

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

PROFITEROLES

Sokkelunds Profiteroles served with Vanilla Ice Cream & Chocolate Sauce. 89 kr.

MADELEINES & FRESH BERRIES

Sokkelunds Madeleines served with Fresh Berries & Creme Cru. 89 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 CHOCOLATE SAUCE

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