

# HUKS FLUKS

LUNCH

12.00 - 17.00

## SMALL, BUT GOOD

<b>MARINATED GREEN OLIVES</b>	55,-
<b>MARCONA ALMONDS</b>	55,-
<b>SOURDOUGH BREAD</b>	40,-
<b>FRIES WITH AIOLI</b>	55,-
<b>SIDE SALAD</b>	50,-
<b>PAN CON TOMATA</b>	55,-
Sourdough bread with tomato and boquerones	
<b>THREE CHEESES</b>	95,-
With mango- and saffron chutney	
<b>CROQUETAS</b>	50,-
Fried with comté cheese – Jamón Ibérico	
<b>PIMIENTOS DE PADRON</b>	55,-
Fried Padrón peppers – mojo rojo sauce	
<b>PATATAS BRAVAS</b>	55,-
Fried potatoes – bravas sauce – aioli	

## LUNCH DISHES FROM 12-17

<b>AVOCADO TOAST</b>	95,-
Sourdough bread - avocado - cream cheese - grilled lemon	
<b>SKAGEN TOAST</b>	95,-
Sourdough bread - Skagen mix with hand-peeled shrimps - Løjrom	
<b>CROQUE MADAME</b>	95,-
Ham - cheese - bechamel sauce - fried egg	
<b>CAESAR SALAT</b>	135,-
Lettuce - Caesar dressing - croutons - parmesan - grilled chicken	
<b>ONION SOUP</b>	95,-
Served with grilled cheese bread	
<b>TRUFFLE TORTILLA</b>	75,-
Homemade Spanish tortilla with truffle	
<b>PASTA PAPPARDELLE PESTO</b>	140,-
Pappardelle pasta - parmesan - pine nuts	
<b>STEAK TARTARE</b>	95,- / 145,-
Beef tartare - cornichons - egg yolk - shoestring potatoes - aioli	
<b>MOULES FRITES</b>	140,-
Mussels - French fries - aioli	
<b>HUKS FLUKS BURGER</b>	175,-
Beef - lettuce - tomato - pickles - Huks Fluks dressing - French fries - aioli	
• Vegetarian option (Avocado burger)	

## LUNCH PLATE

*Our favorites in one plate*

Avocado toast, Steak tartare, Cebo, Skagen toast and  
Sourdough bread with whipped butter

**175,-**

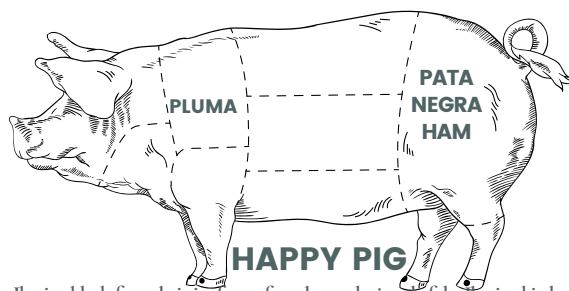
## THE HOUSE SPECIALTY

*IBERICO BLACK-FOOTED HAM*

**CEBO 24 MONTHS. 40 G 100,-**

**BELLOTA 36 MONTHS. 40 G 150,-**

**TASTE BOTH CEBO OG BELLOTA 125,-**



The Iberian black-footed pig is often referred to as the jewel of the Iberian kitchen. The depth, fat content, and flavor of the meat are unmatched by other pig breeds. The slightly darker meat is juicy and tender, and the high quality is attributed to the pig's stress-free life outdoors, where their diet consists exclusively of acorns and herbs.

Try our freshly sliced Pata Negra ham, which we serve all day, or the dark cut of Iberico Pluma on our evening menu from 5 p.m.

## CHARCUTERIE

*Perfect for sharing for 2 people*

Lomo, chorizo og Pata Negra served with cornichons,  
almonds, green olives and grilled sourdough bread.

**175,-**

## WINE TASTING DROP-IN

Every Wednesday from 5-7 PM

4 tastings + snacks

**250,- / person**



*The wines are presented to your private party at your own pace, whether you are 2 or 10 people.*

# HUKS FLUKS

DINNER  
FROM 17.00

## LIGHT, BUT GOOD

<b>MARINATED GREEN OLIVES</b> .....	55,-
<b>MARCONA ALMONDS</b> .....	55,-
<b>SOURDOUGH BREAD</b> .....	40,-
with truffle butter	
<b>FRIES WITH AIOLI</b> .....	55,-
<b>SIDE SALAD</b> .....	50,-
<b>PAN CON TOMATA</b> .....	55,-
Sourdough bread with tomato and boquerones	
<b>THREE CHEESES</b> .....	95,-
With mango- and saffron chutney	
<b>CROQUETAS</b> .....	50,-
Fried with comté cheese – Jamón Ibérico	
<b>PIMIENTOS DE PADRON</b> .....	55,-
Fried Padrón peppers – Mojo rojo sauce	
<b>PATATAS BRAVAS</b> .....	55,-
Fried potatoes – bravas sauce – aioli	

## DINNER DISHES

<b>ONION SOUP</b> .....	95,-
Served with grilled cheese bread	
<b>TRUFFLE TORTILLA</b> .....	75,-
Homemade Spanish tortilla with truffle	
<b>STEAK TARTARE</b> .....	95,- / 145,-
Beef tartare - cornichons - egg yolk - shoestring potatoes - aioli	
<b>MOULES FRITES</b> .....	140,-
Mussels - French fries - aioli	
<b>PASTA PAPPARDELLE PESTO</b> .....	140,-
Pappardelle pasta - parmesan - pine nuts	
<b>HUKS FLUKS BURGER</b> .....	175,-
Beef - lettuce - tomato - pickles - Huks Fluks dressing - French fries - aioli	
• Vegetarian option (Avocado burger)	
<b>SAFRAN COD</b> .....	155,-
Saffron sauce – Sautéed leeks – Pata Negra	
<b>BOEUF BOURGUIGNON</b> .....	200,-
Beef stew – redwing – mushrooms – pearl onions – carrots – Pata Negra – French fries	
<b>PLUMA IBERICO</b> .....	210,-
Ibérico Pluma – Padron peppers – potatoes – mojo rojo sauce	
<b>STEAK CHORON</b> .....	205,-
Fillet steak – choron sauce – French fries	

## SHARING MENU

Our sharing menu is composed of our favorite dishes served in three servings.

*\*Must be ordered by the entire table and a minimum of 2 persons*

**385,- / person**

Add a paired wine menu

**225,- / person**

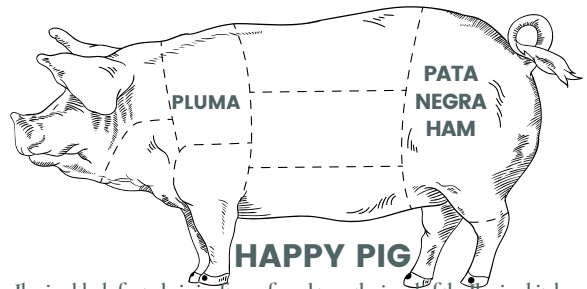
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Try our freshly sliced Pata Negra ham, which we serve all day, or the dark cut of Iberico Pluma on our evening menu from 5 p.m.

## CHARCUTERIE

*Perfect for sharing for 2 people*

Lomo, chorizo and Pata Negra and 2 types of cheese served with cornichons, almonds, green olives and grilled sourdough bread.

## WINE TASTING DROP-IN

Every Wednesday from 5-7 PM

4 tastings + snacks

**250,- / person**



*The wines are presented to your private party at your own pace, whether you are 2 or 10 people.*

# DESSERT

## PETIT FOURS 3st

55,-

## CRÈME BRULÉE

75,-

## AFFOGATO

*Vanilla ice cream with espresso*

60,-

## GATEAU MARCEL

Chocolate cake with passion fruit sorbet and freeze-dried raspberries

65,-

## TORTA DE ACEITE

Almond and orange cake, topped with panna cotta cream, almonds and olive oil

75,-

## COFFEE

ORGANIC FRENCH PRESS COFFEE 45,-

CAPPUCCINO 50,-

CAFÉ LATTE 50,-

CORTADO 50,-

ESPRESSO 40,-

TE 50,-  
*Green, black*

## DRINKS

ELDERFLOWER SPRITZ 110,-

ESPRESSO MARTINI 110,-

GIN & TONIC 110 / 125,-  
*Beekeeper / Monkey 47*

THE HUKS FLUKS SPECIAL 95,-

AVEC 100,- / 4cl  
*Armagnac, Calvados, Baileys, Cointreau, Martell Vs*

APEROL SPRITZ 110,-

PORT WINE 85,-