

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 & Poached Hegnsholt 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 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,
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*



4 CL. 70 KR.

O.P.ANDERSON

SNAPS BORNHOLM
Rhubarb & Star Anis. 25%

RÅDHUS 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

POUILLY FUMÉ • BLANC FUMÉ • PASCAL JOLIVET • LOIRE, FRANCE • 2022 • 155/221

TOAST SKAGEN

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

CHABLIS 1ER CRU FOURCHAUME • DOMAINE SEGUNOT-BORDET • BURGOGNE • FRANCE • 135/193

MOULES FRITES

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

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

LOBSTER TOAST

Seared 1/1 Lobster Tail served on Toast with

Spicy Tomato Compote, Lobster Sauce & Fresh Herbs. 369

MEURSAULT • HENRI BOILLOT • BURGOGNE, FRANCE • 2023 • 233/333

LOBSTER PASTA

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

Lobster Sauce, Tomato, Parmesan & Fresh Herbs. 369

MEURSAULT • HENRI BOILLOT • BURGOGNE, FRANCE • 2023 • 233/333

AVOCADO

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

Served with Salad tossed in Vinaigrette. 239

CHABLIS 1ER CRU FOURCHAUME • DOMAINE SEGUNOT-BORDET • BURGOGNE • FRANCE • 135/193

CAESAR SALAD

Romaine Lettuce, Caesar Dressing,

Roasted Nuts, Pickled Red Onions, Croutons,

Parmesan & Fried Chicken Breast. 239

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

CROQUE MADAME

*Organic Sourdough Bread, Ham, Pickled Red Onions,
Uniqa Havgut 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 from Rokkedahl served on Toast with Bacon, Fried Onions & Herbs. 239

POUILLY FUMÉ • BLANC FUMÉ • PASCAL JOLIVET • LOIRE, FRANCE • 2022 • 155/221

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

CHATEAUNEUF DU PAPE • DOMAINE DU PEGAU • RHÔNE, FRANCE • 2019 • 175/250

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

GEVREY CHAMBERTIN • DOMAINE PIERRE GELIN • BOURGOGNE, FRANCE • 2020 • 170/243

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

SIDEORDERS

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

FRIED PADRON PEPPERS 69

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 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
GRÜNER VELTLINER · WEINGUT HIEDLER · LANGENLOIS, AUSTRIA · 2023 · 110/157

MOULES MARINIÈRES

Steamed Mussels with Mussel 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*
RIESLING · FEINHERB · WEINGUT LENHART-MEHRINGER · MOSEL, GERMANY · 2023 · 90/128

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 BIANCO RISERVA · VORBERG · CANTINA TERLAN · ALTO ADIGE, ITALY · 2022 · 145/207

MAIN COURSES

ZANDER *Skin Fried Zander with Vegetables, Potatoes, Fresh Herbs & Mussel Sauce.* 289

CHABLIS 1ER CRU FOURCHAUME • DOMAINE SEGUINOT-BORDET • BOURGOGNE, FRANCE • 2023 • 135/193

LOBSTER PASTA *Linguine served with 1/1 Seared Lobster Tail (Out of Shell), Lobster Sauce, Tomato, Parmesan & Fresh Herbs.* 369

MEURSAULT • HENRI BOILLOT • BOURGOGNE, FRANCE • 2023 • 233/333

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 & Parmesan. 259

Add Broccolini with Spicy Tomato Compote & Parmesan. 69

PINOT NOIR • CHANIN • SANTA RITA HILLS, CALIFORNIA • 2021 • 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 • CALIFORNIA • 135/193

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

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

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

270 G 309 • 180 G 269

GEVREY CHAMBERTIN • DOMAINE PIERRE GELIN • BOURGOGNE, FRANCE • 2020 • 170/243

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

275 G 439 • 180 G 359

BAROLO • VIGNA PRESSENDA • CONTERNO FANTINO • PIEMONTE, ITALIEN • 2016 • 180/257

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

CHATEAUNEUF DU PAPE • DOMAINE DU PEGAU • RHÔNE, FRANCE • 2019 • 175/250

SIDE ORDERS

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

FRIED PADRON PEPPERS 69

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*

RIESLING · FEINHERB · WEINGUT LENHART-MEHRINGER
MOSEL, GERMANY · 2023 · 90/128

CAESAR SALAD

*Romaine Salad, Caesar Dressing,
Roasted Nuts, Pickled Red Onions, Croutons,
Parmesan & Fried Chicken Breast. 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, Salad, Vegetables,
Pickled Red Onions, Roasted Kernels,
Vinaigrette & Hummus. 239*

POUILLY FUMÉ · BLANC FUMÉ · PASCAL JOLIVET
LOIRE, FRANCE · 2022 · 155/221

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 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

*Bourbon served with
a hint of Orange.*

135



Champagne



R DE RUINART BRUT

MAISON RUINART

GLASS 130 • BOTTLE 900



Billecart Salmon
Rosé

1.125 / *Bin 100*

Larmandier-Bernier
Longitude · Blanc de Blancs

1.075 / *Bin 101*

Perrier Jouët
Belle Epoque

1.995 / *Bin 102*

Bollinger
Special Cuvée

995 / *Bin 105*

Krug
Grande Cuvée

2.995 / *Bin 104*

Laurent Perrier
Millisime 2012

1.275 / *Bin 105*

Crémant

CRÉMANT DE BOURGOGNE

Domaine Chanzy · Blanc de Blancs

GLASS 100 • BOTTLE 700



VERMOUTH & TONIC

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

GIN & TONIC

Malfy Rosa 109 • *Monkey 47* 109 • *Geranium* 109 • *Tangeray Ten* 109

Olives

Marinated with Herbs. 69

Chips

Chips with Sokkelunds Dip. 69

Almonds

Salted Spanish Marcona Almonds. 69

WHITE WINE



BIN		14 cl	20 cl	75 cl
901	NON ALCOHOLIC CHARDONNAY 0,5 % · Tee Dawn · Rheingau, Germany · 2024	90	128	482
902	CHABLIS 1ER CRU FOURCHAUME · Domaine Seguinot-Bordet · Bourgogne, France · 2023	135	193	723
204	CHABLIS 1ER CRU · Mont de Milieu · Domaine Billaud Simon · Bourgogne, France · 2022			995
208	CHABLIS GRAND CRU · Les Clos · Christian Moreau · Bourgogne, France · 2022			1.250
304	POUILLY FUISSE 1ER CRU · SUR LA ROCHE · Verget Bourgogne, France · 2023			925
903	MEURSAULT · Domaine Henri Clerc · Bourgogne, France · 2022			1.045
302	MEURSAULT · Henri Boillot · Bourgogne, France · 2023	233	333	1.250
212	PULIGNY MONTRACHET · Jacques Carillon · Bourgogne, France · 2023	250	357	1.339
214	CHASSAGNE MONTRACHET · 1er cru Les Blanchots Dessus · C. Dauvernet · Bourgogne, France · 2022			1.750
904	RIESLING · Feinherb · Weingut Lenhart-Mehring · Mosel, Germany · 2023	90	128	482
106	RIESLING · Kiedricher · Trocken · Robert Weil · Rheingau, Germany · 2022			650
108	RIESLING · Westhofener Trocken · Wittmann · Rheinhessen, Germany · 2023			795
116	SCHARZHOFBERGER · Kabinett · Egon Müller · Saar, Germany · 2023			2.100
905	GRÜNER VELTLINER · Weingut Hiedler · Langenlois, Austria · 2023	110	157	589
110	PINOT BIANCO RISERVA · Vorberg · Cantina Terlan · Alto Adige, Italy · 2022	145	207	775
906	SANCERRE · Domaine Merlin-Cherrier · Loire, France · 2023	125	178	669
300	POUILLY FUMÉ · Blanc Fumé · Pascal Jolivet · Loire, France · 2022	155	221	830
201	BLANC DE LYNCH BAGES · Bordeaux, France · 2021			1.125
907	CHARDONNAY · Martin Ray · Sonoma, California · 2023	115	164	616
308	CHARDONNAY · Noisetieres · Kistler · Sonoma, USA · 2021			1.425
309	CHARDONNAY · Cahill Lane · Walter Hansel · Russian River Valley, USA · 2022			950
306	SAUVIGNON BLANC · Cloudy Bay, New Zealand · 2024			695
310	CHARDONNAY · Hunting Hill · Kumeu River, New Zealand · 2021			950

Rosé x Orange



BIN		14 cl	20 cl	75 cl
908	ROSÉ · PINK PÉGAU · Laurence Feraud · Rhône, France · 2022	90	128	482
111	ROSÉ · CHATEAU DE ROMASSAN · Domaine OTT · Bandol, France · 2022			775
112	ROSÉ · PARISY · Chateau De Tours VDT · France · NV			625
113	ROSÉ · CHATEAU SIMONE · Domaine Ott · Bandol, France · 2022			775
909	ORANGE · LA POLONAISE · Les Cigales dans les Fourmilière · Languedoc, France · 2024	95	136	509

RED WINE



BIN		14 cl	20 cl	75 cl
400	FLEURIE · Clos De La Roilette Tardive · Domaine Coudert · Bourgogne, France · 2023	125	179	670
709	MERCUREY · Château de Chamirey · Bourgogne, France · 2022			975
404	SANTENAY · Domaine Caroline Morey · Bourgogne, France · 2022	185	265	995
408	BEAUNE · 1 Cru Clos De Roi · Domaine Tolleot-Beaut · Bourgogne, France · 2020			1.095
410	CHAMBOLLE MUSIGNY · Domaine Taupenot-Merme · Bourgogne, France · 2022			1.295
406	VOSNE ROMANÉE · Domaine Jacques Cacheaux · Bourgogne, France · 2020			1.095
908	GEVREY CHAMBERTIN · Domaine Pierre Gelin · Bourgogne, France · 2020	170	243	910
415	GEVREY CHAMBERTIN · 1Er Cru Estournelles St. Jacques · F. Esmonin · Bourgogne, France · 2019			1.195
402	NUITS ST. GEORGES · 1Er Cru Clos de Corvées · Marchand Tawse · Bourgogne, France · 2021			1.350
414	CLOS DES LAMBRAYS · Domaine des Lambrays · Bourgogne, France · 2017			2.595
416	ECHÉZEUX · Domaine Gros Frère & Soeur · Bourgogne, France · 2019			1.995
501	CHATEAU PHELAN SEGUR · St Estephe · Bordeaux, France · 2019	159	227	852
500	CHATEAU LANESSAN · Haut Medoc · Bordeaux, France · 2015			825
505	CHATEAU GRAND PUY LACOSTE · Pauillac · Bordeaux, France · 2016			1.395
506	LA GRAVE TRIGANT DE BOISSET · Pomerol · Bordeaux, France · 2019			925
504	DOMAINE DE CHEVALIER · Pessac-Leognan · Bordeaux, France · 2016			1.295
909	CÔTES DU RHÔNE · Domaine la Soumade · Rhône, France · 2022	90	128	482
510	CHATEAUNEUF DU PAPE · Domaine du Pegau · Rhône, France · 2019	175	250	938
509	CROZES HERMITAGE · Domaine De Thalabert · Paul Jaboulet Aîné · Rhône, France · 2015			825
809	CHATEAU MUSAR · Gaston Hochar · Lebanon · 2016	148	212	795
605	CEPPARELLO · Isole e Olena · Toscana, Italy · 2021			1.450
600	BARBARESCO · ASILI · Bruno Giacosa Falloto · Piemonte, Italy · 2019			2.195
607	BAROLO · VIGNA PRESSENDA · Conterno Fantino · Piemonte, Italy · 2016	180	257	964
910	BRUNELLO DI MONTALCINO · Altesino · Toscana, Italy · 2020	140	200	750
603	BRUNELLO DI MONTALCINO · Le Chiusse · Toscana, Italy · 2018			995
606	AMARONE · Quintarelli · Veneto, Italy · 2011			2.500
601	ETNA ROSSO · Santo Spirito · Pietradolce · Sicily, Italy · 2019	163	233	875
911	PSI · Peter Sisseck · Ribera del Duero, Spain · 2022	150	214	803
700	AALTO · Ribera del Duero, Spain · 2022			1.095
703	PINTIA · Toro, Spain · 2018			1.275
707	QS2 · Quinta Sardonía · Castilla y Leon · Spain · 2018			775
705	FLOR DE PINGUS · Peter Sisseck · Castilla León, Spain · 2021	261	373	1.400
706	VEGA SICILIA UNICO · Ribera del Duero, Spain · 2012			3.995
912	PINOT NOIR · Chanin · Santa Rita Hills, California · 2021	135	193	723
801	PINOT NOIR · Au Bon Climat · Santa Barbara, USA · 2022			825
806	PINOT NOIR · Sanford & Benedict · Chanin, Santa Barbara USA · 2021			1.125
800	CABERNET SAUVIGNON · Special Selection · Caymus · Napa Valley, USA · 2015			1.595
803	CABERNET SAUVIGNON · One Point Five · Shafer · Napa Valley, USA · 2019			1.195
805	CABERNET SAUVIGNON · Ridge Vineyards · Santa Cruz Mountains, California · 2019	195	278	1.044

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

Drinks

VERMOUTH & TONIC

Vermouth Moderne - Pink Grape 109 • Vermouth Bordiga - Rosso 109

GIN & TONIC

Malfy Rosa 109 • Monkey 47 109 • Geranium 109 • Tanqueray Ten 109

CHAMPAGNE & CRÉMANT

R DE RUINART BRUT

MAISON RUINART
GLASS 130 • BOTTLE 900

CRÉMANT DE BOURGOGNE

DOMAINE CHANZY • BLANC DE BLANCS
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

ICED AMERICANO · 45

*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