

OPEN FACED SANDWICHES

WE RECOMMEND 2-3 PIECES PER PERSON

FRIED HERRING

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

POTATO

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

SHRIMPS

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

CHICKEN & BACON

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

EGG & SHRIMPS

*Shrimp Salad & Poached Hegnsholt Egg.
Served on Rye Bread with
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

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

ROASTBEEF

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

FILLET OF PLAICE & SHRIMPS

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

CHABLIS 1ER CRU FOURCHAUME • DOMAINE SEGUINOT-BORDET • BOURGOGNE • FRANCE • 135/193

TOAST SKAGEN

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

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 269

SANCERRE • DOMAINE MERLIN-CARRIER • LOIRE • FRANCE • 125/178

LOBSTER TOAST

Seared 1/1 Lobster Tail served on Toast with

Spicy Tomato Compote, Lobster Sauce & Fresh Herbs. 369

MEURSAULT • DOMAINE HENRI CLERC • BOURGOGNE • FRANCE • 185/264

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

AVOCADO

Avocado, Tomato, Arpetina Cheese & Poached Hognsholt Egg on Toasted Sourdough Bread.

Served with Salad tossed in Vinaigrette. 239

GRÜNER VELTLINER • WEINGUT HIEDLER • LANGENLOIS • AUSTRIA • 110/157

CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Roasted Nuts,

Pickled Red Onions, Croutons, Parmesan &

Fried Chicken Breast from Røkkedahl. 239

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

CROQUE MADAME

*Organic Sourdough Bread, Ham, Pickled Red Onions,
Uniqa Havgus Cheese, Tomato, Fried Egg with Salad tossed in Vinaigrette.*

French Fries with Mayonnaise. 239

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

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 • 135/193

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. 269

PINOT NOIR • CHANIN • SANTA RITA HILLS • CALIFORNIEN • 135/193

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 319 • 180 g 269*
BRUNELLO DI MONTALCINO • ALTESINO • TUSCANY • ITALY • 140/200

TATAR

*Seasoned Tartare of Beef, Salad & Pickled Red Onions tossed in Vinaigrette, Sokkelund's Dijonnaise, Herbs & Croutons.
Choose Broccolini with Spicy Tomato Compote & Parmesan or French Fries with Bearnaise Sauce.*

270 G 309 • 180 G 269

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

SIDEORDERS

HUMMUS *Padron Peppers served with Hummus & Sourdough Bread. 119*

FRIED PADRON PEPPERS 69

FRIED CAULIFLOWER *Fried Cauliflower with Sourdough Croutons & Hummus. 119*

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

CAESAR SALAD *Romaine Salad, Caesar Dressing, Roasted Nuts, Pickled Red Onions, Croutons & Parmesan. 79*

FRENCH FRIES *French Fries & Bearnaise Sauce. 69*

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



Oysters Combo

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

Oyster Au Naturel

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

Fried Oyster

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

Oyster Nam Jim

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

STARTERS

HUMMUS

Padron Peppers served with Hummus & Sourdough Bread. 119
SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE · FRANCE · 125/178

FRIED CAULIFLOWER

Fried Cauliflower with Sourdough Croutons & Hummus. 119
SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE · FRANCE · 125/178

MOULES MARINIÈRES

Steamed Mussels with Mussels Sauce & Fresh Herbs. 300 G 155
SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE · FRANCE · 125/178

CAVIAR

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

GRATINATED GOAT CHEESE

*Gratinated Goat Cheese on Sourdough Crouton, Salad, Vegetables,
Pickled Red Onions, Roasted Kernels, Vinaigrette & Hummus. 139*
SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE · FRANCE · 125/178

TARTARE

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

VITELLO TONNATO

Slices of Beef, Sokkelund's Tuna Sauce, Tomatoes, Fried Capers & Fresh Basil. 149
PINOT NOIR · CHANIN · SANTA RITA HILLS · CALIFORNIA · 135/193

MAIN COURSES

ZANDER *Skin Fried Zander with Vegetables, 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.* 259
Add Fried Green Asparagus. 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 Fried Green Asparagus.* 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 Fried Green Asparagus 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 Fried Green Asparagus 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 Fried Green Asparagus or French Fries with Bearnaise Sauce.*
275 G 439 • 180 G 359
BRUNELLO DI MONTALCINO • ALTESINO • TUSCANY • ITALY • 140/200

SIDE ORDERS

HUMMUS *Padron Peppers served with Hummus & Sourdough Bread.* 119

FRIED PADRON PEPPERS 69

FRIED CAULIFLOWER *Fried Cauliflower with Sourdough Croutons & Hummus.* 119

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

CAESAR SALAD *Romaine Salad, Caesar Dressing, Roasted Nuts, Pickled Red Onions, Croutons & Parmesan.* 79

FRENCH FRIES *French Fries & Bearnaise Sauce.* 69

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

Salads

GRATINATED GOAT CHEESE

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

Gratinated Goat Cheese on Sourdough Croutons, Salad, Vegetables, Pickled Red Onions, Roasted Kernels, Vinaigrette & Hummus.

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, Salad, Vegetables, Pickled Red Onions, Roasted Kernels, Vinaigrette & Hummus. 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 275 • 170 G 239

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 265 • 170 G 229

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 275 • 180 G 239

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 239 • 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 229

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

CRÉME BRÛLÉE

Sokkelund's Crème Brûlée. 125 Add Organic Vanilla Ice Cream. 39

AFFOGATO

Organic Vanilla Ice Cream served with Espresso. 99

VANILLA ICE CREAM · CHOCOLATE SAUCE

Organic Vanilla Ice Cream served with Hot Valrhona Chocolate Sauce. 119

VANILLA ICE CREAM · CARAMEL SAUCE

Organic Vanilla Ice Cream served with Caramel Sauce. 119

CHOCOLATE

Organic Dark Chocolate with Marzipan from Summerbird. 1 PCS. 35

CHEESE

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

Served with Rose Hip Jam & Toasted Rye Bread. 109

SWEET WINES

VINTAGE PORT

Late Bottled Vintage Port · Taylor's.

GLASS 10 CL. 100 · BOTTLE 75 CL. 700

CHÂTEAU GRAMBOY

2018 Monbazillac · 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

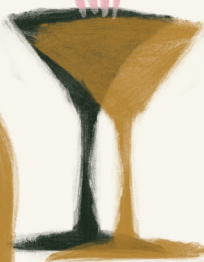
OLD FASHIONED

*Aromatic Bourbon served
with a hint of Orange.*

135

Champagne

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 / 178 / 402 / 669

RIESLING · *Feinherb · Weingut Lenhart-Mehring · 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 · *Laurence 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 CUVÉE · 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</i> · <i>France</i> · 625
113	2021	CHATEAU SIMONE · <i>Palette</i> · <i>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</i> · <i>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</i> · <i>Domaine Billaud Simon</i> · 995
208	2022	CHABLIS GRAND CRU · <i>Les Clos</i> · <i>Christian Moreau</i> · 1.295
304	2023	POUILLY FUISSE 1ER CRU · SUR LA ROCHE · <i>Verget</i> · 925
302	2022	MEURSAULT · <i>Domaine Latour-Giraud</i> · 1.295
212	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</i> · <i>Coffinet-Dauvernet</i> · 2.150

USA & NEW ZEALAND

308	2021	CHARDONNAY · <i>Noisetieres</i> · <i>Kistler, Sonoma</i> · 1.350
309	2021	CHARDONNAY · <i>The Meadows</i> · <i>Walter Hansel, Russian River Valley</i> · 875
306	2024	SAUVIGNON BLANC · <i>Cloudy Bay, New Zealand</i> · 695
310	2021	CHARDONNAY · <i>Hunting Hill</i> · <i>Kumeu River, New Zealand</i> · 995
312	2022	CHARDONNAY · <i>Elston</i> · <i>Te Mata, New Zealand</i> · 795

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	2020	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 Hocha, Lebanon	·	795		

ITALY

605	2021	CEPPARELLO	·	Isole e Olena, Toscana	·	1.825		
600	2019	BARBARESCO	·	ASILI	·	Bruno Giacosa Fallo, Piemonte	·	2.195
607	2016	BAROLO	·	VIGNA PRESSENDA	·	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 · *Biodynamic Mango Juice* · 55/70

SODAS

PASSIONSFRUIT · *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 · 30
Without Purchase of other Drinks · 40

Drinks

VERMOUTH & TONIC

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

GIN & TONIC

Malfy Rosa 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 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

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



Coffee

DRIP COFFEE *Ad Libitum* · 45
ESPRESSO · 34
AMERICANO *Db. Espresso* · 42
FLAT WHITE · 49

CORTADO · 42
CAFFÈ LATTE · 52
CAPPUCCINO · 49
ICED CAFFÈ LATTE · 52

*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. 59*

FRESH MINT TEA

SOKKELUND'S FRESH MINT TEA SERVED WITH MINT SYRUP 59



SOKKELUND

— SINCE 1994 —