

BREAKFAST

YOGURT · *Yogurt from Søtofte Dairy Farm with Homemade Organic Granola.* 79

CLASSIC OMELET · *Omelet served with Toasted Rye Bread.* 129

OMELET MUSHROOMS & SPINACH · *Served with Cheese, Spinach, Mushrooms & Toasted Rye Bread.* 149

OMELET HAM & CHEESE · *Served with Cheese, Spinach, Mushrooms & Toasted Rye Bread.* 149

SCRAMBLED EGGS · BACON · *Scrambled Eggs with Bacon served with Toasted Rye Bread.* 129

SCRAMBLED EGGS · BACON & SAUSAGES · *Served with Toasted Rye Bread.* 145

FRIED EGGS · BACON · *Two Fried Eggs with Bacon served with Toasted Rye Bread.* 109

FRIED EGGS · BACON & SAUSAGES · *Two Fried Eggs served with Toasted Rye Bread.* 125

AVOCADO TOAST · *Avocado, Tomato & Apetina Cheese on Toasted Sourdough Bread.* 149

AVOCADO TOAST & FRIED EGG · *Avocado Toast served with Fried Egg.* 165

HASH BROWNS AVOCADO · *Tomato & Apetina Cheese with Gluten-Free Hash Browns.* 139

HASH BROWNS AVOCADO & FRIED EGG · *Tomato & Apetina Cheese with Gluten-Free Hash Browns.* 155

EGGS BENEDICT · *Two English Muffins, Ham, Spinach, Poached Egg & Hollandaise Sauce.* 159

EGGS FLORENTINE · *Two English Muffins, Spinach, Mushrooms, Poached Egg & Hollandaise Sauce.* 159

CROQUE MONSIEUR · *Organic Sourdough Bread, Ham, Cheese & Tomato. Served with Salad & Pickled Red Onions tossed in Vinaigrette.* 159

CROQUE MADAME · *Organic Sourdough Bread, Ham, Cheese, Tomato & Fried Egg. Served with Salad & Pickled Red Onions tossed in Vinaigrette.* 175

SOURDOUGH BREAD & CHEESE · *Toasted Sourdough Bread with 40 weeks Matured Cheese from Them Dairy Farm & Jam.* 65

RYE BREAD & CHEESE · *Toasted Sourdough Bread with 40 weeks Matured Cheese from Them Dairy Farm & Jam.* 65

CROISSANT · 35

PANCAKES

*American Style Pancakes served with Jam
& Syrup. 3 pcs* 129



FRENCH TOAST

Served with Compote & Syrup. 129
Add organic Vanilla Ice Cream. 39

Our Egg's are Organic

MORNING PLATE

YOGURT

*Yogurt from Søtofte Dairy Farm
with Homemade Organic
Granola.*



SCRAMBLED EGGS WITH BACON

*Scrambled Eggs with Bacon served
with Toasted Rye Bread*

CHEESE FROM THEM DAIRY FARM

*40 weeks Matured Cheese from Them Dairy Farm & Jam.
Choose Toasted Rye Bread or Sourdough Bread.*

149 KR



Sørensen's BRUNCH

Served every day until 11:15

YOGURT

*Yogurt from Søtofte Dairy Farm
with Homemade Organic
Granola.*

HASH BROWNS & AVOCADO

*Tomato & Apetina Cheese
served with Gluten-Free
Hash Browns.*

SCRAMBLED EGGS WITH BACON & SAUSAGES

*Organic Eggs with Bacon
& Sausages.*

SØKKELUND PANCAKES

*Served with Marmelade
& Syrup. 2 pcs*

CHEESE FROM THEM DAIRY FARM

*40 weeks Matured Cheese from
Them Dairy Farm & Jam.*

BREAD BASKET

*Toasted Rye Bread, Sourdough Bread
and English muffin served
with Butter.*

BRUNCH INCLUDING LARGE JUICE

379 KR. PER PERSON

CHOOSE ONE OF THE FOLLOWING JUICES

*Søkkelund's Green Juice.
Biodynamic Mango, Apple or Grapefruit Juice.
Cold-Pressed Orange Juice.*

DRIP COFFEE

Ad Libitum · 47

BLOODY MARY

*Tomato Juice, Vodka,
Fresh Celery & Spices.*

135

VIRGIN BLOODY MARY

*Tomato Juice, Fresh Celery
& Spices.*

95

MIMOSA

Crémant with Orange Juice.

95

DRINKS



BLOODY MARY

*Tomato Juice, Vodka,
Fresh Celery & Spices.*

135

VIRGIN BLOODY MARY

*Tomato Juice, Fresh Celery
& Spices.*

95

MIMOSA

Crémant with Orange Juice.

95

Champagne

J.CHARPENTIER · TRADITION

Champagne, France

GLASS 125 · BOTTLE 670

Crémant

CRÉMANT D'ALSACE

Domaine Roland Schmitt · Alsace, France

GLASS 115 · BOTTLE 616

0.0%

NON ALCOHOLIC SPARKLING 0,0 %

Eins Zwei Zero · Leitz · Rheingau, Tyskland

GLASS 65 · BOTTLE 348

GILLARDEU OYSTERS

OYSTERS

Av Naturel

Oysters served with Lemon & Vinaigrette.

3/6 PCS · 177/354

OYSTERS

Nam Jim

Oysters served with Lime, Garlic, Ginger & Soya.

3/6 PCS · 207/414

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.*

JUICE & CORDIALS

MANGO

Biodynamic Mango Juice.

59/75

GREEN

*Sokkelund's Green Juice
made from Apple, Spinach,
Cucumber, Ginger & Mint.*

59/75

GRAPEFRUIT

Biodynamic Grapefruit Juice.

59/75

APPLE

Biodynamic Apple Juice.

59/75

GINGER SHOT

*Organic Peruvian Ginger with Orange,
Lemon & Chamomile. Handmade
in Denmark by Craft.*

6 CL · 49

ORANGE

Cold-Pressed.

59/75

ICED TEA & KOMBUCHA

ICED TEA PEACH

*Earl Grey from Palais des Thés.
Served with Peach Syrup & Lemon. 59*

ICED TEA MINT

*Earl Grey from 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*

BITTER

GAMMEL DANSK

4 CL · 75

FERNET BRANCA

4 CL · 75



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."*