

THE
SOCIAL
BAR & BISTRO

BUBBLES

Cava, Naveran Brut, Penedes, Spain	95/420
Cremant d`Alsace, Calixté Brut, France	105/525
André Clouet, Brut, Champagne, France	155/795
NV Pol Roger Reserve, Brut, France	995
Moët & Chandon, Brut Imperial, France	1195
2013 Dom Perignon, Champagne, France	3850

SNACKS

Something savory to start?

Potato crisps & kimchi dip	55
Marinated olives	35
Salt roasted cashews	45

3 snacks of your choice 130

STARTERS

Cheese & charcuteries	155
Serrano, Coppa, truffle salami, olives, Efterglød cheese, cornichons & sourdough bread	
Caprese	175
Buffalo mozzarella, pesto, pistachio, tomatoes & balsamico	
Toast Skagen	165
Sourdough bread, shrimps, horseradish, lemon, dill & red onion	
Carpaccio	185
Smoked pepper mayo, pinenuts, balsamico, rocket & parmesan	

DESSERTS

Panna cotta	95
Caramelized white chocolate & rhubarb compote	
Vanilla & hazelnut	115
Hazelnut praline, vanilla ice cream, raspberry coulis	
Crème brûlée	95
Classic Crème Brûlée	
Cheese	145
Brie, Efterglød & Blå Kornblomst	

MAINS

Wiener schnitzel	335
Veal schnitzel, cowboy butter, capers, lemon, salad & fries	
The Social burger	240
Beef- or vegan patty, grilled pork belly, BBQ-sauce, white onion, smoked cheddar & fries	
Roasted chicken	220
Chicken breast, romesco sauce, pointed cabbage, browned butter & deep fried potatoes	
Pasta Vongole	195
Linguine, white wine, mussels, tomatoes, shallots & croutons	
Steak frites	385
Grilled rib-eye, tomato salad, onions, bearnaise & fries	
Pizza	195
Crème fraîche, walnuts, chèvre, black pepper, honey, rocket & parmesan	
Caesar salad	220
Garlic-& thyme roasted chicken breast, romaine lettuce, classic dressing, parmesan & croutons	
Salmon salad	250
Warm smoked salmon, romaine lettuce, boiled eggs, tomatoes, potatoes, haricot verts & lemon-dijon dressing. Vegeterain option with Hallumi	
Catch of the day	295
Local choice of fish, please ask your waiter	
Grilled cabbage	195
Pointed cabbage, roasted corn cream, pickled onion, hazelnuts & pecorino potatoes	

Social Deal

Toast Skagen
Mixed Grill
Crème Brûlée

495 per person

SIDES

Fries	65
1/2 Caesar salad	110
Bearnaise Sauce	25

WINE

White	
Lagranja Blanco, Verdejo, Castilla y León, Spain	110/435
Joseph Gregoire, Sauvignon Blanc, Lieubeau, Loire, France, Organic	135/525
Riesling Cave Vinicole de Hunawihlr, Riesling, Alsace, France	145/565
Mâcon-Villages Memoire du terroir, Chardonnay, Bourgogne, France	170/695
Red	
La Vieille Ferme, Grenache, Syrah, Vin de France, France	115/445
Sol, Tempranillo, Bodegas Finca Navahermose, Castilla-La Mancha, Spain, Organic	135/525
Beaumas, Pinot Noir, Languedoc, France	145/565
Ripasso Classico Superiore, Corvina, Valpolicella, Italy, Organic	170/695
Rosé	
Ch. Montaud Rose, Grenache, Cinsault, Provence, France	135/525

BEER & CIDER

Carlsberg 4,6%	60/78
Tuborg Classic 4,6%	70/88
Krounenbourg 1664 Blanc 5%	74/92
Grimbergen Blonde 6,7%	74/92
Grimberg Double Ambree 6,5%	74/92
Brooklyn Pilsner 4,6%	80/98
Brooklyn Stonewall Inn IPA 4,6%	80/98
Jacobsen Yakima IPA 4,8%	80/98
Jacobsen Juicy IPA 4,8%	80/98
Jacobsen Brown Ale 6%	80/98
Mikkeller Japanese Rice Lager 5,1%	80/98
Somersby Apple Cider 4,5%	70/88

NON ALCOHOLIC

Coca Cola - Cola Zero - Fanta - Sprite 25 cl	50
Schweppes Lemon - Ginger Ale 25 cl	50
Fuze Ice Tea Lemon - Peach 33 cl	55
Søbogaard Elderflower 25 cl	45
San Pellegrino / Acqua Panna 50 cl	56
Organic Craft Lemonade 33 cl Lemon&Lime - Elderflower - Rhubarb	65
Carlsberg Nordic 0,0% 25 cl	55