

HEY

DARLING

FOOD BAR & TAKE AWAY

We strive to serve as local, homemade and organic as possible. We care about animal welfare, fresh products and cooking real and honest food.

Allergens or other special requests regarding the menu should be informed to us before visiting.

FOLLOW US ON



&



www.heydarling.dk

LUNCH

SATURDAY - SUNDAY UNTIL 17

SANDWICH

Classic meatball sub with chunky tomato sauce, mozzarella and pesto

110 KR.

Choose your meatballs

BEEF

Classic meatballs with ricotta, parmesan, oregano and parsley

CHICKEN

Green chili, coriander, ginger and cashews

PORK

Pancetta, fennel seeds, parmesan, sage and thyme

VEGGIE

Veggie balls made on green lentils, walnuts, portobello, herbs and parmesan

SWEETS

With your choice of tea or coffee

85 KR.

BROWNIE

Vanilla ice cream, pistachio, caramel, crunch and candyfloss

ICE WAFFLE

Three kinds of ice-cream, crunch, coulis and white chocolate espuma

WHITE CHOCLATE CHEESECAKE

Coulis, crunch, sorbet and chocolate

BRUNCH

SERVERES LØRDAG-SØNDAG INDTIL 15

ENGLISH STYLE

Three meatballs of your choice, butter beans in tomato sauce, baked vine tomatoes, fried egg, pommes rösti, portobello, handcuff bacon served with toasted sourdough bread and aioli.

160 KR.

EGGS FLORENTINE

Two meatballs of your choice on an English muffin with poached egg, sautéed baby spinach, portobello, baked vine tomatoes and hollandaise sauce.

130 KR.

EGGS BENEDICT

Two meatballs of your choice on an English muffin with poached egg, handcut bacon, portobello, baked vine tomatoes and hollandaise sauce.

140 KR.

EGGS DARLING

Two meatballs of your choice on an English muffin with poached egg, smashed avocado, portobello, baked vine tomatoes and hollandaise sauce.

140 KR.

MENU

1. SNACKS

SNACK BALLS 65 KR.

A large bowl with chili cheese tops made on cheddar, mozzarella and jalapeños, buffalo chicken balls with cheddar and hot sauce, arancini with portobello and mozzarella and pommes croquette with crispy bacon, smoked paprika and parmesan.

All snack balls are homemade and served with aioli and blue cheese dip

2. MEATBALLS

BEEF

Classic meatballs with ricotta, parmesan, oregano and parsley

CHICKEN

Green chili, coriander, ginger and cashews

PORK

Pancetta, fennel seeds, parmesan, sage and thyme

VEGGIE

Veggie balls made on green lentils, walnuts, portobello, herbs and parmesan

All meatballs are served with home baked focaccia bread

3. SAUCES

Pick a sauce for your meatballs

CHUNKY TOMATO SAUCE

PARMESAN SAUCE

BASIL PESTO

ROMESCO

MOJO VERDE

4. SIDES

LINGUINI

Parmesan, olive oil and black pepper

POTATOES OF THE MONTH

Ask the waiter

ASPARAGUS RISOTTO

With green asparagus, pea shoots and pickled white asparagus

WARM VEGETABLE SALAD

With edamame, carrots, asparagus, lima beans, coriander and sesame

GREEN SALAD

Crispy salad with avocado, frisée, radishes, pea shoots, pickled white asparagus, cucumber and lemon vinaigrette

GNOCCHI

Sage butter with parmesan and pickled lemon zest

5. DESSERTS

BROWNIE 65 KR.

Vanilla ice-cream, pistachio, caramel, crunch and candyfloss

HJEMMELAVET ISVAFFEL 60 KR.

Three kinds of ice-cream, crunch, coulis and white chocolate espuma

HVID CHOCOLADE CHEESECAKE 70 KR.

Coulis, crunch, sorbet and chocolate

SWEET BALLS 65 KR.

Four kinds of Petit Four with tea or coffee

DINNER FOR 2

Try it all with snackballs, two times meatballs, three sides, coffee and dessert. You will of course create your own menu and we will start the evening with an cocktail of your choice.

740 KR.

Allergens or other special requests regarding the menu should be informed to us before visiting.

DRIKKEELSE

VAND

Water from Iskilde in Skanderborg is widely appreciated as some of the worlds best spring water.

0,7 L Iskilde Still/ Sparkling **50 KR.**

0,33 L Iskilde Still/ Sparkling **30 KR.**

JUICE 30 KR.

NaturFrisk is a family owned ecological brewery at Funen.

**RHUBARB, ELDERFLOWER
& APPLE**

ØL 65 KR.

We serve beer from the award winning Amager Bryghus.

They use exquisite ingredients during brewing and no artificial excipients. To keep the taste and smell, they do not pasteurize or filter the beer.

AMAGER FÆLLED 0,5 L, *Golden Ale.*

Light and mild with a touch of honey and elderflower.

BRYGGENS BLOND 0,5 L, *Golden Ale.*

Golden, sweet and with tones of fresh flowers.

CHRISTIANSHAVN PALE ALE

0,5 L, *American Pale Ale.*

Golden, lightly caramelized with a fresh citrus-like aroma.

WOOKIE 0,5 L, *Indian Pale Ale.*

Sprinkle and dry West Coast IPA with lots of hops.

SODA

Fritz-Kola is a small producer from Hamburg who has specialized in soft drinks with natural ingredients.

FRITZ KOLA

FRITZ LIMO CITRON

FRITZ LIMO MELON

Award-winning Fever-Tree only uses natural raw materials of the best quality when they make their tonics and sodas.

FEVER-TREE GINGER BEER

30 KR.

COFFEE & TEA

The coffee is from Nordhavn Coffee Roasters, a micro coffee roastery that specializes in sustainable coffee. On the machine we run only double shots.

ESPRESSO 20 KR.

ESPRESSO MACCHIATO 30 KR.

CORTADO 35 KR.

LATTE 40 KR.

ICED COFFEE 45 KR.

FILTER

We always have two kinds of single-origin beans.

CHEMEX 1 PERSON 30 KR.

CHEMEX 2-3 PERSON 60 KR.

CHEMEX 4-6 PERSON 80 KR.

TEA 35 KR.

Natural blends and rareties.

DRINKS

HAPPY HOUR HVER LØRDAG 16-18

SNACKS

Homemade chicharrones, salted marcona almonds, root vegetables chips and olives. Served with aioli and blue cheese dip.

65 KR.

COCKTAILS

NEGRONI

Gin, campari & vermuth

ÆBLEKAGE

Vodka, apple & cinnamon

ESPRESSO MARTINI

Vodka, Kahlúa & espresso

WHITE RUSSIAN

Vodka, Kahlúa & cream

DARK 'N' STORMY

Gosling Rom, Ginger Beer

THE ONE WITH RHUBARB

Vodka & rhubarb

FRENCH 75

Gin & bobles

THE ONE WITH ELDERFLOWER

Elderflower, vodka & mint

PASSION

Vodka, passion & agave

90 KR.

VIRGIN COCKTAIL 50 KR.

GIN & TONIC

FERDINANDS SAAR DRY GIN

w. Fever-Tree Mediterranean Tonic & garnish

GERANIUM

w. Fever-Tree Tonic & garnish

GIN MARE

w. Fever-Tree Mediterranean Tonic & garnish

MONKEY 47

w. Fever-Tree Tonic & garnish

MONKEY 47 SLOE GIN

w. Fever-Tree Tonic & garnish

SKIN GIN

w. Fever-Tree Mediterranean Tonic & garnish

COPPERHEAD GIN

w. Fever-Tree Elderflower Tonic & garnish

SILENT POOL GIN

w. Fever-tree Tonic & garnish

KONGSGAARD RAW GIN HARVEST

w. Fever-tree Aromatic Tonic & garnish

HERNÖ GIN

w. Fever-tree Tonic & garnish

ALKKEMIST

w. Fever-tree Mediterranean Tonic & garnish

110 KR.

ROM

RON QUORHUM 30 ANNIVERSARIO
SOLERA ROM 100KR.

PRESIDENTE EL GRAN RON
DEL CARIBE ANON 23 SOLERA 80 KR.

FINE VINE

CAVA

VILARNAU, CAVA BRUT RESERVA

Glass 60 kr. / Bottle 300 kr.

ROSÉ

**CHATEAU BARBEDELLE
D'AIX-EN-PROVENCE 2017**

Glass 65 kr. / Bottle 300 kr.

WHITE

**GIRLAN, PINOT BIANCO, PLATTENRIEGL,
SAN MICHELE/APPIANO, 2014**

Glass 75 kr. / Bottle 350 kr.

**RATSENBERGER BACHARA
CHER RIESLING TROCKEN,
MITTEL RheIN 2015**

Bottle 375 kr.

**GIRLAN CHARDONNAY 'FLORA',
ALTO ADIGE/SÜDTIROL, 2014**

Bottle 450 kr.

**ROGER ET DIDIER RAIMBAULT
SANCERRE BLANC, 2015**

Bottle 500 kr.

**CHABLIS PREMIER 1 CRU
DOMAINE FOURREY
- COTE DE LECHET, 2015**

Bottle 600 kr.

RED

**DOMAINE SAINT-PIERRE,
COTE DU RHONE, 2015**

Glass 60 kr. / Bottle 300 kr.

**LANGHE NEBBIOLO
'PRINSIOT'**

Bottle 450 kr.

**VALPOLICELLA RIPASSO
CLASSICO SUPERIORE
'LA CASETTA' 2013/14**

Bottle 550 kr.

**SAN MARTINO
TOSCANA 2012**

Bottle 575 kr.

**FRATELLI ALESSANDRIA
BAROLO 2013**

Bottle 700 kr.

DESSERT

**LIEUTENANT DE SIGALAS,
2008, 37,5 CL**

Glass 65 kr. / Bottle 300 kr.