

# BURGERS & BOWLS

## Choose destination



**NAKSKOV**  
100 kr.

Fried onions, cheddar, bacon, pickled beets, mustard, pickled cucumbers and remoulade.

Popular add-ons: Caramelized onions • Fried egg



**LONE STAR**  
110 kr.

BBQ sauce, bacon, 2 x cheddar, lettuce and onions.

Popular add-ons: Goat cheese • Jalapeños



100% vegan!  
**BERLIN**  
100 kr.

Chili-fried mushrooms, vegan cheddar, pickled cucumbers, lettuce, onions, red mójo and tomato salsa.

Popular add-ons: Rösti-top • Pickled red onions



**ZIHUATANEJO**  
115 kr.

Guacamole, tomato salsa, jalapeños, cheddar, lettuce and onions.

Popular add-ons: Pickled red onions • Bacon



**KØBENHAVN**  
95 kr.

Chipotle mayo, cheddar, pickled cucumbers, lettuce, tomatoes and onions.

Popular add-ons: Bacon • Jalapeños



**BIARRITZ**  
110 kr.

Goat cheese, chili-fried mushrooms, pickled red onions, lettuce, tomatoes and chives.

Popular add-ons: Jalapeños • Rösti-top



**LIVERPOOL**  
115 kr.

Fried egg, caramelized onions, bacon, Halifax' burger sauce, cheddar, lettuce, onions, pickled cucumbers and chives.

Popular add-ons: Jalapeños • Rösti-top



**ZÜRICH**  
120 kr.

Rösti-top, chili-fried mushrooms, cheddar, bacon, pickled red onions, lettuce, herb butter and chives.

Popular add-ons: Goat cheese • Chipotle mayo



**PALERMO**  
115 kr.

Creamy blue cheese, bacon, semi-dried tomatoes, pickled red onions, lettuce and onions.

Popular add-ons: Chili-fried mushrooms • Jalapeños



**TOULOUSE** *bowl*  
Served in a bowl, without bun  
115 kr.

Patty of your choice, mixed lettuce, goat cheese, chili-fried mushrooms, roasted almonds, pickled red onions, datterini-tomatoes, chipotle mayo and chives.

Popular add-ons: Rösti-top • Jalapeños



**TIJUANA VERDE** *bowl*  
Served in a bowl, without bun  
115 kr.

Patty of your choice, mixed lettuce, guacamole, tomato salsa, jalapeños, vegan cheddar, onions, tortilla chips and vegan mayo.

Popular add-ons: Roasted almonds • Pickled red onions



**TIJUANA** *bowl*  
Served in a bowl, without bun  
115 kr.

Patty of your choice, mixed lettuce, guacamole, tomato salsa, jalapeños, cheddar, onions, chipotle mayo and tortilla chips.

Popular add-ons: Fried egg • Bacon

## Choose bun

### BRIOCHE

Classic, light burger bun baked with butter.

### DARK

Dark and soft with malt.

### LETTUCE

The green version, where lettuce replaces the bun.

PS. Aioli is put on all our burger buns, except for the Berlin burger.

## Choose patty

### DANISH GROUND BEEF

150 g. (incl. in price)  
250 g. + 25 kr.

We cook the ground beef medium. Make sure to let your waiter know if you prefer it well done, or if you want it rare.

### CHICKEN

140 g. chicken breast.  
210 g. + 25 kr.

### BEETROOT

Beetroots, beans, lentils and tandoori masala.

### PORTOBELLO

Baked mushroom, marinated in olive oil and balsamico vinegar.

### EDAMAME

Edamame beans, seeds, chickpea flour and herbs.

## Sides

**VINEGAR FRIES** ..... 35 KR.

Popular dip: Tarragon mayo.

**CHICKEN WINGS** ..... 30 KR.

3 pcs. With BBQ and ranch dressing.

**CREAM CHEESE PEPPERS** 25 KR.

3 pcs. Crispy and creamy jalapeños.

**TORTILLA CHIPS** ..... 70 KR.

Served with cheddar, jalapeños, tomato salsa, guacamole and creme fraiche.

**SWEET POTATO FRIES** 35 KR.

Popular dip: Chipotle mayo.

**CHICKEN TENDERS** .... 25 KR.

2 pcs. Luxury nuggets w. ranch dressing.

**MASHED POTATOES** ..... 30 KR.

With herb butter on the side.

(Add chicken: + 25 kr.)

**CLASSIC FRIES** ..... 30 KR.

Popular dip: Aioli

**EDAMAME BITES** ..... 30 KR.

4 pcs. Edamame bites w. red mójo.

**GREEN SALAD** ..... 25 KR.

Served with mustard dressing.



## Dips

12 KR.

### CHIPOTLE MAYO

Mild and smoked chili mayo.

### VEGAN MAYO

Soft and mild.

### AIOLI

Sharp without being mean.

### MAYONNAISE

Classic mayo.

### REMOULADE

Tartar sauce with pickles.

### RANCH

Perfect with chicken.

### RED MÓJO

Grilled bell peppers and almonds.

### CHILI PASTE

Spicy and hot.

### TOMATO SALSA

Fresh and delicate.

### GUACAMOLE

Avocado, lemon & garlic. (+ 3 kr.)

### TARRAGON MAYO

A hint of bearnaise.



## SNACK BASKET

Chicken wings, chicken tenders, edamame bites & cream cheese peppers.  
Served with ranch dressing and BBQ sauce.

Small:  
89 KR.



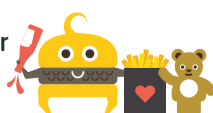
Large:  
129 KR.

## KIDS MENU

With your choice of ingredients and patty (125g). Choose between:

Cheddar, lettuce, tomatoes, fried onions, onions, remoulade, ketchup, pickled cucumbers and mayo.

Just the burger  
65 KR.



With kids' fries & ketchup  
79 KR.

## Add-ons

- Bacon .....15 kr.
- BBQ sauce .....10 kr.
- Caramelized onions .....10 kr.
- Cheddar .....10 kr.
- Chili-fried mushrooms.....15 kr.
- Chipotle mayo .....10 kr.
- Creamy blue cheese.....15 kr.
- Fried egg .....15 kr.
- Fried onions ..... 10 kr.
- Goat cheese .....15 kr.
- Guacamole ..... 10 kr.
- Halifax' burger sauce.....10 kr.
- Jalapeños .....10 kr.
- Mustard.....5 kr.
- Onions ..... 5 kr.
- Pickled beets.....10 kr.
- Pickled cucumbers .....10 kr.
- Pickled red onions.....10 kr.
- Portobello ..... 20 kr.
- Roasted almonds.....15 kr.
- Rösti-top ..... 20 kr.
- Semi-dried tomatoes.....10 kr.
- Tomatoes ..... 5 kr.
- Tomato salsa .....10 kr.
- Vegan cheddar .....15 kr.

Allergens? Ask your waiter for information = vegan

# DRINKS

## Sodas & Juice

	25 CL.	50 CL.
<b>SODA</b> From the Danish Fuglsang Brewery. Cola, Cola Zero, Sport, Orange or Lemon.	33 KR.	45 KR.
<b>SPARKLING WATER</b> With a slice of fresh lime.	30 KR.	40 KR.
<b>SØBOGAARD EXTRACT</b> Danish and organic. Sparkling or non-sparkling. Blackcurrant, cranberries or elderflower.	33 KR.	45 KR.
<b>GINGER ALE</b> Organic and Danish ginger soda from Naturfrisk.	BOTTLE 35 KR. (33 cl.)	
<b>SØBOGAARD JUICE</b> Danish and organic - fresh from the bottle. Apple, raspberry or rhubarb.	33 KR. (33 cl.)	

## Milkshakes

### KØBENHAVNERSTANG

Pineapple blended with vanilla milk.  
Seriously, it's like a liquid popsicle!

SMALL	LARGE
40 KR. 25 cl.	60 KR. 40 cl.



### HALI BERRY

A classic shake with organic strawberries and vanilla milk.

SMALL	LARGE
40 KR. 25 cl.	60 KR. 40 cl.

## Beer & Cider

	25 CL.	50 CL.
<b>HALIFAX PILSNER</b> / VOL. 4,9% Halifax' own pilsner is a beautiful, light, golden beer. Handbrewed by Braunstein in Køge with Czech brewing tradition.	36 KR.	55 KR.
<b>ALE NO. 16</b> / VOL. 5,7% Ale no. 16 has a malty taste and a well-rounded sweetness. A well deserved bestseller.	39 KR.	60 KR.
<b>CLASSIC</b> / VOL. 5,0% A full and classic amber lager with the rich sweetness of caramel.	36 KR.	55 KR.
<b>WHEAT</b> / VOL. 4,5% A nice and refreshing beer made for thirst-quenching with acidity from orange peel and notes of apple and honey.	39 KR.	60 KR.
<b>APPLE CIDER</b> / VOL. 5,2% Braunstein's cider is fermented on organic apple juice from Bornholm. A nice balance of fresh and sweet.	42 KR.	65 KR.

### SAMPLE BOARD 85 KR. (3x25 cl.)

Can't decide? Mix 3 of our beers or cider on tap and get a bit of everything.

	BOTTLE
<b>HALIFAX HÅNDBAJER</b> / VOL. 4,9% This is Halifax' own pilsner in a bottle.	45 KR. (33 cl.)
<b>ALCOHOL-FREE BEER</b> / VOL. 0,3% Mikkeller - Drink'in the sun. An alcohol-free beer in a league of it's own. Lovely notes of peach and grapefruit, with a pleasant hoppy aftertaste.	50 KR. (33 cl.)



## Wine & Bubbles

Our wines are carefully selected by Husted Vin. We love Husted because of their passionate approach to wine, their ability to match the wines to our menu, not to mention their interest in wine production, which considers both the environment and the people involved.

	GLASS	BOTTLE
<b>CAVA</b>		
<b>FRANCESC RICART</b> Brut, Spain – fresh with a delicate dryness and tiny bubbles – a great, festive aperitif.	65 KR.	250 KR.
<b>WHITE</b>		
<b>CAROLE</b> Full and fat sustainable Chardonnay from the southwestern part of France, with a nice bouquet of green apples and a taste of fruity sweetness. Great with Zürich or Biarritz.	65 KR.	250 KR.
<b>BUTTERY BLANC</b> The name says it all. Delicious and butter-rich Californian Chardonnay. With a nose of newly toasted bread – and notes of pineapple. Great with something smoky – try it with København.	•	375 KR.

	GLASS	BOTTLE
<b>ROSÉ</b>		
<b>WEINBAU DER LEBENSHILFE</b> - ORGANIC A sweet, juicy, fresh and berry German from Pfalz. A summer drink! Enough sweetness to match ketchup, enough acid to match mayo. Really good with the Berlin burger.	65 KR.	250 KR.
<b>RED</b>		
<b>JE T'AIME</b> - ORGANIC A fiery wine from Languedoc with Grenache, Cabernet Franc and Syrah grapes. Great juiciness, dark, warm and with spicy notes – good with Zihuatanejo and Lone Star.	65 KR.	250 KR.
<b>SINCERE RED</b> A Pinot Noir from California – juicy like cherries, full-bodied with a little liquorice in the end. Enjoy it cool. Great as a companion to a potent burger with bacon and barbecue – a knock-out with Lone Star.	•	375 KR.

## Long drinks

Sour, sweet, spicy or bitter. These 2 habit-forming drinks work great both before, during or after your meal.

### DARK 'N STORMY 85 KR.

Our own version of the notorious long drink. We mix Gosling's Black Seal Rum (5 cl.) with fresh mint, lime slices, ice cubes and bubbly ginger beer.



### GIN & TONIC 85 KR.

We make this beloved drink with Braunstein's Danica Gin (5 cl.) with crispy tonic, organic lemon thyme, lime slices and lots of ice.

## Coffee?

Ask your waiter about our selection

