

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

00%

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

Open faced Sandwiches

Served every day from 11:30 - 15:00

SHOOTING STAR *"Stjernesked" Plaice Meunière served with Shrimp Salad, Roe, Lemon, Herbs & Dressing* • 269

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

SHRIMP TOAST *Shrimps served on Toast with Roe, Mayonnaise, Herbs & Lemon* • 150 g • 199

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

SKAGEN TOAST *Shrimp Salad served on Toast, with Roe, Lemon & Herbs* • 199

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

CHICKEN TOAST *Creamy Chicken Salad served on Toast with Mushrooms, Bacon, Fried Onions & Herbs* • 199

BOURGOGNE BLANC • LES GRANDES GOUTTES • HUBER-VERDERAU • BOURGOGNE, FRANCE • 135/193

FRIED HERRING • *Fried Herring served on Rye Bread with Fried Onions, Pickled Mustard Seeds, Herbs & Organic Poached Egg* • 159

SHRIMPS • *Shrimps served on Toasted Bread with Roe, Mayonnaise, Herbs & Lemon* • 159

SHRIMP SALAD • *Shrimp Salad served on Rye Bread with Roe, Herbs & Lemon* • 159

FILLET OF PLAICE - REMOULADE • *Plaice Meunière served on Rye Bread with Remoulade, Herbs & Lemon* • 159

FILLET OF PLAICE - SHRIMP SALAD • *Plaice Meunière served on Rye Bread with Shrimp Salad, Herbs & Lemon* • 169

FILLET OF PLAICE - SHRIMPS & MAYONNAISE • *Plaice Meunière served on Rye Bread with Shrimps, Mayonnaise, Herbs & Lemon* • 169

POTATO • *Danish Potatoes served on Rye Bread with Pickled Mustard Seeds, Mayonnaise, Herbs & Fried Onions* • 139

POTATO & BACON • *Danish Potatoes served on Rye Bread with Bacon, Pickled Mustard Seeds, Mayonnaise, Herbs & Fried Onions* • 155

CHICKEN & BACON • *Creamy Chicken served on Rye Bread with Bacon, Mushrooms, Herbs & Fried Onions* • 159

BEEF TATARE • *Sokkelund's Seasoned Tartare of Danish Beef served on Rye Bread with Cornichons, Pickled Mustard Seeds & Herbs* • 165

BEEF TATARE MUSHROOMS • *Sokkelund's Seasoned Tartare of Danish Beef served on Rye Bread with Mushrooms & Herbs* • 165

ROASTBEEF - REMOULADE • *Slices of Beef Tenderloin served on Rye Bread with Remoulade, Caramelized & Fried Onions* • 175

ROASTBEEF - MUSHROOMS • *Slices of Beef Tenderloin served on Rye Bread with Mushrooms, Organic Fried Egg, Caramelized & Fried Onions* • 175



SNAPS

4 CL. 70 KR.

O.P. ANDERSON

SNAPS BORNHOLM

LINJE AKVAVIT

Rhubarb & Star Anis. 25%



*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 · JEAN-MICHEL GANOUX · BOURGOGNE, FRANCE · 230/329

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

SALADS & BURGERS

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, 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. **249**

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

STEAK SALAD

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

MAIN COURSES

ZANDER

Skin Fried Zander with Vegetables, 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

SIDE ORDERS

BROCCOLINI *Fried Broccolini with Grilled Lemon.* 79

PADRON *Fried Padrons.* 69

HUMMUS & PADRON *Fried Padrons served with Hummus.* 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 FRITES *French Fries & Mayonnaise.* 69

FRENCH FRITES *French Fries & Bearnaise Sauce.* 79

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

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

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.*

WHITE WINE



BIN

		14 cl.	20 cl.	75 cl.
901	NON ALCOHOLIC CHARDONNAY 0,5 % · Tee Dawn · Rheingau, Germany · NV	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	140	200	750
210	MERCUREY BLANC · Château de Chamirey · Bourgogne, France · 2020			850
304	POUILLY-FUISSÉ · Mise en Bouche · Eric Forest · Bourgogne, France · 2023			650
215	MEURSAULT · Limozin · Fanny Sabre · Bourgogne, France · 2022			1.625
302	MEURSAULT · Jean-Michel Ganoux · Bourgogne, France · 2023	230	329	1.232
212	PULIGNY MONTRACHET · Vieilles Vignes · Vincent Girardin · Bourgogne, France · 2022	235	336	1.259
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 · 2025	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 · 2025	90	129	482
111	ROSÉ · CHATEAU DE ROMASSAN · Domaine OTT · Bandol, France · 2025			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
402	NUITS ST. GEORGES · <i>1er Cru Les Corvées Pagets · Marchand Tawse · Bourgogne, France · 2022</i>			1.350
416	ECHÉZEUX · <i>Domaine Gros Frère & 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 · 2021</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 · Fumey-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

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

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 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



Allergenes: Please ask your waiter for further information

*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."*