

COFFEE & TEA

FILTER COFFEE.....	34
ESPRESSO.....	25
AMERICANO <i>Db. Espresso</i>	38
BRUNO.....	32
FLAT WHITE.....	38
CORTADO.....	32
CAFFÈ LATTE <i>Small</i>	40
CAFFÈ LATTE.....	45
CAFÉ AU LAIT.....	45
CAPPUCCINO.....	45
ICED CAFFÈ LATTE.....	45
FRESH MINT TEA <i>Glass</i>	45

*Coffee Roasted by Kontra Coffee
Extra Shot Espresso 5 kr.
Organic Milk 1,5%*

HOT BEVERAGES

ELDERFLOWER.....	45
JASMINE & ORANGE.....	45
GINGER & CHAMOMILE.....	45
GINGER & HIBISCUS.....	45

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%	240
014	BOURBON - FOUR ROSES, 2017 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 welcome to taste the avec before you make your final decision.





DESSERTS

MADELEINES & RHUBARB

*Sokkelunds Madeleines served with Poched Rhubarb & Vanilla Cream. 79 kr.
Add Vanilla Ice Cream. 25 kr.*

CRÈME BRÛLÉE

Sokkelunds Crème Brûlée. 79 kr.

AFFOGATO

Vanilla Ice Cream served with Espresso. 59 kr.

PASSIONFRUIT SORBET

Passionsfruit Sorbet – Jacob & Jakob. 49 kr.

VANILLA ICE CREAM WITH ARMAGNAC PRUNES

Vanilla Ice Cream served with Prunes in Armagnac. 69 kr.

VANILLA ICE CREAM WITH CHOCOLATE SAUCE

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

FRUIT TARTE

Fruit Tarte served with Berries & Vanilla Cream. 69 kr.

CHOCOLATES

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

MADELEINES

Sokkelunds Madeleines 4 pcs. 44 kr. - 8 pcs. 79 kr.

CHEESE

Lindbjerg Hvid - Organic Goat Cheese.

Midsommer Extra – Organic Cow Milk. Aged 18 Month.

Stilton from Nottinghamshire.

Served with Prunes & Crackers. 119 kr.



DESSERT WINE

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.*