · 140/200

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

Served with Broccolini with Spicy Tomato Compote & Parmesan or French Fries with Bearnaise Sauce. 269

PINOT NOIR · CHANIN · SANTA RITA HILLS · CALIFORNIA · 135/193

TARTARE *Seasoned Tartare of Beef served with Salad & Pickled Red Onions*

tossed in Lemon Vinaigrette, Cornichons, Sokkelund's Dijonnaise, Herbs & Croutons.

Choose Broccolini with Spicy Tomato Compote & Parmesan or French Fries with Bearnaise Sauce.

270 G 299 · 180 G 259

CABERNET SAUVIGNON ESTATE · RIDGE VINEYARDS · SANTA CRUZ MOUNTAINS · USA · 195/278

STEAK FRITES *Ribeye Steak with Fried Padron Peppers & Red Wine Sauce.*

Served with French Fries with Bearnaise Sauce.

400 G 449 · 250 G 359

CABERNET SAUVIGNON ESTATE · RIDGE VINEYARDS · SANTA CRUZ MOUNTAINS · USA · 195/278

TENDERLOIN *Tenderloin of Beef with Fried Padron Peppers & Red Wine Sauce.*

Choose Broccolini with Spicy Tomato Compote & Parmesan or French Fries with Bearnaise Sauce.

275 G 439 · 180 G 359

PSI · PETER SISSECK · RIBERA DEL DUERO · SPAIN · 150/214

PEPPER STEAK *Tenderloin of Beef with Crushed Black Pepper & Pepper Sauce.*

Choose Broccolini with Spicy Tomato Compote & Parmesan or French Fries with Bearnaise Sauce.

275 G 439 · 180 G 359

BRUNELLO DI MONTALCINO · ALTESINO · TUSCANY · ITALY · 140/200

SIDE ORDERS

HUMMUS 69

FRIED PADRON PEPPERS 69

SALAD *Salad & Pickled Red Onions tossed in Lemon Vinaigrette.* 69

CAESAR SALAD *Romaine Salad, Caesar Dressing, Roasted Nuts, 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

Salads

CHÈVRE 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 · 125/178

CAESAR SALAD

Romaine Salad, Caesar Dressing, Roasted Nuts, Pickled Red Onions, Croutons, Parmesan & Fried Chicken Breast from Rokkedahl. 239

CHARDONNAY · MARTIN RAY · SONOMA

CALIFORNIA · 115/164

STEAK SALAD

Slices of Beef Tenderloin, Radicchio, Palm Cabbage, Broccolini, Fennel, Pomelo, Parsley, Couscous, Dukkah, Buckwheat Kernels, Hummus & Lemon Vinaigrette.

90 G 259 180 G 329 275 G 399

CABERNET SAUVIGNON ESTATE · RIDGE VINEYARDS

SANTA CRUZ MOUNTAINS · USA · 195/278

CHICKEN SALAD

Fried Chicken from Rokkedahl, Radicchio, Palm Cabbage, Broccolini, Fennel, Pomelo, Parsley, Couscous, Dukkah, Buckwheat Kernels, Hummus & Lemon Vinaigrette. 239

CHARDONNAY · MARTIN RAY · SONOMA

CALIFORNIA · 115/164

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 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 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 Mayonnaise. 270 G 265 · 180 G 229

CHICKEN BURGER

Fried Chicken Breast from Rokkedahl served in organic Burger Bun with Avocado, Salad, Pickled Cucumber, Cheddar & Sokkelund's Sauce Tartare. French Fries with Mayonnaise. 180 G 229 · ADD BACON 20

VEGETARIAN BURGER

Vegetarian Patty from MATR served in organic Burger Bun with Salad, Pickled Cucumber, Cheddar & Sokkelund's Sauce Tartare. French Fries with Mayonnaise. 300 G 259 · 150 G 219

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 Organic Vanilla Ice Cream. 109

CRÉME BRÛLÉE

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

AFFOGATO

Organic Vanilla Ice Cream served with Espresso. 89

VANILLA ICE CREAM · CHOCOLATE SAUCE

Organic Vanilla Ice Cream served with Hot Valrhona Chocolate Sauce. 109

VANILLA ICE CREAM · CARAMEL SAUCE

Organic Vanilla Ice Cream served with Caramel Sauce. 109

CHOCOLATES

4 PCS. 69 · 8 PCS. 128

CHEESE

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

Served with Rose Hip Jam & Toasted Rye Bread. 99

SWEET WINES

VINTAGE PORT

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

CHÂTEAU GRAMBOY

2018 Monzazillac · Bourdeaux.
GLASS 10 CL. 79 · BOTTLE 75 CL. 575

After Dinner Drinks

WHITE RUSSIAN

Vodka, Coffee Liqueur & Cream.
125

ESPRESSO MARTINI

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

OLD FASHIONED

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

Champagne

Re

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 / 178 / 402 / 669*

RIESLING · *Feinherb · Weingut Lenhart-Mehringer · Mosel, Germany · 90 / 128 / 289 / 482*

CHABLIS 1ER CRU FOURCHAUME · *Domaine Seguinot-Bordet · Bourgogne, France · 135 / 193 / 433 / 723*

GRÜNER VELTLINER · *Weingut Hiedler · Langenlois, Austria · 110 / 157 / 353 / 589*

CHARDONNAY · *Martin Ray · Sonoma, California · 115 / 164 / 369 / 616*

MEURSAULT · *Domaine Henri Clerc · Bourgogne, France · 185 / 264 / 595 / 990*

NON ALCOHOLIC WHITE WINE

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

TEEDAWN 0,5% · *Chardonnay · Rheingau, Germany · 90 / 128 / 289 / 482*

ROSÈ

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

PINK PÉGAU · *Lawrence Feraud · Rhône, France · 90 / 128 / 289 / 482*

RED WINE

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

PINOT NOIR · *Chanin · Santa Rita Hills, California · 135 / 193 / 433 / 723*

PSI · *Peter Sisseck · Ribera del Duero, Spain · 150 / 214 / 482 / 803*

BRUNELLO DI MONTALCINO · *Altesino · Toscana, Italy · 140 / 200 / 450 / 750*

GEVREY CHAMBERTIN · *Domaine Pierre Gelin · Bourgogne, France · 170 / 243 / 546 / 910*

CÔTES DU RHÔNE · *Domaine la soumade · Rhône, France · 90 / 128 / 289 / 482*

CABERNET SAUVIGNON ESTATE · *Ridge Vineyards · Santa Cruz Mountains, California · 195 / 278 / 626 / 1044*

WHITE WINE

CHAMPAGNE

		R DE RUINART BRUT · <i>Maison Ruinart</i> · 130/900
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</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

GERMANY, ITALY & AUSTRIA

106	2022	RIESLING · <i>Kiedricher · Trocken · Robert Weil, Rheingau</i> · 650
116	2023	SCHARZHOFBERGER · <i>Kabinett · Egon Müller, Saar</i> · 2.100
108	2023	RIESLING · <i>Westhofener Trocken · Wittmann, Rheinhessen</i> · 795
109	2021	GRÜNER VELTLINER · <i>Käferberg · Bründlmayer, Kamptal</i> · 995
110	2021	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

BURGUNDY

202	2023	CHABLIS · <i>Olivier Leflaive</i> · 875
204	2022	CHABLIS 1ER CRU · <i>Mont de Milieu · Domaine Billaud Simon</i> · 995
208	2022	CHABLIS GRAND CRU · <i>Les Clos · Christian Moreau</i> · 1.295
210	2020	BOURGOGNE · <i>Domaine Bouzereau</i> · 795
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	2022	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	2021	CHARDONNAY · <i>Noisetieres · Kistler, Sonoma</i> · 1.350
309	2021	CHARDONNAY · <i>The Meadows · Walter Hansel, Russian River Valley</i> · 875
306	2024	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 & OXYDATIV

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

BURGUNDY

400	2023	FLEURIE	· Clos De La Roilette Tardive	· Domaine Coudert	· 675
709	2020	MERCUREY	· Château de Chamirey	· 975	
404	2022	SANTENAY	· Domaine Caroline Morey	· 1.175	
408	2020	POMMARD	· 1Er Cru Clos Micot	· Domaine Francois Buffet	· 1.050
410	2022	CHAMBOLLE MUSIGNY	· Domaine Taupenot-Merme	· 1.195	
406	2020	VOSNE ROMANÉE	· Domaine Jacques Cacheaux	· 1.395	
415	2019	GEVREY CHAMBERTIN	· 1Er Cru Estournelles St. Jacques	· Frederic Esmonin	· 1.295
413	2017	GEVREY CHAMBERTIN	· 1 Cru Les Corbeaux	· Domaine Denis Bachelet	· 2.995
402	2021	NUITS ST. GEORGES	· 1Er Cru Clos de Corvées	· Marchand Tawse	· 1.595
414	2017	CLOS DES LAMBRAYS	· Domaine des Lambrays	· 2.795	
416	2019	ECHEZEAUX	· Domaine Gros Frere & Soeur	· 2.500	

BORDEAUX

501	2019	CHATEAU PHELAN SEGUR	· St Estephe	· 925	
500	2015	CHATEAU LANESSAN	· Haut Medoc	· 825	
505	2016	CHATEAU GRAND PUY LACOSTE	· Pauillac	· 1.750	
503	2019	CHATEAU FONBEL	· Saint Emilion	· 725	
506	2019	LA GRAVE TRIGANT DE BOISSET	· Pomerol	· 925	
504	2016	DOMAINE DE CHEVALIER	· Pessac-Leognan	· 1.550	

RHÔNE & LEBANON

510	2019	CHATEUNEUF DU PAPE	· Domaine du Pegau	· 1.025	
507	2019	COTES DU RHÔNE	· Reserve	· Chateau des Tours	· 850
509	2015	CROZES HERMITAGE	· Domaine De Thalabert	· Paul Jaboulet Aîné	· 825
809	2016	CHATEAU MUSAR	· Gaston Hochar, Lebanon	· 795	

ITALY

605	2021	CEPPARELLO	· Isole e Olena, Toscana	· 1.825	
600	2019	BARBARESCO	· ASILI	· Bruno Giacosa Falletto, Piemonte	· 2.195
607	2016	BAROLO	· VIGNA PRESSEDA	· Conterno Fantino, Piemonte	· 995
603	2018	BRUNELLO DI MONTALCINO	· Le Chuisse, Toscana	· 1.350	
606	2011	AMARONE	· Quintarelli, Veneto	· 2.995	
601	2019	ETNA ROSSO	· Santo Spirito	· Pietradolce, Sicilien	· 875

SPAIN

700	2022	AALTO	· Ribera del Duero	· 995	
703	2018	PINTIA	· Toro	· 1.095	
701	2019	RIOJA RESERVA	· Vinedos del Contino	· 675	
707	2018	QS2	· Quinta Sardonía	· Castilla y Leon	· 775
705	2021	FLOR DE PINGUS	· Peter Sisseck, Castilla León	· 1.600	
706	2012	VEGA SICILIA UNICO	· Ribera del Duero	· 4.395	

USA & AUSTRALIA

801	2022	PINOT NOIR	· Au Bon Climat	· Santa Barbara	· 825
806	2021	PINOT NOIR	· Sanford & Benedict	· Chanin, Santa Barbara	· 1.250
800	2015	CABERNET SAUVIGNON	· Special Selection	· Caymus, Napa Valley	· 2.600
803	2019	CABERNET SAUVIGNON	· One Point Five	· Shafer, Napa Valley	· 1.450
805	2019	CABERNET SAUVIGNON	· Ridge	· Central Coast	· 995
807	2021	PINOT NOIR	· Sexton Vineyard	· Giant Steps, Yarra Valley, Australia	· 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

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

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 Organic 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

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

Avec

3 cl

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

