

# SOKKELUND

## CAFE & BRASSERIE

### COFFEE

*Extra Shot Espresso 5 kr.*

FILTER COFFEE	34	CAFFÈ LATTE <i>Small</i>	40
ESPRESSO	25	CAFFÈ LATTE	45
AMERICANO <i>Db. Espresso</i>	38	CAFÉ AU LAIT	45
BRUNO	32	CAPPUCCINO	45
FLAT WHITE	38	ICED CAFFÈ LATTE	45
CORTADO	32	IRISH COFFEE <i>4 cl</i>	95

### TEA

WHITE, GREEN, ASSAM, HERB, MINT, QUINCE & EARL GREY

*Served in Pot 55*

### AVEC

001	ARMAGNAC - MAISON GELAS 25 ANS, 40%	95
002	ARMAGNAC - MAISON GELAS BACO 18 ANS, 47,4 %	95
003	COGNAC - MERLET SEL. ST. SAUVANT, 40 %	85
004	COGNAC - A.E. DOR X.O., VIEILLE FINE CHAMPAGNE, 40%	110
005	COGNAC - PIERRE FERRAND ABEL 1. CRU, 40%	240
006	CALVADOS - PÈRE JULES, PAYS D'AUGE 20 ANS., 41%	100
007	PRUNE - EXTRA VIEILLE PRUNE EDV OCCITA, 42%	85
008	RHUM AGRICOLE - CLEMENT 10 ANS, TRES VIEUX, 44%	85
009	RHUM AGRICOLE - J.M. VIEUX 46,6%	95
010	ROM - EL PASADOR DE ORO XO, GUATEMALA, 40%	65
011	ROM - PLANTATION 20 ANNIVERSARIO, BARBADOS, 40%	70
012	ROM - PLANTATION, SINGLE CASK, GUAYANA 17 YO, 56,3%	130
013	ROM - OLD JAMAICA, 1982 VINTAGE, 26 YO, 48%	130
014	BOURBON - FOUR ROSES, 2016 LMT. ED. SMALL BATCH, 55,6%	110
015	BOURBON - ELIJAH CRAIG 12 YEARS, 47%	65
016	WHISKY, SINGLE MALT - CAMPBELTOWN SPRINGBANK 15 YEARS, 46%	95
017	WHISKY. SINGLE MALT - SPEYSIDE BENROMACH 10 YEARS, 43%	70
018	WHISKY. SINGLE MALT - ISLAY BUNNAHABHAIN HEAVILY PEATED 8 YEARS	95
019	WHISKY. SINGLE MALT - ISLAY, CAOL ILA CC 2004, 46%	85
020	GRAPPA DI BAROLO 20ANNI MAROLO, 50%	110
021	GRAPPA DI BUSSIANELLA, CONTERNO MAROLO, 42%	70

*Avec 4 cl*

*You are Always Welcome to Taste Any Avec Before You Decide.*



# DESSERTS

## CHOCOLATE FONDANT

*Chocolate Fondant with Caramel, Vanilla Cream & Praliné. 89 kr.*

## CRÈME BRÛLÉE

*Sokkelunds Crème Brûlée. 79 kr.*

## AFFOGATO

*Vanilla Ice Cream served with Espresso. 59 kr.*

## VANILLA ICE CREAM WITH ARMAGNAC PRUNES

*Vanilla Ice Cream served with Prunes in Armagnac. 89 kr.*

## VANILLA ICE CREAM WITH CHOCOLATE SAUCE

*Vanilla Ice Cream served with Dark Valrhona Chocolate Sauce. 69 kr.*

## VANILLA ICE CREAM WITH CARAMEL SAUCE

*Vanilla Ice Cream served with Caramel Sauce. 69 kr.*

## CHOCOLATES

*Chocolate from Summerbird 4 pcs. 44 kr. - 8 pcs. 79 kr.*

## TARTE WITH BERRIES

*Berries & Vanilla Cream. 69 kr.*



## CHEESE

*Kirsebærblå – Blue Cheese from Drøsbro Mejeri,  
Skallingen from Enghavegård & Brie de Meaux.  
Served with Butter Fried Crispbread & Blackcurrant 99 kr.*

## DESSERTWINE

### CHÂTEAU GRAMBOY

*2009 Montbazillac, Bordeaux*

*Unusually Fat & Rich Wine from the Neighbour  
of Sauternes with Lots of Sweetness & Botrytis.*

*Glass 8 cl 49 kr. · Bottle 375 kr.*

### TETUNA TROCKENBEERENAUSLESE

*A Delicious Sweet Wine with a Dry & Fine Nose of  
Ripe Cherries with a Perfect Acid/Sweetness Balance.*

*Glass 8 cl 79 kr. · Bottle 37.5 cl 295 kr.*

### 20 YEARS OLD TAWNY PORT

*Quinta Santa Eufemia*

*Glass 8 cl 79 kr. · Bottle 495 kr.*

## AFTER DINNER DRINKS

*Served from 17:00*

### IRISH COFFEE

*Freshly Brewed Coffee made Irish  
with a Good measure of Irish Whiskey.  
Served with Cold Whipped Cream. 95 kr.*

### ESPRESSO MARTINI

*Slightly Sweetened Espresso  
Shaken with Clean Vodka  
so as to not disturb those Clean,  
Robust Coffee Notes. 105 kr.*

