

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 before visiting.

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MENU

1. SNACKS

SNACK BALLS 65 KR.

A large bowl with chili cheese tops made on cheddar, mozzarella and jalapeños, buffalo chicken balls with rams, cheddar and hot sauce.

All snack balls are homemade and served with blue cheese dip

2. MEATBALLS

ALL MEATBALLS 95 KR.

BEEF

Classic meatballs with ricotta, parmesan, oregano and parsley

CHICKEN

Quinoa, squash, peas and parmesan

PORK

Bourbon, bacon, and red bell pepper

VEGGIE

Chick peas, cauliflower and coriander seeds

All meatballs are served with home baked focaccia bread

3. SAUCES

Pick a sauce for your meatballs

CHUNKY TOMATO SAUCE

PARMESAN
& RICOTTA SAUCE

BASIL PESTO

ROMESCO

4. SIDES

LINGUINI

Parmesan, olive oil and black pepper

POTATOES OF THE MONTH

Ask the waiter

THIS MONTHS RISOTTO

Ask the waiter

THIS MONTHS WARM VEGETABLE SALAD

Ask the waiter

THIS MONTHS GREEN SALAD

Ask the waiter

GNOCCHI

Sage butter with parmesan and pickled lemon zest

5. DESSERTS

BROWNIE 65 KR.

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

HJEMMELAVET ISVAFTEL 60 KR.

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

THIS MONTHS CHEESECAKE 70 KR.

Ask the waiter

SWEET BALLS 65 KR.

Four Petit Four with tea or coffee

DINNER FOR 2

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

740 KR.

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DRIKKEELSE

JUICE 30 KR.

NaturFrisk is a family owned ecological brewery at Funen.

RHUBARB
ELDERFLOWER
APPLE

ØL 45 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

Golden Ale.

Light and mild with a touch of honey and elderflower.

BRYGGENS BLOND

Golden Ale.

Golden, sweet and with tones of fresh flowers.

CHRISTIANSHAVN PALE ALE

American Pale Ale.

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

WOOKIE

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

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

ISKILDE SPARKLING

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

COCKTAILS

NEGRONI

Gin, campari & vermouth

ESPRESSO MARTINI

Vodka, Kahlúa & espresso

DARK 'N` STORMY

Gosling Rom, Ginger Beer

THE ONE WITH RHUBARB

Vodka & rhubarb

PASSION

Vodka, passion & agave

COCKTAIL OF THE MONTH

Ask the waiter

90 KR.

VIRGIN COCKTAIL 50 KR.

ROM

**RON QUORHUM 30 ANNIVERSARIO
SOLERA ROM 100KR.**

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

FINE VINE

CAVA

VILARNAU, CAVA BRUT RESERVA

Bottle 300 kr.

ROSÉ

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

Glass 65 kr. / Bottle 300 kr.

WHITE

**LES ARGELIÈRES
CHARDONNAY, 2017**

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.

CHATEAU PIERRAIL PRESTIGE BLANC, 2015

Bottle 500 kr.

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

Bottle 600 kr.

RED

**DUC DE BELMONDE
CABERNET/SYRAH**

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.

DESSERT

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

Glass 65 kr. / Bottle 300 kr.