

FOOD

MAINS



SINGLE/COMBO

Hooked Fish & Chips **L**
Fried Pollock Breaded in Hooked Spices, Vinegar Fries, Pea/Mint-Mash, Tartar Sauce **125 kr**

Fish & Greens **L**
Fried Pollock Breaded in Hooked Spices, Mixed Greens, Herbs, Sesame, Goma Sauce, Pea/Mint-Mash **120/160 kr**

Tuna / Salmon Poké Bowl **L**
Tuna or Salmon, Black Rice, Ginger, Seaweed, Edamame, Avocado, Soy Dressing, Sesame, Spicy Mayo (Double Fish +35,-) **120/160 kr**

Prawn Poké Bowl **L**
Tempura Prawns, Black Rice, Avocado, Edamame, Pineapple, Pickled Red Onions, Soy Dressing, Sesame, Asian Lobster Mayo (Double prawns +35,-) **120/160 kr**

Asian Lobster Roll
Brioche Roll, Lobster, Snap Peas, Coriander, Crispy Rice Noodles, Asian Lobster Mayo (Double lobster +85,-) **150/190 kr**

American Lobster Roll
Brioche Roll, Lobster, Brown Butter, Lemon, Crispy Onions, Chives, Mayo (Double lobster +85,-) **150/190 kr**

Hooked Burger
Fried Pollock Breaded in Hooked Spices, Honey/Mustard Mayo, Cucumber, Cheddar, Pickled Red Onions **100/140 kr**

Salmon Burger
Spicy Fish Cake, Guacamole, Cabbage, Piquillo, Wasabi Mayo, Coriander **95/135 kr**

Halloumi Burger **V**
Halloumi, Honey/Mustard Mayo, Cucumber, Pickled Red Onions **95/135 kr**



VEGETARIAN



LACTOSE FREE



GLUTEN FREE

We do our best to use certified and sustainable seafood. Our salmon is certified and from the Faroe Islands, the Pollock we use is certified and caught without use of bottom trawl and our lobster is certified and caught in the wild.

- HARD TO CHOOSE? -
HOOKED FEAST

Try a mix of our snacks and one of our famous Lobster Rolls.

Salmon Tartar, Tempura Prawns, Mac & Cheese Croquettes, Goma Salad, Vinegar Fries with dip & a Lobster Roll
(Add double lobster +85,-)

285 KR PR PERSON

MUST BE SELECTED BY THE ENTIRE TABLE

Coffee and dessert +50 pr person

SNACKS

Vinegar Fries **G L V** **50 kr**

Mixed Greens, Goma Dressing & Sesame **V** **50 kr**

Mac & Cheese Croquettes (3 pieces) add Truffle Mayo + 10,- **V** **55 kr**

Salmon Tartar w. Rye Chips, Red Onions & Sour Cream **70 kr**

Tempura Prawns (3 pieces) **L** **55 kr**

Calamari **L** **55 kr**



Tartar Sauce **10 kr**

Regular Mayo **10 kr**

Spicy Mayo **10 kr**

Truffle Mayo **10 kr**

Pea/Mint-Mash **V** **10 kr**

Ketchup **10 kr**

*All Dips are Lactose and Gluten Free **L G**

KIDS MENU

(0-12 YEARS OLD)

Fish & Chips **70 kr**

Fried Pollock Breaded in Hooked Spices, Fries and Ketchup

Tempura Prawns & Chips **70 kr**

Tempura Prawns, Fries and Ketchup

DESSERT

White Chocolate Panna Cotta **G** **50 kr**

With Rhubarb and Toasted Seeds and Nuts

DRINKS

BEERS

SINGLE 0,4 L / PITCHER 1,6 L

Whirl Domination 6.2% Fresh IPA, packed with Hops and Aroma	68/245 kr
45 Days Pilsner 4.7% Fermented and Matured for 45 Days, all Organic	64/235 kr
City Session 4.5% A Crisp and Hoppy New England Style IPA	64/235 kr
Brokilde Blonde 6.0% Belgian style Blonde Ale. Wheat Beer with notes of Citrus Peel, Banana and Melon	68/245 kr
Hooked Organic Pilsner 4.7% Brewed and Bottled by our Friends from TOØL - 0,33 l	40 kr
Impllosion 0.3% Non-alcoholic Beer with Complexity, Crispness and Flavor - 0,33 l	45 kr

WINES

W R O
WHITE ROSÉ ORANGE

GLASS/BOTTLE

El Xitxarel·lo, Xarel·lo, Penedes, Spain - Organic W Melon, Lime, Herbs and Nectarine. Fresh Start with Fruit Notes at the End.	65/295 kr
Weinbau der Lebenshilfe, Riesling Trocken, Phalz, Germany W Apple, Peach, Lime and Honey. Sweetness and Crispy Apple Acidity.	350 kr
Buttery Blanc, Chardonnay, Napa, USA W Peach, Butter, Toast and Citrus. Full-bodied Sweetness and a Fresh Finish.	375 kr
Domaine Ermitage, Sauvignon Blanc, Sancerre, France W Elderflower, Quince and Citrus. Fresh and Slightly Sweet.	425 kr
Weinbau der Lebenshilfe, Phalz, Germany - Organic R Strawberry, Raspberry, Orange and Plum. Sweet and Round with a Hint of Bitter Fruits.	350 kr
Castell d'Age 100%, Garnatxa Blanca, Penedes, Spain - Organic O Grapefruit, Nuts, and Mango. Full-bodied and at the Same Time Bitter Grape.	375 kr
Weingut Beck, Traminer, Burgenland, Austria - Organic O Grapefruit, Herbs, Mango and Hops. Fresh with Hints of Herbs and Finished with Bitter Hops.	425 kr

- ADD ON -
ALL YOU CAN DRINK
FOR 1,5 HOURS

All Cocktails, 45 Days Pilsner,
City Session IPA & House Wine

250 KR PR PERSON
MUST BE SELECTED BY THE ENTIRE TABLE



COCKTAILS

SINGLE 0,4 L / PITCHER 1,6 L

Københavnerstang Light Rum, Pineapple, Passion fruit and Vanilla	85/295 kr
Grapefruit Spritz Junta Aperitivo, Herbs & Grapefruit 100% Organic	85/295 kr

SODAS & WATER

Coca Cola	25 kr
Coca Cola Zero	25 kr
Squash	25 kr
Faxe Kondi	25 kr
San Pellegrino Limonata	27 kr
San Pellegrino Aranciata Rossa	27 kr
Still or Sparkling Water	20 kr

JUICES

Organic Elderflower from Bornholm	40 kr
Organic Apple from Bornholm	40 kr
Organic Rhubarb from Bornholm	40 kr
Organic Raspberry Kombucha from LÆSK	45 kr
Organic Ginger Beer	45 kr

COFFEE

Filter Coffee w. Milk or Oat Milk	20 kr
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@restauranthooked

