

DRINKS

VERMOUTH & TONIC

Vermouth Moderne · *Pink Grape* 130

Vermouth Bordiga · *Rosso* 130

GIN & TONIC

Monkey 47 130 · *Geranium* 130

Citadelle 130

PALOMA *Tequila, Lime & Pink Grape Soda.* 139

HUGO SPRITZ *Elderflower & Mint topped with Crémant.* 139

APEROL SPRITZ *Aperol & Orange topped with Crémant.* 139

LIMONCELLO SPRITZ *Limoncello, Elderflower & Lemon topped with Crémant.* 139

DRY MARTINI *Geranium Gin & Dry Vermouth with Citronzest.* 139

NEGRONI *Campari, Vermouth & Gin.* 139

OLD FASHIONED *Aromatic Bourbon served with a hint of Orange.* 149

PASSIONFRUIT SOUR *Light Rum with Lime & Passionfruit.* 139

AMARETTO SOUR *Reinheart Rye Whiskey, Amaretto, Lemon & Sugar.* 139

WHISKEY SOUR *Reinheart Rye Whiskey, Lemon & Sugar.* 139

ESPRESSO MARTINI *Dark Chocolate & organic Coffee Liqueur.* 139

WHITE RUSSIAN *Vodka, Coffee Liqueur & Cream.* 139

MOJITO *Rum, Lime & Mint.* 139

BRAMBLE *Blackberries, Lemon & Gin.* 139

SPICY MARGARITA *Red Chili Liqueur Mixed with Lime & Tequila served on the Rocks.* 139

NON ALCOHOLIC DRINKS

VIRGIN BRAMBLE · *Citadelle 0.0, Blackberries & Lemon.* 89

VIRGIN HUGO SPRITZ · *Elderflower & Mint topped with Non Alcoholic Sparkling.* 89

VIRGIN LIMONCELLO SPRITZ · *Elderflower, Lemon & Non Alcoholic Limoncello.* 89

“NOGRONI” · *Anaperitivo, Citadelle 0.0 Gin & Orange.* 89

ANAPERITIVO HIGHBALL · *Anaperitivo, Sparkling Water & Orange.* 89

GT CITADELLE · *0.0 Gin/Tonic.* 89

MINT · *Sparkling Drink with Mint Syrup & Lime.* 89

PASSION · *Passion Fruit, Lime & Ginger Beer.* 89

VIRGIN BLOODY MARY · *Tomato Juice, Fresh Celery & Spices.* 89

OLIVES

Blend of Olives.

59

FRENCH FRIES

French Fries & Mayonnaise.

69

TRUFFLE FRIES

French Fries, Parmesan, Truffle Oil & Mayonnaise.

105

ALMONDS

Salted Spanish Marcona Almonds.

69

POPOVERS

*Sokkelund's Popover bread baked with biodynamic flour from Aurion.
Served with Butter. 18 KR.*

GILLARDEU OYSTERS

Au Naturel

Oysters served with Lemon & Vinaigrette.

3/6 PCS · 177/354

Nam Jim

Oysters with Lime, Garlic, Ginger & Soya.

3/6 PCS · 207/414

Fried

Oysters served with Piment d'Espelette Mayonnaise.

3/6 PCS · 207/414

Combo

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

3/6 PCS · 207/414



STARTERS

MOULES MARINIÈRES

Steamed Mussels with Mussel Sauce & Herbs. 300 g 165

J. CHARPENTIER · TRADITION · CHAMPAGNE, FRANCE · 125/670

HUMMUS

Padron Peppers served with Hummus & Sourdough Bread. 129

RIESLING · FASS 1 · WEINGUT PETER LAUER · SAAR, GERMANY · 110/157

CAVIAR

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

J. CHARPENTIER · TRADITION · CHAMPAGNE, FRANCE · 125/670

LOBSTER TOAST

Seared 1/1 Lobster Tail served on Toast with Tomato Compote, Lobster Sauce & Herbs. 299

MEURSAULT · VIEUX CLOS DU CHÂTEAU DE CÎTEAUX · PHILIPPE BOUZEREAU · BOURGOGNE, FRANCE · 192/274

LOBSTER PASTA

Linguine served with 1/1 Seared Lobster Tail (Out of Shell), Lobster Sauce, Tomato, Parmesan & Herbs. 299

PULIGNY MONTRACHET · VIELLES VIGNES · VINCENT GIRARDIN · BOURGOGNE, FRANCE · 235/336

PASTA POMODORO

Linguine tossed with Tomato Sauce, Parmesan & Basil. 139

ETNA ROSSO · SANTO SPIRITO · PIETRADOLCE · SICILY, ITALY · 185/264

GRATINATED GOAT CHEESE

Gratinated Goat Cheese on Crouton served with Salad, Herbs & Vinaigrette. 139

SANCERRE · DOMAINE MERLIN-CHERRIER · LOIRE, FRANCE · 125/179

TATARE

Seasoned Tartare of Beef with Cornichons, Herbs & Toasted Sourdough Bread. 169

SANTENAY · DOMAINE CAROLINE MOREY · BOURGOGNE, FRANCE · 210/300

Corporate cards issued within or outside the EU/EEA and private payment cards issued outside the EU/EEA will be subject to a payment fee. The fee rate depends on the type of payment card as well as the issuing country."

MAIN COURSES

ZANDER

Skin Fried Zander with Vegetables, Potatoes, Herbs & Mussel Sauce. 309

CHABLIS 1ER CRU VAILLONS · DOMAINE SEGUINOT-BORDET · BOURGOGNE, FRANCE · 145/207

LOBSTER PASTA

Linguine served with 1/1 Seared Lobster Tail (Out of Shell), Lobster Sauce, Tomato, Parmesan & Herbs. 359

PULIGNY MONTRACHET · VIELLES VIGNES · VINCENT GIRARDIN · BOURGOGNE, FRANCE · 235/336

PASTA POMODORO

Linguine tossed with Tomato Sauce, Parmesan & Basil. 239

Add fried Broccolini with Grilled Lemon. 79

ETNA ROSSO · SANTO SPIRITO · PIETRADOLCE · SICILY, ITALY · 185/264

MOULES FRITES

Steamed Mussels with Mussel Sauce & Herbs. Served with French Fries & Aioli. 600 g 279

SANCERRE · DOMAINE MERLIN-CHERRIER · LOIRE, FRANCE · 125/179

CHICKEN PARMIGIANA

Linguine tossed with Tomato Sauce & Basil. Served with Fried Chicken with Parmesan Cheese. 279

Add Broccolini with Grilled Lemon. 79

ARBOIS · TROUSSEAU · FUMEY-CHATELAIN · JURA, FRANCE · 167/239

TATARE

Seasoned Tartare of Beef with Cornichons, Herbs & Toasted Sourdough Bread.

Choose Salad or French Fries with Bearnaise Sauce. 270 g 315 · 180 g 275

VOLNAY · FRANÇOIS BUFFET · BOURGOGNE, FRANCE · 175/279

STEAK FRITES

Ribeye Steak with Fried Padron Peppers & Red Wine Sauce. Served with French Fries with Bearnaise Sauce.

400 g 465 · 250 g 375

CABERNET SAUVIGNON · RIDGE VINEYARDS · SANTA CRUZ MOUNTAINS, CALIFORNIA, USA · 215/307

TENDERLOIN

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

Choose Broccolini with Grilled Lemon or French Fries. 275 g 455 · 180 g 375

LA GRAVE TRIGANT DE BOISSET · POMEROL · BORDEAUX, FRANCE · 209/299

PEPPER STEAK

Tenderloin of Beef with Crushed Black Pepper & Pepper Sauce.

Choose Broccolini with Grilled Lemon or French Fries. 275 g 455 · 180 g 375

PINTIA · TORO, SPAIN · 238/340

SIDEORDERS

BROCCOLINI *Fried Broccolini with Grilled Lemon.* 79

FRIED PADRON PEPPERS 79

SALAD *Salad & Pickled Red Onions tossed in Vinaigrette.* 79

CAESAR SALAD *Romaine Salad, Caesar Dressing, Roasted Nuts, Pickled Red Onions, Croutons & Parmesan.* 89

FRENCH FRIES *French Fries & Mayonnaise.* 69

FRENCH FRIES *French Fries & Bearnaise Sauce.* 79

TRUFFLE FRIES *French Fries, Parmesan, Truffle Oil & Mayonnaise.* 105

Allergenes: Please ask your waiter for further information

MAIN COURSES

GRATINATED GOAT CHEESE SALAD

Gratinated Goat Cheese on Crouton, Salad, Vegetables, Pickled Red Onions, Roasted Kernels, Vinaigrette & Hummus. 239

SANCERRE · DOMAINE MERLIN-CHERRIER · LOIRE, FRANCE · 125/179

FRIED ZANDER SALAD

Skin Fried Zander, Salad, Vegetables, Pickled Red Onions, Roasted Kernels, Croutons, Vinaigrette & Hummus. 289

CHABLIS 1ER CRU VAILLONS · DOMAINE SEGUINOT-BORDET · BOURGOGNE, FRANCE · 145/207

CAESAR SALAD

Romaine Salad, Caesar Dressing, Roasted Nuts, Pickled Red Onions, Croutons, Parmesan & Fried Chicken Breast. 249

CHARDONNAY · ESTATE · WALTER HANSEL · RUSSIAN RIVER VALLEY, CALIFORNIA, USA · 125/179

CHICKEN SALAD

Fried Chicken, Salad, Gochu Dressing & Hummus, Vegetables, Pickled Red Onions, Roasted Kernels & Croutons. 249

BOURGOGNE ALIGOTÉ · NICOLAS FEVRE · BOURGOGNE, FRANCE · 125/179

STEAK SALAD

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

90 g 259 · 180 g 329 · 275 g 399

SANTENAY · DOMAINE CAROLINE MOREY · BOURGOGNE, FRANCE · 210/300

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 285 · 170 g 249

LANGHE · SITO MORESCO · GAJA · PIEMONTE, ITALY · 195/279

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 275 · 170 g 239

CÔTES DU RHÔNE · DOMAINE LA SOUMADE · RHÔNE, FRANCE · 90/129

TATAR BURGER

Seasoned Pan Seared Tartare from Beef served in organic Burger Bun with Pickled Cucumber, Cheddar & Sokkelund's Burger Sauce.

French Fries with Mayonnaise. 270 g 285 · 180 g 249

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

CHICKEN BURGER

Fried Chicken Breast served in organic Burger Bun with Salad, Pickled Red Onions, Parmesan & Dressing.

French Fries with Mayonnaise. 180 g 249 · Add Bacon 29

BOURGOGNE ALIGOTÉ · NICOLAS FEVRE · BOURGOGNE, FRANCE · 125/179

TRUFFLE & PARMESAN FRIES

Add Truffle & Parmesan to your Fries. 30

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

DESSERTS

Crème Brûlée

Sokkelund's Crème Brûlée. 139 Add Organic Vanilla Ice Cream. 39

CARROT CAKE WITH LEMON CREAM FROSTING

Carrot cake baked with Muscovado sugar served with Roasted Nuts & Lemon Cream Frosting. 89

AFFOGATO

Organic Vanilla Ice Cream served with Espresso. 109

VANILLA ICE CREAM · CHOCOLATE SAUCE

Organic Vanilla Ice Cream served with Hot Valrhona Chocolate Sauce. 125

VANILLA ICE CREAM · CARAMEL SAUCE

Organic Vanilla Ice Cream served with Caramel Sauce. 125

CHOCOLATE

Organic Dark Chocolate with Marzipan from Summerbird. 1 PCS 39

SWEET WINES

VINTAGE PORT

Late Bottled Vintage Port · Taylor's.

GLASS 10 CL. 110 · BOTTLE 75 CL. 700

CHÂTEAU GRAMBOY

2018 Monbazillac · Bordeaux.

GLASS 10 CL. 89 · BOTTLE 75 CL. 575



AFTER DINNER DRINKS

OLD FASHIONED

Bourbon served with a hint of Orange.

149

WHITE RUSSIAN

Vodka, Coffee Liqueur & Cream.

139

ESPRESSO MARTINI

Dark Chocolate & organic Coffee Liqueur.

139



Schlehd
Peeple Place

Champagne



J. CHARPENTIER
Tradition

GLASS 125 · BOTTLE 670



Billecart Salmon

Rosé

1.125 / *Bin 105*

Larmandier-Bernier

Longitude · Blanc de Blancs

1.175 / *Bin 101*

Perrier Jouët

Belle Epoque

1.995 / *Bin 102*

Bollinger

Special Cuvée

1.195 / *Bin 100*

Krug

Grande Cuvée

2.995 / *Bin 104*

Laurent Perrier

Millisime 2012

1.162 / *Bin 105*

Crémant

CRÉMANT D'ALSACE

Domaine Roland Schmitt · Alsace, Frankrig

GLASS 115 · BOTTLE 616

0,0%

NON ALCOHOLIC SPARKLING 0,0 %

Eins Zwei Zero · Leitz · Rheingau, Tyskland

GLASS 65 · BOTTLE 348

VERMOUTH & TONIC

Vermouth Moderne - Pink Grape 130 · Vermouth Bordiga - Rosso 130

GIN & TONIC

Citadelle 130 · Monkey 47 130 · Geranium 130

OLIVES

Blend of Olives.

59

FRENCH FRIES

French Fries & Mayonnaise.

69

TRUFFLE FRIES

French Fries, Parmesan, Truffle Oil & Mayonnaise.

105

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	129	482
202	BOURGOGNE ALIGOTÉ · Nicolas Fevre · Bourgogne, France · 2023	125	179	670
902	CHABLIS · 1er Cru Vaillons · Domaine Seguinot-Bordet · Bourgogne, France · 2023	145	207	777
204	CHABLIS · 1er Cru Mont de Milieu · Domaine Billaud Simon · Bourgogne, France · 2023	.	.	995
206	BOURGOGNE BLANC · Les Grandes Gouttes · Huber-Verderau · Bourgogne, France · 2023	.	.	750
210	BOURGOGNE BLANC · Philippe Bouzereau · Bourgogne, France · 2023	135	193	723
304	POUILLY-FUISSÉ · Mise en Bouche · Eric Forest · Bourgogne, France · 2023	.	.	650
215	MEURSAULT · Limozin · Fanny Sabre · Bourgogne, France · 2022	.	.	1.625
302	MEURSAULT · Vieux Clos du Château de Cîteaux · Philippe Bouzereau · Bourgogne, France · 2023	192	274	1.030
212	PULIGNY MONTRACHET · Vieilles Vignes · Vincent Girardin · Bourgogne, France · 2022	235	336	1.259
209	PULIGNY MONTRACHET · 1er Cru Les Perrières · Henri Boillot · Bourgogne, France · 2024	.	.	2.058
214	CORTON CHARLEMAGNE · Grand Cru · Domaine Faiveley · Bourgogne, France · 2020	.	.	2.410
314	CHASSAGNE MONTRACHET · Pierre Girardin · Bourgogne, France · 2024	.	.	1.280
114	SAINT-AUBIN · 1er Cru Murgers Dents du Chien · Pierre Girardin · Bourgogne, France · 2024	.	.	1.280
312	ARBOIS · Chardonnay Patchwork · Domaine Tissot · Jura, France · 2023	.	.	910
315	ARBOIS · Les Capucins · Fumey-Chatelain · Jura, France · 2023	.	.	1.100
115	WILTINGER BRAUNE KUPP · Egon Müller · Saar, Germany · 2021	.	.	1.105
116	SCHARZHOFBERGER · Kabinett · Egon Müller · Saar, Germany · 2024	.	.	2.112
904	RIESLING · Fass 1 · Weingut Peter Lauer · Saar, Germany · 2023	110	157	589
106	RIESLING · Monsheimer · Daniel & Bianka Schmitt · Rheinhessen, Germany · 2022	.	.	645
306	GRÜNER VELTLINER · Weingut Schmidl · Wachau, Austria · 2024	.	.	589
108	FONTANASANTA · Foradori · Vigneti delle Dolomiti, Italy · 2023	.	.	850
109	SAN PIETRO · I Clivi · Friuli Colli Orientali, Italy · 2024	.	.	450
110	PINOT BIANCO RISERVA · Vorberg · Cantina Terlan · Alto Adige, Italy · 2022	.	.	777
906	SANCERRE · Domaine Merlin-Cherrier · Loire, France · 2024	125	179	670
300	POUILLY FUMÉ · Blanc Fumé · Pascal Jolivet · Loire, France · 2022	.	.	830
310	LA LUNE · Ferme de la Sansonnière · Loire, France · 2024	.	.	995
201	BLANC DE LYNCH BAGES · Bordeaux, France · 2021	.	.	1.125
308	CHARDONNAY · Les Noisetieres · Kistler · Sonoma, California, USA · 2021	.	.	1.425
907	CHARDONNAY · Estate · Walter Hansel · Russian River Valley, California, USA · 2023	125	179	670
903	SAUVIGNON BLANC · Holdaway Vineyard · Blank Canvas · Hawke's Bay, New Zealand · 2024	100	143	536

Rosé x Orange



BIN		14 cl.	20 cl.	75 cl.
914	ROSÉ · PINK PÉGAU · Laurence Feraud · Rhône, France · 2022	90	129	482
111	ROSÉ · CHATEAU DE ROMASSAN · Domaine OTT · Bandol, France · 2022	.	.	775
915	ORANGE · VULP · Cascina Gasparda · Piemonte, Italy · 2022	95	136	509

RED WINE



BIN		14 cl	20 cl	75 cl
404	SANTENAY · <i>Domaine Caroline Morey · Bourgogne, France · 2023</i>	210	300	1.125
406	VOLNAY · <i>François Buffet · Bourgogne, France · 2023</i>	195	279	1.045
811	GEVREY CHAMBERTIN · <i>Domaine Pierre Gelin · Bourgogne, France · 2022</i>	215	307	1.152
415	GEVREY CHAMBERTIN · <i>Jérôme Galeyrand · Bourgogne, France · 2020</i>			1.152
412	CHAMBOLLE MUSIGNY · <i>1er Cru Les Charmes · François Bertheau · Bourgogne, France · 2020</i>			1.619
402	NUITS ST. GEORGES · <i>1er Cru Les Corvées Pagets · Marchand Tause · Bourgogne, France · 2021</i>			1.350
416	ECHÉZEUX · <i>Domaine Gros Frere & Soeur · Bourgogne, France · 2019</i>			1.995
413	LATRICIÈRES-CHAMBERTIN · <i>Grand Cru · Domaine Faiveley · Bourgogne, France · 2020</i>			2.708
603	MORGON · <i>Corcelette · Thibault Ducroux · Beaujolais, France · 2022</i>			638
501	CHEVERNY · <i>Point du Jour · Domaine Tessier · Loire, France · 2023</i>			550
505	CHÂTEAU GRAND-PUY-LACOSTE · <i>Pauillac · Bordeaux, France · 2020</i>			1.395
506	LA GRAVE TRIGANT DE BOISSET · <i>Pomerol · Bordeaux, France · 2021</i>	209	299	1.120
507	CHÂTEAU PALMER · <i>3. Cru Classé · Margaux · Bordeaux, France · 2016</i>			3.300
504	DOMAINE DE CHEVALIER · <i>Pessac-Leognan · Bordeaux, France · 2016</i>			1.295
711	CÔTES DU RHÔNE · <i>Domaine la Soumade · Rhône, France · 2023</i>	90	129	482
509	CORNAS · <i>Billes Noires · Domaine du Coulet · Rhône, France · 2016</i>			1.050
510	CHATEAUNEUF DU PAPE · <i>Domaine du Pegau · Rhône, France · 2019</i>	200	286	1.071
508	DOMAINE DE TRÉVALLON · <i>IGP Alpilles · Provence, France · 2021</i>			1.122
609	ARBOIS · <i>Trousseau · Fumej-Chatelain · Jura, France · 2024</i>	167	239	895
809	CHATEAU MUSAR · <i>Gaston Hochar · Lebanon · 2016</i>			954
605	CEPPARELLO · <i>Isole e Olena · Toscana, Italy · 2021</i>			1.450
607	LANGHE · <i>Sito Moresco · Gaja · Piemonte, Italy · 2021</i>	195	279	1.045
600	BARBARESCO · <i>ASILI · Bruno Giacosa Falletto · Piemonte, Italy · 2019</i>			2.195
707	BARBARESCO · <i>Gaja · Piemonte, Italy · 2022</i>			2.285
503	BAROLO · <i>Cannubi · Giacomo Fenocchio · Piemonte, Italy · 2018</i>			1.231
513	BRUNELLO DI MONTALCINO · <i>Altesino · Toscana, Italy · 2020</i>	140	200	750
606	AMARONE · <i>Quintarelli · Veneto, Italy · 2011</i>			2.500
601	ETNA ROSSO · <i>Santo Spirito · Pietradolce · Sicily, Italy · 2020</i>	185	264	991
713	PSI · <i>Peter Sisseck · Ribera del Duero, Spain · 2023</i>	150	214	803
700	AALTO · <i>Ribera del Duero, Spain · 2023</i>			1.095
703	PINTIA · <i>Toro, Spain · 2020</i>	238	340	1.275
705	FLOR DE PINGUS · <i>Peter Sisseck · Castilla León, Spain · 2022</i>			1.400
706	VEGA SICILIA UNICO · <i>Ribera del Duero, Spain · 2012</i>			3.995
611	PINOT NOIR · <i>Chanin · Santa Rita Hills, California, USA · 2021</i>	135	193	723
806	PINOT NOIR · <i>Sanford & Benedict · Chanin · Santa Barbara, California, USA · 2021</i>			1.125
803	CABERNET SAUVIGNON · <i>One Point Five · Shafer · Napa Valley, California, USA · 2021</i>			1.195
613	CABERNET SAUVIGNON · <i>Ridge Vineyards · Santa Cruz Mountains, California, USA · 2022</i>	215	307	1.152

COLD BEVERAGES

DRAUGHT BEER

- PILSNER · *Carlsberg* · 45 cl · 75
- CLASSIC · *Tuborg* · 45 cl · 75
- YAKIMA IPA · *Jacobsen* · 45 cl · 85
- BLANC · *Kronenbourg 1664* · 45 cl · 85

BOTTLED BEER

- WEISSBEER · *Erdinger 50 cl* · 79
- DOUBLE AMBRE · *Grimbergen* · 33 cl · 65

NON ALCOHOLIC BOTTLED BEER

- NORDIC · *Carlsberg* · 33 cl. 0,0% · 55
- WHEAT DREAMS · *TeeDawn* · 50 cl. 0,0% · 65
- ALL THE WAY IPA · *TeeDawn* · 33 cl. 0,3% · 70
- LEMON WEISS · *TeeDawn* · 33 cl. 0,0% · 65

NON ALCOHOLIC DRINKS

- PASSION · *Passionsfrugt, Lime & Ginger Beer* · 89
- VIRGIN BLOODY MARY · *Tomato Juice, Fresh Sellery & Spices* · 89
- MINT · *Sparkling Drink with Mint Syrup & Lime* · 89

LEMONADE & CORDIALS

- ARNOLD PALMER · *Lemonade & Cold Brewed Earl Grey Tea* · 69
- LEMONADE · *Organic Lemonade with Lemon, Lime, Mint Leaves & Ginger* · 69
- ELDERFLOWER · *Organic Danish Elderflower served with Still or Sparkling Water* · 59

JUICE

- GREEN · *Sokkelund's Organic Green Juice with Apple, Spinach, Cucumber, Ginger & Mint* · 59/75
- ORANGE · *Cold-Pressed* · 59/75
- APPLE · *Biodynamic Apple Juice* · 59/75
- MANGO · *Biodynamic Mango Juice* · 59/75
- GRAPEFRUIT · *Biodynamic Grapefruit Juice* · 59/75

SODAS

- PASSIONSFRUGT · *Homemade with Passion Fruit Syrup* · 59
- GINGER BEER · 20 cl. · 49
- TONIC · 20 cl. · 49
- PINK GRAPE SODA · 20 cl. · 49
- 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* · 59
- ICED TEA MINT · *Earl Grey fra Palais des Thés. Served with Mint Syrup & Fresh Mint* · 59
- KOMBUCHA LION'S MANE · *Folk - organic Danish produced Kombucha. Fermented Green Tea with Lion's Mane flavor* · 75
- KOMBUCHA SOUR CHERRY · *Folk - organic Danish produced Kombucha. Fermented Green Tea with Sour Cherry flavor* · 75

WATER

- SPARKLING · *Bornholm Mineral Water* · 33 cl. · 49
- STILL WATER · *Bornholm Mineral Water* · 33 cl. · 49
- FILTERED MINERAL WATER · *Still or Sparkling. Served Ad Libitum per person.*
With Purchase of other Drinks · 35
Without Purchase of other Drinks · 48

COFFEE

*We use organic Grassmilk from Thise.
Sokkelund's Coffee is roasted by Kontra Coffee.
Extra Shot Espresso. 9 kr.*

Drip Coffee

Ad Libitum · 47

ESPRESSO

36

CAFFÉ LATTE

55

AMERICANO

Db. Espresso · 47

CAPPUCCINO

52

FLAT WHITE

52

ICED CAFFÉ LATTE

55

CORTADO

42



ICED AMERICANO

50

TEA

GREEN	<i>Long Jing, Chinese Green Tea from Zhejiang, Light sweet Tea.</i>	3 MIN.
HERBAL	<i>L'Herboriste N95, Herbal Tea with Lemon Grass, Ginger & Ironwort.</i>	5 MIN.
ROOIBOS	<i>Rooibos with Flowers & Red Berries, Caffeine Free.</i>	5 MIN.
QUINCE	<i>Thé du louvre, Chinese Green Tea with Quince, Plum & Apple.</i>	3 MIN.
WHITE	<i>Thé des songes blanc, White Chinese Tea with Strawberry & notes of Roses & Citrus.</i>	5 MIN.
EARL GREY	<i>Thé Des Lords, Black Chinese Tea with Safflower & Bergamot.</i>	5 MIN.

*Sokkelund's selection of Teas are from Palais des Thés.
Tea is served in a Pot & the price is per person. 69 kr.*

FRESH MINT TEA

*Sokkelund's fresh Mint Tea
served with Mint Syrup. 69 kr.*

Avec

3 CL.



BIN

- 001 GRAPPA . *Marolo Grappa de Barber* . 40 % 75
- 002 GRAPPA . *Marolo Grappa di Moscato Apres* . 42 % 75
- 003 GRAPPA . *Sassicaia Jacopo Poli 30 Anniversario* . 40 % 80
- 004 COGNAC . *Merlet Sel. St. Sauvant no.3* . 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 WHISKEY . *Benromach 10* . 43 % 75
- 012 WHISKEY . *Mosgaard Single Malt Palo Cortado Cask* . 53 % 95
- 014 WHISKEY . *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