

COFFEE & TEA

FILTER COFFEE.....	38
ESPRESSO.....	27
AMERICANO <i>Db. Espresso</i>	39
BRUNO.....	32
FLAT WHITE.....	40
CORTADO.....	34
CAFFÈ LATTE <i>Small</i>	44
CAFFÈ LATTE.....	49
CAFÉ AU LAIT.....	49
CAPPUCCINO.....	49
ICED CAFFÈ LATTE.....	49
FRESH MINT TEA <i>Glass</i>	49

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

HOT BEVERAGES

ELDERFLOWER.....	45
MINT & THYME.....	45
GRAPE HIBISCUS MINT.....	45
APPLE & GINGER.....	45

TEA

WHITE · GREEN · ASSAM
HERB · MINT · QUINCE
EARL GREY

Served in Pot 57



001	ARMAGNAC · MAISON GELAS 25 ANS, 40%.....	95
002	ARMAGNAC · MAISON GELAS BACO 18 ANS, 47,4 %.....	95
003	COGNAC · MERLET SEL. ST. SAUVANT NO.2, 40%.....	85
004	COGNAC · A.E. DOR X.O., VIEILLE FINE CHAMPAGNE, 40%.....	110
005	COGNAC · PIERRE FERRAND ABEL I. 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

RHUBARB CRUMBLE

*Sokkelund Rhubarb Crumble served with Mascarpone. 99 kr.
Add Vanilla Ice Cream 39 kr.*

PROFITEROLES

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

Chocolates 4 pcs. 44 kr. - 8 pcs. 79 kr.

MADELEINES

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

CHEESE

*Organic Grubelagret Rav Cheese from Thise Mejeri
served with Portwine Marinated Figs & Organic Sourdough Bread.*

99 kr.



DESSERT WINE

BIRBÉT BRACHETTO

*Cascina Rivieri · Piedmonte
Light Sparkling Dessertwine with notes of
Strawberry, Raspberry & Blackberry.
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. 120 kr.*