



Flavour, spice and an extra helping of attitude. That's worth celebrating.



### STARTERS & SHAREABLES

### **CLASSIC NACHOS (v)**

Crisp tortilla chips layered with ranch-style beans and a four-cheese sauce blend, topped with fresh pico de gallo, spicy jalapeños, pickled red onions, melted Cheddar and Monterey Jack cheese, and green onions, served with sour cream on the side.# 162 DKK

Add Guacamole# (GF, VG) 30 ркк or Grilled Chicken 57 ркк or Grilled Steak\* 67 ркк



Crispy shrimp, tossed in a creamy, spicy sauce, topped with green onions, served on a bed of creamy coleslaw. 150 DKK

### WINGS (GF)

Our signature slow-roasted wings tossed with your choice of classic Buffalo, sweet & spicy tangy, or house-made barbecue sauce, served with celery and blue cheese dressing.# 127 DKK

### **BONELESS WINGS**

Crispy chicken thighs tossed with your choice of classic Buffalo, sweet & spicy tangy, or house-made barbecue sauce, served with celery and blue cheese dressing. 132 DKK





### **SANDWICHES**

Served with seasoned fries or upgrade to Cheese and Smoked Bacon fries (V-A) (23 DKK)

### **BBO PULLED PORK SANDWICH (GF-A)**

Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted fresh brioche bun with coleslaw and pickles. 

182 DKK

### **GRILLED CHICKEN SANDWICH (GF-A)**

Grilled chicken with melted Monterey Jack cheese, smoked bacon, leaf lettuce and vine-ripened tomato, served on a toasted fresh brioche bun with honey mustard sauce. 177 DKK



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## LEGENDARY® STEAK BURGERS

Since 1971, we've been serving burgers to legends who love great taste and Rock n' Roll. We're proud to serve premium, fresh steak burgers.

Just like the strings of a guitar must be perfectly tuned to play a great melody, every detail matters for Hard Rock's Legendary® Steak Burgers.



### ORIGINAL LEGENDARY® BURGER

The burger that started it all! Fresh steak burger, with smoked bacon, Cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato.\* 184 DKK

ORIGINAL LEGENDARY® BURGER

### FRESH BAKER'S BUN

Fresh burgers deserve a fresh, brioche bun. Each bun is toasted to order.

### **STEAK MATTERS**

It's fresh and it's premium because flavour comes first.

### **DOUBLE THE CHEESE**

Not one slice but two slices on each and every steak burger.

### **GOLDEN ONION RING**

It's all about the ultimate crunch!

### BETTER WITH GREAT BACON

Everything is better with great bacon! Especially our smoked bacon.

### STEAK BURGERS

All Legendary® Steak Burgers are served with a fresh toasted brioche bun and seasoned fries. All our buns are brushed with an alternative plant-based butter before toasting.

### **BBQ BACON CHEESEBURGER (GF-A)**

Fresh steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, crispy shoestring onions, Cheddar cheese, smoked bacon, leaf lettuce and vine-ripened tomato.\*∆ 194 DKK

### THE BIG CHEESEBURGER (GF-A)

Three slices of Cheddar cheese melted on our fresh steak burger, served with leaf lettuce, vine-ripened tomato and red onion.\*∆ 184 DKK

### **DOUBLE DECKER DOUBLE CHEESEBURGER (GF-A)**

A tribute to our 1971 "Down Home Double Burger". Two stacked steak burgers with American cheese, mayonnaise, leaf lettuce, vine-ripened tomato and red onion.\*△ 242 DKK

### **MOVING MOUNTAINS® BURGER (V-A, VG-A)**

100% plant-based patty, topped with Cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato. 194 DKK

### **SURF & TURF BURGER**

Our signature steak burger topped with One Night in Bangkok Spicy Shrimp™ on a bed of spicy slaw.\* 233 DKK

### Add an upgrade to your Steak Burger

Add Smoked Bacon 23 DKK Upgrade Onion Rings 34 DKK Upgrade to Cheese and Smoked Bacon fries<sup>△</sup> (V-A) 23 DKK

### **SMASHED & STACKED**

### **COUNTRY BURGER**

Two smashed & stacked burgers seasoned and seared medium-well, with American cheese, leaf lettuce, vine-ripened tomato, red onion, pickles and house-made burger sauce.\* 182 DKK

### **SWISS MUSHROOM BURGER (GF-A)**

Two smashed & stacked burgers seasoned and seared medium-well, with Swiss cheese, sautéed mushrooms, leaf lettuce, vine-ripened tomato, and mayonnaise.\*∆ 182 DKK







DOUBLE DECKER DOUBLE CHEESEBURGER



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### SPECIALITY ENTRÉES

Complement with a Classic Caesar Side Salad<sup>△</sup> (GF-A) (58 ркк)

### **BABY BACK RIBS (GF)**

Seasoned with our signature spice blend, then glazed with our house-made barbecue sauce and grilled to perfection, served with seasoned fries, coleslaw and ranch-style beans.<sup>#</sup> 254 DKK

### **NEW YORK STRIP STEAK (GF)**

340g New York strip steak, grilled and topped with herb butter, served with seasoned fries and fresh vegetables.\*# 355 DKK

Enjoy Surf n' Turf style with One Night in Bangkok

Spicy Shrimp™, add 78 DKK

### **FAMOUS FAJITAS**

Classic Tex-Mex-style fajitas, served with fresh pico de gallo, Monterey Jack and Cheddar cheese, house-made guacamole, sour cream and warm tortillas.

Grilled Chicken 234 DKK
Grilled Steak\* 251 DKK
Duo Combo\* 250 DKK
Veggie Fajitas<sup>#∆</sup> (V, VG-A) 230 DKK

### **SMOKEHOUSE BBQ COMBO (GF-A)**

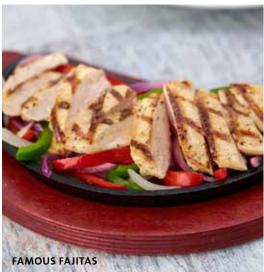
Choose from slow-cooked Baby Back Ribs, Barbecue Chicken or hand-pulled smoked pork served with our house-made barbecue sauce. The perfect combination of our smokehouse specialties, served with seasoned fries, coleslaw and ranch-style beans.<sup>△</sup>

Duo Combo254 DKKTrio Combo263 DKK

### **BARBECUE CHICKEN (GF)**

Half chicken, brined then basted with our house-made barbecue sauce and roasted until fork-tender. Served with seasoned fries, coleslaw and ranch-style beans.# 242 DKK





### **SALADS & BOWLS**

### **GRILLED CHICKEN CAESAR SALAD (GF-A)**

Chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with Parmesan crisps, croutons and shaved Parmesan cheese. Δ 195 DKK

Substitute Grilled Salmon\* 223 DKK

### **GRILLED SALMON NOODLE BOWL**

Ramen noodles tossed in a sesame-soy dressing over a bed of mixed greens topped with edamame, julienned carrots, red peppers, red cabbage, and green onions, served with grilled salmon. 223 DKK Substitute Grilled Chicken\* 223 DKK Substitute Grilled Steak\* 237 DKK

### PREMIUM SIDES SERVED À LA CARTE

Seasoned Fries\* (VG) 54 DKK

Fresh Vegetables\*\* (GF, V, VG-A) 54 DKK

Golden Onion Ring Tower 70 DKK

Side Caesar Salad\* (GF-A) 58 DKK

Side House Salad\* (GF-A) 58 DKK

### **DESSERTS & MILKSHAKES**

### **HOT FUDGE BROWNIE (GF-A)**

Warm chocolate brownie topped with vanilla bean ice cream, hot fudge, chocolate sprinkles, fresh whipped cream and a cherry.  $^{\Delta}$  132 DKK

### **NEW YORK CHEESECAKE**

Rich and creamy NY-style cheesecake served with a fresh strawberry sauce and fresh whipped cream. 127 DKK

### ICE CREAM (GF)

Choose from Madagascar vanilla bean or rich chocolate.# 51 DKK

### **DINER-STYLE MILKSHAKE**

Your choice of Madagascar vanilla bean or rich chocolate ice cream blended thick and finished with fresh whipped cream. 81 DKK



### **BEVERAGES**

PROUDLY SERVING Cocabola PRODUCTS



FOR OUR
GLUTEN-FREE
OPTIONS
SCAN HERE



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### **CLASSIC CARIBBEAN MOJITO**

A treasured favourite with a little extra jazz! A traditional blend of Bacardi Superior Rum, fresh mint and lime, sparkling soda with a premium Bacardi Añejo Cuatro floater. 125 DKK

### **PASSION FRUIT MAI TAI**

A Tiki classic invented in the 1940s in California! Sailor Jerry Spiced Rum, passion fruit and a blend of traditional Tiki flavours, topped with a pineapple wedge.† 125 DKK

### **RHYTHM & ROSÉ MULE**

Absolut Vodka and crisp Rosé, with the refreshing flavours of passion fruit, green tea and lime finished with Fever-Tree Ginger Beer, served in our signature Mule Mug. 136 DKK

### **BAHAMA MAMA**

Bacardi Superior Rum, Malibu Coconut, crème de banana, grenadine, pineapple and orange juice. 125 DKK

### CLASSIC COCKTAILS

### SMOKED OLD FASHIONED

A smoky version of an 1800s vintage whisky beverage. Maker's Mark, house-made brown sugar simple syrup, cherry bitters and a cherry garnish. 117 DKK

### **PALOMA**

A refreshing classic Mexican cocktail.
Patrón Tequila with grapefruit juice, agave syrup and a hint of lime, topped with club soda. 125 DKK

### **DIRTY MARTINI**

Ketel One Vodka, olive juice, Dry Vermouth, shaken and garnished with green olives. 117 DKK

### **COSMOPOLITAN**

Absolut Vodka, Cointreau, lime and cranberry juices, shaken and served chilled. 125 DKK

### **WHISKEY SOUR**

A favourite amongst sailors in the 1800s and beyond. Maker's Mark, lemon juice and egg whites shaken until frothy and chilled. 117 DKK

### JAM SESSIONS

172 DKK INCLUDES YOUR OWN COLLECTIBLE GLASS

### **SOUTHERN ROCK**

Jack Daniel's Tennessee Whiskey, Southern Comfort, Chambord Raspberry Liqueur and Smirnoff Vodka, mixed with sweet & sour and topped with Sprite. 125 DKK

### **ROCKIN' FRESH RITA**

Jose Cuervo Silver Tequila, lime juice and agave nectar, finished with our signature sweet and savoury rim.

125 DKK

Upgrade to Patrón Silver Tequila for 10 DKK more.

### TROPICAL MARGARITA

Jose Cuervo Silver Tequila, house-infused with fresh strawberries, Cointreau Orange Liqueur, and the fresh flavours of guava, pineapple and lime juice. 136 DKK

### **ELECTRIC BLUES**

Smirnoff Vodka, Bacardi Superior Rum, Beefeater Gin and blue curaçao with sweet & sour and topped with Red Bull<sup>®</sup>. 169 DKK



### **GIN & TONIC**

Originally served for medicinal purposes, this 'G&T' is just what the doctor ordered!
Hendrick's Gin and Fever-Tree Elderflower Tonic, served with juniper berries, cucumber & lime. 136 DKK

### **ESPRESSO MARTINI**

Ketel One Vodka, Kahlúa Coffee Liqueur and fresh brewed espresso, shaken until frothy and chilled. 169 DKK

### **MANHATTAN**

A NYC classic originating in the 1800s. Maker's Mark, sweet vermouth, cherry bitters and finished with a cherry garnish. 125 DKK



### **BLACKBERRY SPARKLING SANGRIA**

A signature blend of red wine, the fresh flavours of blackberries, cranberry juice and squeeze of orange, topped with sparkling wine. 117 DKK

### **PURPLE HAZE**

Smirnoff Vodka, Beefeater Gin and Bacardi Superior Rum mixed with sweet & sour, topped with Sprite and Chambord Raspberry Liqueur. 125 DKK

### **ULTIMATE LONG ISLAND ICED TEA**

Tito's Handmade Vodka, Bombay Sapphire Gin, Sailor Jerry Spiced Rum, Cointreau Orange Liqueur, house-made sour mix finished with a splash of Coca-Cola. 136 DKK

### BEER

### 122 DKK INCLUDES YOUR 2002 COLLECTIBLE PINT GLASS

DRAUGHT			BOTTLE	
	Small	Large		
BUDWEISER	67 DKK	77 DKK	BUDWEISER	65 DKK
LEFFE BRUN	67 DKK	77 DKK	CORONA	65 DKK
HOEGARDEN	67 DKK	77 DKK	CORONA CERO	61 DKK
GOOSE ISLAND IPA	68 DKK	78 DKK	NEGRA MODELO	67 DKK
STELLA	69 DKK	79 DKK	MODELO ESPECIAL	67 DKK
			ESTRELLA DAMM "DAURA" (gluten free)	65 DKK

Our selection of beer may be available in bottles or on draught. Your server will tell you our additional local selections available.



### **GREEN TEA**

Peach Schnapps, Jameson Irish Whiskey, house-made sour mix. 95 DKK

### **CRAN-A-KAZE**

Svedka Vodka, Triple Sec, lime and cranberry juices. 95 DKK

### **LEMON DROP**

Absolut Citron Vodka, sugar rim & lemon wedge. 95 DKK

### **BUBBLEGUM**

Baileys Irish Cream, blue curaçao, crème de banana. 95 DKK

### ALTERNATIVE ROCK

117 DKK INCLUDES YOUR OWN COLLECTIBLE GLASS

### **STRAWBERRY BASIL LEMONADE**

A refreshing lemonade muddled with fresh strawberries and basil. 68 DKK

### **MANGO TANGO**

Red Bull®, mango juice and orange juice. 68 DKK

### **MANGO-BERRY COOLER**

A tropical blend of mangos, strawberries, pineapple juice, orange juice and house-made sour mix topped with lemon-lime soda. 68 DKK



## ENERGY DRINK GOLD SCAN FOR SCAN FOR



RED BULL ENERGY DRINK 45 DKK
RED BULL SUGARFREE 45 DKK
RED BULL EDITION 45 DKK

### GOLD BEVERAGES

PROUDLY SERVING COCCO PRODUCTS AND THE FOLLOWING BEVERAGES

Soda 65 DKK Still Water 49 DKK (50cl bottle)

Sparkling Water 49 DKK (50cl bottle)

Juice 39 DKK

### WINE

Our wines are listed progressively from light-bodied, sweet and fruity to full-bodied, dry and rich.

BUBBLY	Glass	Bottle
ALBERT SOUNIT CAPRICE ROSÉ, France		359 DKK
ANNA DE CODORNIU, Spain		389 DKK
NICOLAS FEUILLATTE, France		625 DKK
WHITE WINES	Glass	Bottle
CHIARO DI LUNA, Italy	73 DKK	231 DKK
STIMSON CHARDONNAY, USA	89 DKK	267 DKK
LES BERCHETS VIOGNIER, France	89 DKK	267 DKK
CHATEAU STE. MICHELLE RIESLING, USA		315 DKK
PETIT CLOS SAUVIGNON BLANC, New Zealand		365 DKK
NOBLE VINES 466 CHARDONNAY, USA		415 DKK
ROSÉ WINES	Glass	Bottle
VERANZA ROSADO, Spain	73 DKK	231 DKK
STONE BARN WHITE ZINFANDEL, USA	89 DKK	267 DKK
HAMPTON WATER ROSÉ, France	94 DKK	359 DKK
RED WINES	Glass	Bottle
CHIARO DI LUNA, Italy	79 DKK	237 DKK
STIMSON CABERNET SAUVIGNON, USA	98 DKK	294 DKK
STIMSON MERLOT, USA	98 DKK	294 DKK
STONE PEAK ZINFANDEL, USA	89 DKK	267 DKK
ELEGANTLY PINOT NOIR ORGANIC, France	93 DKK	299 DKK
ZENATO VALPOLICELLA, Italy		345 DKK
BRAZIN ZINFANDEL, USA		375 DKK
THE ONE, USA		495 DKK

