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

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

OPENFACED SANDWICHES

CURRY HERRING · *Home made Curry Herring served with Poached Egg, Mango Chutney, Capers, Pickled Red Onions & Fresh Herbs* · 149

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

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

SHRIMP SALAD · *Shrimp Salad served on Toasted 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

CRISPY PORK · *Crispy Pork Belly with Red Cabbage served on Rye Bread* · 159

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 Toasted Rye Bread with Cornichons, Pickled Mustard Seeds & Herbs* · 165

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

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

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

SHOOTING STAR

"Stjerneskud" Plaice Meunière served with Shrimp Salad, Roe, Lemon, Herbs & Dressing. · 269

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

CHICKEN TOAST

Creamy Chicken Salad served on Toast with Mushrooms, Bacon, Fried Onions & Herbs. · 199

BOURGOGNE BLANC · PHILIPPE BOUZEREAU · BOURGOGNE, FRANCE · 135/193

SNAPS

4 cl. 70 KR.

O.P. ANDERSON

SNAPS BORNHOLM

Rhubarb & Star Anis. 25%

LINJE AKVAVIT

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.

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

Creme 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 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

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.

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

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

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

SOKKELUND

PEOPLE PLACE

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."