

LUNCH CLASSICS

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*

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 IER Cru Fourchaume • Domaine Seguinot-Bordet • Bourgogne, France • 2023 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 • 2023 125/178*



LOBSTER TOAST

*Seared 1/1 Lobster Tail served on Toast with
Spicy Tomato Compote, Lobster Sauce & Fresh Herb. 369
Meursault • Henri Boillot • Bourgogne, 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 • Bourgogne, France • 2023 233/333*

AVOCADO

*Avocado, Tomato, Apetina Cheese & Poached Hegnsholt Egg on
Toasted Sourdough Bread. Served with Salad tossed in Vinaigrette. 239
Chablis IER Cru Fourchaume • Domaine Seguinot-Bordet • Bourgogne, France • 2023 135/193*

CROQUE MADAME

*Organic Sourdough Bread, Ham, Pickled Red Onions,
Unika Havus Cheese, Tomato, Fried Egg with Salad tossed in Vinaigrette.
French Fries with Mayonnaise. 239
Pinot Noir • Chanin • Santa Rita Hills, California, USA • 2021 135/193*

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*

SHRIMPS

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

EGG & SHRIMPS

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

FILLET OF PLAICE

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

FILLET OF PLAICE AND SHRIMPS

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

POTATO

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

CHICKEN & BACON

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

BEEF TATARE

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

ROASTBEEF

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

Aquavit

4 CL. 70 KR.

O.P. ANDERSON

SNAPS BORNHOLM

RÅDHUS AKVAVIT

Rhubarb & Star Anis. 25%

*Served every day from 11:30 - 15:00
Served on Sokkelund's in-house made organic Rye Bread or Organic Toast.*

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

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

CHARDONNAY • MARTIN RAY • SONOMA, CALIFORNIA, USA • 2023 • 115/164

CHICKEN

Fried Chicken, Salad, Vegetables, Pickled Red Onions, Roasted Kernels, Vinaigrette & Hummus. 239

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

STEAK

Slices of Tenderloin served with Salad, Vegetables, Pickled Red Onions, Roasted Kernels, Vinaigrette & Hummus.

90 g 259 • 180 g 329 • 275 g 399

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



BURGER



BACON & CHEESE

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

TATARE

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

CHEESE

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

CHICKEN

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

TRUFFLE & PARMESAN FRITES

Add Truffle & Parmesan to your Fries

20

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

Our Burgers are Cooked Medium.

Sokkelund's French Fries are fried in Peanut Oil & tossed with Umami Salt.

People Place



Southland
Since 1984

GILLARDEU OYSTERS

Au Naturel

Oysters served with Lemon & Vinaigrette.

1/6/12 PCS · 49/294/588

Nam Jim

Oysters with Lime, Garlic, Ginger & Soya.

1/6/12 PCS · 55/330/660

Fried

Fried Oysters served with Sauce Tartare.

1/6/12 PCS · 55/330/660



Combo

Selection of Oysters · Au Naturel, Fried & Nam Jim.

1/12 PCS · 318/636

R DE RUINART BRUT

Brut Maison Ruinart

GLASS 130 · BOTTLE 900

CRÉMANT DE BOURGOGNE

Domaine Chanzy · Blanc de Blancs

GLASS 100 · BOTTLE 700

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 · 2023 · 125/178

CAVIAR

Gastro Uniqa Gold Caviar served with Croutons & Creme Fraiche. 30 g 539

CHAMPAGNE R DE RUINART BRUT · MAISON RUINART · 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

TATARE

Seasoned Tartare of Beef served with Salad, Pickled Red Onions, Cornichons, Croutons & Sokkelund's Dijonnaise.. 159

CABERNET SAUVIGNON ESTATE · RIDGE VINEYARDS · SANTA CRUZ MOUNTAINS, CALIFORNIA, USA · 2019 · 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 • 2023 • 125/178

CHICKEN PARMIGIANA

Linguine tossed with Tomato Sauce & Basil. Served with Fried Chicken with Parmesan & Havdus Cheese. 259

Add Broccolini with Tomato Compote & Parmesan. 69

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

VITELLO TONNATO

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

Served with Broccolini with Tomato Compote & Parmesan. 269

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

TATARE

Seasoned Tartare of Beef served with Salad & Pickled Red Onion tossed in Vinaigrette, Cornichons, Sokkelund's Dijonnaise, Herbs & Croutons. Choose Broccolini with 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, CALIFORNIA, USA • 2019 • 195/279

TENDERLOIN

Tenderloin of Beef with Fried Padron Peppers & Red Wine Sauce. Choose Broccolini with Tomato Compote &

Parmesan or French Fries. 275 g 439 • 180 g 359

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

PEPPER STEAK

Tenderloin of Beef with Crushed Black Pepper & Pepper Sauce. Choose Broccolini with Tomato Compote &

Parmesan or French Fries. 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



CELEBRATE A LITTLE EXTRA

So the land
SINCE 1994

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 • Tangueray 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-Mehringer · 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, USA · 2023	115	164	616
308	CHARDONNAY · Noisetieres · Kistler · Sonoma, California, USA · 2021			1.425
309	CHARDONNAY · Cahill Lane · Walter Hansel · Russian River Valley, California, 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 Fallo · 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 Chiusi · Toscana, Italy · 2018			995
606	AMARONE · Quintarelli · Veneto, Italy · 2011			2.500
601	ETNA ROSSO · Santo Spirito · Pietradolce · Sicilien, 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, USA · 2021	135	193	723
801	PINOT NOIR · Au Bon Climat · Santa Barbara, California, USA · 2022			825
806	PINOT NOIR · Sanford & Benedict · Chanin · Santa Barbara, California, USA · 2021			1.125
800	CABERNET SAUVIGNON · Special Selection · Caymus · Napa Valley, California, USA · 2015			1.595
803	CABERNET SAUVIGNON · One Point Five · Shafer · Napa Valley, California, USA · 2019			1.195
805	CABERNET SAUVIGNON · Ridge Vineyards · Santa Cruz Mountains, California, USA · 2019	195	278	1.044



Unusually Pleasurable

DRINKS

Vermouth & Tonic Gin & Tonic

Vermouth Moderne · *Pink Grape* 109

Vermouth Bordiga · *Rosso* 109

Malfy Rosa 109 · *Monkey 47* 109

Geranium 109 · *Tangueray Ten* 109

CHAMPAGNE & CRÉMANT

CRÉMANT DE BOURGOGNE

Domaine Chanzy · Blanc de Blancs

GLASS 100 · BOTTLE 700



R DE RUINART BRUT

Maison Ruinart

GLASS 130 · BOTTLE 900

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

PASSIONFRUIT 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 *Dark Chocolate & organic Coffee Liqueur.* 125

WHITE RUSSIAN *Vodka, Coffee Liqueur & Cream.* 125

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

MOJITO *Rum, Lime & Mint.* 125

BRAMBLE *Blackberries, Lemon & Gin.* 125

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

OLIVES

Olives Marinated with Herbs. 69

CHIPS

Chips with Sokkelund's Dip. 69

ALMONDS

Salted Spanish Marcona Almonds. 69

NON ALCOHOLIC DRINKS

MINT

*Sparkling Drink with Mint
Syrup & Lime.* 85

PASSION

*Passion Fruit, Lime &
Ginger Beer.* 85

BLACKBERRY

*Blackberries, Mint &
Lemon.* 85

VIRGIN BLOODY MARY

*Tomato Juice, Fresh Sellery &
Spices.* 85

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 · *Passionsfrugt, Lime & Ginger Beer* · 85
VIRGIN BLOODY MARY · *Tomatjuice, Frisk Selleri & Krydderier* · 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
ELDERFLOWER · *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
ORANGE · *Fresh Pressed by Rosengaard* · 55/70
APPLE · *Fresh Pressed by Rosengaard* · 55/70
MANGO · *Biodynamic Mangojuice* · 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

ICED TEA & KOMBUCHA

ICED TEA PEACH · *Earl Grey from Palais des Thés. Served with Peach Syrup & Lemon* · 55
ICED TEA MINT · *Earl Grey fra 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 SOUR CHERRY · *Folk - organic Danish produced Kombucha. Fermented Green Tea with Sour Cherry flavor* · 60

WATER

SPARKLING · *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

DESSERTS

Crème 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

SWEET WINES

VINTAGE PORT

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

CHÂTEAU GRAMBOY

2018 Monbazillac · Bordeaux.
GLASS 10 CL. 79 · BOTTLE 75 CL. 575



AFTER DINNER DRINKS

OLD FASHIONED

*Bourbon served with a hint of
Orange.*

135

WHITE RUSSIAN

Vodka, Coffee Liqueur & Cream.

125

ESPRESSO MARTINI

*Dark Chocolate &
organic Coffee Liqueur.*

125