



LIST OF ALLERGENES

A grey square indicates that the ingredient probably won't cause an allergic reaction.

A black square indicates that the ingredient with certainty contains allergenes.



BURGER INGREDIENT	SULFITES	EGG	MUSTARD	CELERY	MILK	SESAME	LUPIN	SOY	NUTS	PEANUT	GLUTEN	FISH	MOULLUSCS	CRUSTACEANS
Aioli														
Bacon														
BBQ sauce														
Bearnaise mayo														
Beetroot patty														
Caramellized onions														
Ceasar dressing														
Cheddar cheese dip														
Chicken Tenders														
Chili sauce														
Chipotle mayo														
Chocolate cake														
Cream Cheese Peppers														
Croutons														
Fried onions														
Guacamole														
Herb butter														
HP-sauce														
Ketchup														
Mashed Potatoes														
Mayonnaise														
Milkshakes														
Mint-sour														
Mustard														
Nuggets														
Onion ring														
Parmesan														
Pickled beetroot														
Pickled cucumbers														
Pickled red onions														
Ranch dressing														
Remoulade														
Rösti														
Salsa														
Strawberry cake														
Sweet potato patty														
Vegan mayo														
Vinegar Fries														
BREAD	SULFITES	EGG	MUSTARD	CELERY	MILK	SESAME	LUPIN	SOY	NUTS	PEANUT	GLUTEN	FISH	MOULLUSCS	CRUSTACEANS
Brioche bun														
Dark Bun														

Be aware that this merely is a list of regulatory allergens that are found in our products. Do you have any questions to any additional ingredients, then you can ask your waiter to see an expanded list of ingredients. If a product available from the menu is not on the list below, then this means that there are non og the regulatory allergens in the product. **Please keep in mind** that we only have one kitchen in the restaurant, so there is a risk of contamination with an ingredient containing one or more allergens. **Be aware** that Halifax can not 100% quarantee which products you can tolerate if you have food sensitivity or allergies, since people with allergies often develop cross-allergies. You can most likely eat the products marked without a black mark, but if we have to provide a guarantee, it requires a medical assessment, which is beyond our competence.