

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



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 Tatare.
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 Mussel Sauce & Fresh Herbs. 300 G 155
SANCERRE · DOMAINE MERLIN CHERRIER · LOIRE · FRANCE · 125/178

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 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 · 195/279

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 & Mussel 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 Mussel Sauce & Fresh Herbs. Served with French Fries & Aioli. 600 G 269

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 Broccoli with Spicy Tomato Compote & Parmesan. 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 Broccoli with Spicy Tomato Compote & Parmesan. 269

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

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

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

Choose Broccoli 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 · 195/279

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 · 195/279

TENDERLOIN Tenderloin of Beef with Fried Padron Peppers & 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 · 150/214

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 · 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, Salad, Vegetables, Pickled Red Onions, Roasted Kernels, Vinaigrette & Hummus. 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 Tenderloin served with 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 · 195/279

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



WINE BY THE GLASS



R de Ruinart Brut

MAISON RUINART
GLASS 130 · BOTTLE 900



Crémant de Bourgogne

VINCENT BARON & FILS
GLASS 100 · BOTTLE 700

WHITE WINE

GLASS 14 / 20 CL. · BOTTLE 75 CL.

SANCERRE · Domaine Merlin-Cherrier · Loire, France · 125 / 178 / 669
CHABLIS 1ER CRU FOURCHAUME · Domaine Seguinot-Bordet · Bourgogne, France · 135 / 193 / 723
POUILLY FUMÉ · Blanc Fumé · Pascal Jolivet · Loire, France · 155 / 221 / 830
MEURSAULT · Domaine Henri Clerc · Bourgogne, France · 195 / 279 / 1045
PULIGNY MONTRACHET · Domaine Henvri Boillot · Bourgogne, France · 250 / 357 / 1339
RIESLING · Feinherb · Weingut Lenhart-Mehring · Mosel, Germany · 90 / 128 / 482
GRÜNER VELTLINER · Weingut Hiedler · Langenlois, Austria · 110 / 157 / 589
CHARDONNAY · Martin Ray · Sonoma, California · 115 / 164 / 616
PINOT BIANCO RISERVA · Vorberg · Cantina Terlan · Alto Adige, Italy · 145 / 207 / 775

NON ALCOHOLIC WHITE WINE

GLASS 14 / 20 CL. · BOTTLE 75 CL.

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

ROSÉ & ORANGE

GLASS 14 / 20 CL. · BOTTLE 75 CL.

PINK PÉGAU · Laurence Feraud · Rhône, France · 90 / 128 / 482
ORANGE · La Polonaise · Les Cigales dans le Fourmilière · Languedoc, France · 95 / 136 / 509

RED WINE

GLASS 14 / 20 CL. · BOTTLE 75 CL.

FLEURIE · Clos De La Roquette Tardive · Domaine Coudert · Bourgogne, France · 125 / 179 / 670
CÔTES DU RHÔNE · Domaine la Soumade · Rhône, France · 90 / 128 / 482
CHATEAU PHELAN SEGUR · St Estephe · Bordeaux, France · 159 / 227 / 852
GEVREY CHAMBERTIN · Domaine Pierre Gelin · Bourgogne, France · 180 / 257 / 964
CHATEUNEUF DU PAPE · Domaine du Pegau · France · 175 / 250 / 938
PINOT NOIR · Chanin · Santa Rita Hills, California · 135 / 193 / 723
BRUNELLO DI MONTALCINO · Altesino · Toscana, Italy · 140 / 200 / 750
CABERNET SAUVIGNON ESTATE · Ridge Vineyards · Santa Cruz Mountains, California · 195 / 279 / 1045
BAROLO · **VIGNA PRESSEDA** · Conterno Fantino · Piemonte Italy · 180 / 257 / 964
PSI · Peter Sisseck · Ribera del Duero, Spain · 150 / 214 / 803

WHITE WINE

CHAMPAGNE

		R DE RUINART BRUT	•	Maison Ruinart	•	130/900
100		BOLLINGER	•	SPECIAL CUVEE	•	995
101		LARMANDIER-BERNIER	•	LONGITUDE	•	Blanc de Blancs • 1.075
103		LAURENT PERRIER	•	Millesime 2012	•	1.275
102		PERRIER JOUËT	•	Belle Epoque	•	1.995
104		KRUG	•	Grande Cuvée	•	2.375
105		BILLECART SALMON	•	Rosé	•	1.125

ROSÉ

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

GERMANY, ITALY & AUSTRIA

106	2022	RIESLING	•	Kiedricher · Trocken · Robert Weil, Rheingau	•	650
116	2023	SCHARZHOFBERGER	•	Kabinett · Egon Müller, Saar	•	2.100
108	2023	RIESLING	•	Westhofener Trocken · Wittmann, Rheinhessen	•	795

LOIRE & BORDEAUX

300	2022	POUILLY FUMÉ	•	Blanc Fumé	•	Pascal Jolivet • 725
201	2021	BLANC DE LYNCH BAGES	•	Bordeaux	•	1125

BURGUNDY

202	2023	CHABLIS	•	Olivier Leflaive	•	875
204	2022	CHABLIS 1ER CRU	•	Mont de Milieu	•	Domaine Billaud Simon • 995
208	2022	CHABLIS GRAND CRU	•	Les Clos	•	Christian Moreau • 1.250
304	2023	POUILLY FUISSE 1ER CRU	•	SUR LA ROCHE	•	Verget • 925
302	2022	MEURSAULT	•	Domaine Latour-Giraud	•	1.150
211	2022	CHASSAGNE MONTRACHET	•	Domaine Thomas Morey	•	1.075
214	2022	CHASSAGNE MONTRACHET	•	1er cru Les Blanchots Dessus	•	Coffinet-Dauvernet • 1.750

USA & NEW ZEALAND

308	2021	CHARDONNAY	•	Noisetieres	•	Kistler, Sonoma • 1.425
309	2021	CHARDONNAY	•	Cahill Lane	•	Walter Hansel, Russian River Valley • 950
306	2024	SAUVIGNON BLANC	•	Cloudy Bay, New Zealand	•	695
310	2021	CHARDONNAY	•	Hunting Hill	•	Kumeu River, New Zealand • 950

RED WINE

BURGUNDY

709	2022	MERCUREY	•	Château de Chamirey	•	975
404	2022	SANTENAY	•	Domaine Caroline Morey	•	995
408	2020	BEAUNE	•	1 Cru Clos De Roi	•	Domaine Tollot-Beaut • 1.095
410	2022	CHAMBOLLE MUSIGNY	•	Domaine Taupenot-Merme	•	1.295
406	2020	VOSNE ROMANÉE	•	Domaine Jacques Cacheaux	•	1.095
415	2019	GEVREY CHAMBERTIN	•	1Er Cru Estournelles St. Jacques	•	Frederic Esmonin • 1.195
402	2021	NUITS ST. GEORGES	•	1Er Cru Clos de Corvées	•	Marchand Tawse • 1.350
414	2017	CLOS DES LAMBRAYS	•	Domaine des Lambrays	•	2.595
416	2019	ECHEZEAUX	•	Domaine Gros Frere & Soeur	•	1.995

BORDEAUX

505	2016	CHATEAU GRAND PUY LACOSTE	•	Pauillac	•	1.395
503	2019	CHATEAU FONBEL	•	Saint Emilion	•	725
506	2019	LA GRAVE TRIGANT DE BOISSET	•	Pomerol	•	925
504	2016	DOMAINE DE CHEVALIER	•	Pessac-Leognan	•	1.295

RHÔNE & LEBANON

507	2019	COTES DU RHÔNE	•	Reserve	•	Chateau des Tours • 850
509	2015	CROZES HERMITAGE	•	Domaine De Thalabert	•	Paul Jaboulet Âiné • 825
809	2016	CHATEAU MUSAR	•	Gaston Hochar, Lebanon	•	795

ITALY

605	2021	CEPPARELLO	•	Isole e Olena, Toscana	•	1.450
600	2019	BARBARESCO	•	ASILI	•	Bruno Giacosa Falieto, Piemonte • 2.195
603	2019	BRUNELLO DI MONTALCINO	•	Le Chuisse, Toscana	•	995
606	2011	AMARONE	•	Quintarelli, Veneto	•	2.500
601	2019	ETNA ROSSO	•	Santo Spirito	•	Pietradolce, Sicily • 875

SPAIN

700	2022	AALTO	•	Ribera del Duero	•	1.095
703	2018	PINTIA	•	Toro	•	1.275
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	•	1.400
706	2012	VEGA SICILIA UNICO	•	Ribera del Duero	•	3.995

USA & AUSTRALIA

801	2022	PINOT NOIR	•	Au Bon Climat	•	Santa Barbara • 825
806	2021	PINOT NOIR	•	Sanford & Benedict	•	Chanin, Santa Barbara • 1.125
800	2015	CABERNET SAUVIGNON	•	Special Selection	•	Caymus, Napa Valley • 1.595
803	2019	CABERNET SAUVIGNON	•	One Point Five	•	Shafer, Napa Valley • 1.195

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 · Fresh Pressed by Rosengaard · 55/70
ORANGE · Fresh Pressed by Rosengaard · 55/70
APPLE · Fresh Pressed by Rosengaard · 55/70
MANGO · Biodynamic Mango Juice · 55/70

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 · 30
Without Purchase of other Drinks · 40

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

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

