

## 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%*

## GLÖGG

GLÖGG SERVED WITH  
CHRISTMAS COOKIES  
75 kr.

## HOT BEVERAGES

ELDERFLOWER.....	45
GINGER & CHAMOMILE.....	45
GINGER & HIBISCUS.....	45

## TEA

WHITE · GREEN · ASSAM  
HERB · MINT · QUINCE  
EARL GREY  
*Served in Pot 55*

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## AVEC

001	<b>ARMAGNAC</b> - MAISON GELAS 25 ANS, 40%	95
002	<b>ARMAGNAC</b> - MAISON GELAS BACO 18 ANS, 47,4 %	95
003	<b>COGNAC</b> - MERLET SEL. ST. SAUVANT, 40 %	85
004	<b>COGNAC</b> - A.E. DOR X.O., VIEILLE FINE CHAMPAGNE, 40%	110
005	<b>COGNAC</b> - PIERRE FERRAND ABEL 1. CRU, 40%	240
006	<b>CALVADOS</b> - PÈRE JULES, PAYS D'AUGE 20 ANS., 41%	100
007	<b>PRUNE</b> - EXTRA VIEILLE PRUNE EDV OCCITA, 42%	85
008	<b>RHUM AGRICOLE</b> - CLEMENT 10 ANS, TRES VIEUX, 44%	85
009	<b>RHUM AGRICOLE</b> - J.M. VIEUX 46,6%	95
010	<b>ROM</b> - EL PASADOR DE ORO XO, GUATEMALA, 40%	65
011	<b>ROM</b> - PLANTATION 20 ANNIVERSARIO, BARBADOS, 40%	70
012	<b>ROM</b> - PLANTATION, SINGLE CASK, GUAYANA 17 YO, 56,3%	130
013	<b>ROM</b> - OLD JAMAICA, 1982 VINTAGE, 26 YO, 48%	240
014	<b>BOURBON</b> - FOUR ROSES, 2017 LMT. ED. SMALL BATCH, 55,6%	110
015	<b>BOURBON</b> - ELIJAH CRAIG 12 YEARS, 47%	65
016	<b>WHISKY</b> , SINGLE MALT - CAMPBELTOWN SPRINGBANK 15 YEARS, 46%	95
017	<b>WHISKY</b> . SINGLE MALT - SPEYSIDE BENROMACH 10 YEARS, 43%	70
018	<b>WHISKY</b> . SINGLE MALT - ISLAY BUNNAHABHAIN HEAVILY PEATED 8 YEARS	95
019	<b>WHISKY</b> . SINGLE MALT - ISLAY, CAOL ILA CC 2004, 46%	85
020	<b>GRAPPA DI BAROLO</b> 20ANNI MAROLO, 50%	110
021	<b>GRAPPA DI BUSSIANELLA</b> , CONTERNO MAROLO, 42%	70

*Avec 4 cl*

*You are welcome to taste the avec before you make your final decision.*





## DESSERTS

### RISALAMANDE

*Risalamande with Selleberg Cherry Sauce. 75 kr.*

### PROFITEROLES

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

### CHOCOLATE FONDANT

*Chocolate Fondant served with Vanilla Ice Cream & Salted Caramel Sauce. 99 kr.*

### CRÈME BRÛLÉE

*Sokkelunds Crème Brûlée. 79 kr.*

### AFFOGATO

*Vanilla Ice Cream served with Espresso. 69 kr.*

### PASSIONFRUIT SORBET

*Passionsfruit Sorbet – Jacob & Jakob. 59 kr.*

### VANILLA ICE CREAM WITH CHOCOLATE SAUCE

*Vanilla Ice Cream served with Dark Valrhona Chocolate Sauce. 79 kr.*

### VANILLA ICE CREAM WITH CARAMEL SAUCE

*Vanilla Ice Cream served with Salted Caramel Sauce. 79 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.*