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 Lemon Zest.* 139
NEGRONI *Campari, Vermouth & Gin.* 139
OLD FASHIONED *Bourbon served with a Hint of Orange.* 149
PASSIONFRUIT SOUR *Light Rum with Lime & Passion Fruit.* 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 Gin, 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	FRENCH FRIES	TRUFFLE FRIES	ALMONDS
Blend of Olives.	*French Fries & Mayonnaise.*	*French Fries with Parmesan, Truffle Oil & Mayonnaise.*	*Salted Spanish Marcona Almonds.*
59	69	105	69

CHRISTMAS AT SOKKELUND

3 Course Dinner

548 Kr.

SHRIMPS

Shrimps served on Toasted Bread with Roe, Mayonnaise, Herbs & Lemon · 159

DUCK CONFIT

Served with Braised Red Cabbage, Duck Gravy & Roasted Potatoes. · 270

RISALAMANDE

Risalamande served with Lukewarm Cherry Sauce from Selleberg Fruit Plantation & Roasted Nuts · 119



Risalamande

Risalamande served with Lukewarm Cherry Sauce from Selleberg Fruit Plantation & Roasted Nuts · 119

Glögg

Glögg made from Red Wine with Spices, Rhum Marinated Almonds & Raisins. Served with Christmas Cookies · 99

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 Unika 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 · VIEILLES VIGNES · VINCENT GIRARDIN · BOURGOGNE, FRANCE · 235/336

PASTA POMODORO
Linguine tossed with Tomato Sauce, Parmesan & Basil. 139
ORANGE · VULP · CASCINA GASPARDA · PIEMONTE, ITALY · 95/136

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
GEVREY-CHAMBERTIN · DOMAINE PIERRE GELIN · BOURGOGNE, FRANCE · 215/307

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 Breast, Salad, Gochu Dressing & Hummus, Vegetables, Pickled Red Onions & Roasted Kernels. 249

ROSÉ · PINK PÉGAU · LAURENCE FÉRAUD · RHÔNE, FRANCE · 90/129

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
Add Truffle & Parmesan to your French Fries. 30

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
Add Truffle & Parmesan to your French Fries. 30

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

TATAR BURGER

Sokkelund's Seasoned Pan Seared Tartare from Beef served in organic Burger Bun with Salad, Pickled Cucumber, Cheddar & Sokkelund's Burger Sauce. French Fries with Mayonnaise. 270 g 285 · *180 g* 249
Add Truffle & Parmesan to your French Fries. 30

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
Add Truffle & Parmesan to your French Fries. 30

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

Our Burgers are Cooked Medium. Sokkelund's French Fries are fried in Peanut Oil & tossed with Umami Salt.
Allergenes: Please ask your waiter for further information

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 · VIEILLES VIGNES · VINCENT GIRARDIN · BOURGOGNE, FRANCE · 235/336

PASTA POMODORO
Linguine tossed with Tomato Sauce, Parmesan & Basil. 239
Add fried Broccolini with Grilled Lemon. 79
ORANGE · VULP · CASCINA GASPARDA · PIEMONTE, ITALY · 95/136

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
Sokkelund's Seasoned Tartare of Beef with Cornichons, Herbs & Toasted Sourdough Bread.
Choose between Salad and French Fries with Béarnaise 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 Béarnaise Sauce.
400 g 465 · *250 g* 375
PINTIA · TORO, SPAIN · 238/340

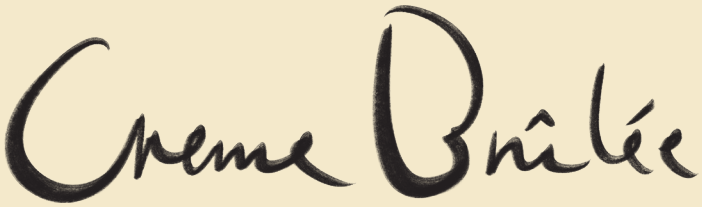
TENDERLOIN
Tenderloin of Beef with Fried Padron Peppers & Red Wine Sauce.
Choose between Broccolini with Grilled Lemon and French Fries with Béarnaise Sauce. 275 g 455 · *180 g* 375
LA GRAVE TRIGANT DE BOISSET · POMEROL · BORDEAUX, FRANCE · 209/299

PEPPER STEAK
Tenderloin of Beef with Crushed Black Pepper & Pepper Sauce.
Choose between Broccolini with Grilled Lemon and French Fries. 275 g 455 · *180 g* 375
CHÂTEAUNEUF-DU-PAPE · DOMAINE DU PÉGAU · RHÔNE, FRANCE · 200/286

SIDE ORDERS

BROCCOLINI *Fried Broccolini with Grillet Lemon.* 79
PADRON *Fried Padron Peppers.* 69
HUMMUS & PADRON *Fried Padrons Peppers served with Hummus.* 79
SALAD *Salad & Pickled Red Onions tossed in Vinaigrette.* 79
CAESAR SALAD *Romaine Salad, Caesar Dressing, Roasted Nuts, Croutons, Pickled Red Onions & Parmesan.* 89
FRENCH FRIES *French Fries & Mayonnaise.* 69
FRENCH FRIES *French Fries & Bearnaise Sauce.* 79
TRUFFLE FRIES *French Fries with Parmesan, Truffle Oil & Mayonnaise.* 105

DESSERTS



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 Marcipan 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


Chateau
musar
GASTON
HOCHAR
2016

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 Époque
1.995 / *Bin 102*

Bollinger
Special Cuvée
1.195 / *Bin 100*

Krug
Grande Cuvée
2.995 / *Bin 104*

Laurent-Perrier
Millésime 2012
1.162 / *Bin 103*

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, Germany
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 with 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 % · *TeeDawn · Rheingau, Germany · NV*	90	129	482
202	BOURGOGNE ALIGOTÉ · *Nicolas Fevre · Bourgogne, France · 2023*			670
902	CHABLIS · *1er Cru Vaillons · Domaine Seguinot-Bordet · Bourgogne, France · 2023*	145	207	777
204	CHABLIS · *Grand Cru Vaudésir · Dampt Frères · Bourgogne, France · 2020*			1.065
206	BOURGOGNE CÔTE D'OR BLANC · *Huber-Verdereau · Bourgogne, France · 2024*	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
302	MEURSAULT · *Jean-Michel Ganoux · Bourgogne, France · 2023*	230	329	1.232
215	MEURSAULT · *1er Cru Perrières · Ballot-Millot · Bourgogne, France · 2020*			1.695
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 En Remilly · Bachelet-Monnot · Bourgogne, France · 2024*			1.245
312	CORTON-CHARLEMAGNE · *Grand Cru · Henri Boillot · Bourgogne, France · 2020*			2.500
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 · 2024*	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
308	SAUMUR · *Chenin du Puy · Frédéric Mabileau · Loire, France · 2023*	135	193	723
201	BLANC DE LYNCH BAGES · *Bordeaux, France · 2021*			1.125
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 · 2025*	100	143	536

Rosé x Orange



BIN		14 cl.	20 cl.	75 cl.
914	ROSÉ · PINK PÉGAU · *Laurence Féraud · Rhône, France · 2025*	90	129	482
111	ROSÉ · CHÂTEAU 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 · *Domaine Caroline Morey · Bourgogne, Francce · 2023*	210	300	1.125
406	VOLNAY · *François Buffet · Bourgogne, France · 2023*	195	279	1.045
811	GEVREY-CHAMBERTIN · *Domaine Pierre Gelin · Bourgogne, France · 2022*	215	307	1.152
415	GEVREY-CHAMBERTIN · *Jérôme Galeyrand · Bourgogne, France · 2020*			1.152
402	NUITS-ST-GEORGES · *1er Cru Les Corvées Pagets · Marchand-Tawse · Bourgogne, France · 2022*			1.350
413	LATRICIÈRES-CHAMBERTIN · *Grand Cru · Domaine Faiveley · Bourgogne, France · 2020*			2.708
603	MORGON · *Corcelette · Thibault Ducroux · Beaujolais, France · 2021*			638
505	CHÂTEAU GRAND-PUY-LACOSTE · *Pauillac · Bordeaux, France · 2020*			1.395
506	LA GRAVE TRIGANT DE BOISSET · *Pomerol · Bordeaux, France · 2022*	209	299	1.120
507	CHÂTEAU PALMER · *3. Cru Classé · Margaux · Bordeaux, France · 2016*			3.300
504	DOMAINE DE CHEVALIER · *Pessac-Léognan · Bordeaux, France · 2016*			1.295
711	CÔTES DU RHÔNE · *Domaine la Soumade · Rhône, France · 2023*	90	129	482
509	CORNAS · *Billes Noires · Domaine du Coulet · Rhône, France · 2016*			1.050
510	CHÂTEAUNEUF-DU-PAPE · *Domaine du Pégau · Rhône, France · 2019*	200	286	1.071
508	DOMAINE DE TRÉVALLON · *IGP Alpilles · Provence, France · 2021*			1.122
609	ARBOIS · *Trousseau · Fumey-Chatelain · Jura, France · 2024*	167	239	895
809	CHÂTEAU MUSAR · *Gaston Hochar · Lebanon · 2016*			954
605	CEPPARELLO · *Isole e Olena · Toscana, Italy · 2021*			1.450
607	LANGHE · *Sito Moresco · Gaja · Piemonte, Italy · 2021*	195	279	1.045
707	BARBARESCO · *Gaja · Piemonte, Italy · 2022*			2.285
501	BAROLO · *Castelletto Vigna Pressenda · Conterno Fantino · Piemonte, Italy · 2017*			1.045
503	BAROLO · *Brunate · Oddero · Piemonte, Italy · 2020*			1.500
513	BRUNELLO DI MONTALCINO · *Altesino · Toscana, Italy · 2021*	140	200	750
606	AMARONE · *Quintarelli · Veneto, Italy · 2011*			2.500
601	ETNA ROSSO · *Santo Spirito · Pietradolce · Sicily, Italy · 2020*			991
713	PSI · *Peter Sisseck · Ribera del Duero, Spain · 2023*	150	214	803
700	AALTO · *Ribera del Duero, Spain · 2023*			1.095
703	PINTIA · *Toro, Spain · 2021*	238	340	1.275
705	FLOR DE PINGUS · *Peter Sisseck · Ribera del Duero, Spain · 2022*			1.400
706	VEGA SICILIA ÚNICO · *Ribera del Duero, Spain · 2012*			3.995
611	PINOT NOIR · *Chanin · Santa Rita Hills, California, USA · 2021*	135	193	723
803	CABERNET SAUVIGNON · *One Point Five · Shafer · Napa Valley, California, USA · 2021*			1.195
613	CABERNET SAUVIGNON · *Ridge Vineyards · Santa Cruz Mountains, California, USA · 2021*	215	307	1.152

COLD BEVERAGES

DRAUGHT BEER

PILSNER · *Carlsberg · 45 cl* · 75
CLASSIC · *Tuborg · 45 cl* · 75
YAKIMA IPA · *Jacobsen · 45 cl* · 85
DOUBLE AMBRE · *Grimbergen · 45 cl* · 85

BOTTLED BEER

WEISSBEER · *Erdinger · 50 cl* · 79

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 · *Passion Fruit, 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* · 59/75
MANGO · *Biodynamic* · 59/75
GRAPEFRUIT · *Biodynamic* · 59/75

SODAS

PASSION FRUIT · *Homemade with Passion Fruit Syrup* · 59
ORANGINA · *25 cl.* · 49
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 Grass Milk from Thise.
Sokkelund's Coffee is roasted by Kontra Coffee.
Extra Shot Espresso. 9 kr.

Drip Coffee

Ad Libitum · 47

ESPRESSO
36

AMERICANO
Db. Espresso · 47

FLAT WHITE
52

CORTADO
42

CAFFÈ LATTE
55

CAPPUCCINO
52

ICED CAFFÈ LATTE
55

ICED AMERICANO
50

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 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 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 Barbera · 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** · *Adrien Camut 18 Years · 41 %* 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