

HUKS FLUKS



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APPETIZER

CEBO 100,-
Jamon Pata Negra, Matured for 24 months

BELLOTA 150,-
Jamon Pata Negra, Matured for 36 months

CEBO/ BELLOTA 125,-

MARINATED GREEN OLIVES 55,-

MARCONA ALMONDS 55,-

THREE CHEESES 95,-

SOURDOUGH BREAD 40,-
with whipped truffle butter

SNACKS

FRIES WITH AIOLI 60,-

SIDE SALAD 50,-

CROQUETAS 50,-
Cheese and Jamon pata negra

PATATAS BRAVAS 55,-
Fried potatoes together with bravas sauce and aioli

STRACCIATELLA 95,-
Danish stracciatella di burrata served with basil pesto, tomato, lemon zest, olive oil and grilled bread

PIMIENTOS DE PADRÓN 55,-
Fried padróns, served together with mojo rojo sauce

PA AMB TOMATA CON BOQUERONES 55,-

CHARCUTERIE 175,-

ALL DAY

ONION SOUP 95,-
Served together with grilled bread topped with cheese

STEAK TARTAR 95,-
Minced ground beef, cornichons, egg yolk and pommes paille, aioli,

Add Frises 50,-

TRUFFLE SPANISH TORTILLA 75,-
Homemade Spanish tortilla with truffle

MOULES FRITES 140,-
With fries & aioli

PAPPARDELLE PESTO 125,-
Pasta pappardelle topped with stracciatella, pine nuts and tomatoes

HUKS FLUKS BURGER 175,-
Cheddar, salad, tomato, pickle, and huks fluks dressing, with fries and aioli
• Vegetarian option (*Avocado burger*)

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LUNCH 12.00-17.00

AVOCADO TOAST 95,-

Served on grilled sourdough bread with cream cheese, grilled lemon and chilli flakes

CROQUE MADAME 95,-

Classic with ham, cheese, bechamel and fried egg.

CAESAR SALAD 135,-

Salad with caesar dressing topped with croutons, parmesan and grilled chicken

LUNCH PLATE

Avocado toast, Steak tartar, Cebo, Stracciatella and Sourdough bread with whipped truffle butter

175,-

DINNER FROM 17.00

SAFFRON COD 155,-

Saffron sauce, pata negra, rucola and tomato

PLUMA DE IBERICO 140,-

Pimentos de padrons, mojo rojo sauce

BEEF CHARON 205,-

Oxe-fillet, choron sauce and french fries

SHARING MENU

We have combined our favourite dishes into a 3 servings menu

385,- / persons

**Must be ordered by the whole table and at least 2 persons*



Add a paired wine menu

225,- / persons

DESSERT

CRÈME BRULÉE 75,-

AFFOGATO 60,-

Vanilla ice cream with espresso

GATEAU MARCEL 65,-

Chocolate cake with passion fruit sorbet and freeze-dried raspberries

TORTA DE ACEITE 75,-

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

MONTHLY WINES

WHITE

DAMILANO. LANGHE. ITALY
ARNEIS

95 / 450,-

INDIGO EYES. FIOR DI SOLE. NAPA VALLEY. USA
CHARDONNAY

105 / 550,-

ROSE

PODERI DAL NESPOLI. FILARINO ROSÉ. EMILIA-ROMAGNA
SANGIOVESE

95 / 450,-

JOURNEY'S END. WILD CHILD. SOUTH AFRICA.
GRENACHE ROSÉ

105 / 550,-

RED

DAMILANO. PIEMONTE. ASTI. ITALY
BARBERA D'ASTI

95 / 450,-

DARIO COOS. FRIULI. ITALY
REFOSCO

105 / 550,-

WINES

WHITE WINE

HOUSE WINE, BEAU CHENE, FRANCE <i>CHARDONNAY</i>	85/425 ,-
1648 TRADITIONS RIESLING. THANISCH. MOSEL, GERMANY <i>RIESLING</i>	90/450 ,-
SANCERRE. CH. FONTAINE-AUDON. LANGLOIS. FRANCE <i>SAUVIGNON BLANC</i>	125/625 ,-
CHABLIS. DOMAINE CHANSON. FRANCE <i>CHARDONNAY</i>	700 ,-
KELLEREI CANTINA, ALTO ADIGE, ITALY <i>PINOT GRIGIO</i>	495 ,-
TOURAINE. CH. DE LA PRESLE. FRANCE <i>SAUVIGNON BLANC</i>	450 ,-

ROSE WINE

HOUSE ROSÉ. FONTANET. LES TERRASSES. LANGUEDOC. FRANCE <i>CINSAULT, GRENACHE, CARIGNAN OG SYRAH</i>	85 / 425 ,-
CHATEAU ROUBINE . CRU CLASSÉ. CINSAULT. PROVENCE. FRANCE <i>SYRAH</i>	110 / 625,-

SPARKLING WINE

BODEGAS PINORD. CAVA DIBON BRUT ROSÉ. PENEDES. SPAIN <i>GARNACHA</i>	85 / 425 ,-
CHAMPAGNE MICHEL GONET BRUT 69 <i>BLANC DE NOIRS - PINOT NOIR</i>	100 / 625 ,-

WINES

RED WINE

HOUSE WINE. BEAU CHENE. FRANCE <i>SYRAH</i>	85/425,-
UMA COLECCIÓN. TELTECA, MENDOZA, ARGENTINA <i>MALBEC</i>	90/450,-
TIME AND PLACE. WESTERN CAPE. SOUTH AFRICA <i>PINOT NOIR</i>	95/475,-
VALPOLICELLA RIPASSO. CORTE MAJOLI. VENETO. ITALY <i>CORVINA</i>	475,-
FLEURIE DOMAINE CHANSON. BEAUJOLAIS. FRANCE <i>GAMAY</i>	525,-
VAQUOS ROBLE. RIBERA DEL DUERO. VALBUENA. SPAIN <i>TEMPRANILLO</i>	625,-
SIN ZIN ZINFANDEL. ALEXANDER VALLEY. SONOMA. USA <i>ZINFANDEL</i>	625,-
CH. LA CROIX CHANTECAILLE. SAINT EMILION GRAND CRU. BORDEAUX. FRANCE <i>MERLOT</i>	795,-
CLOS DU CLOCHER. POMEROL. BORDEAUX. <i>MERLOT</i>	1250,-

DESSERT WINE

QUINTA DE LA ROSA – PORTO – 10 AGE TAWNY PORT	85 / 550,-
QUINTA DE LA ROSA – PORTO – 20 ÅRS TAWNY PORT	800,-

COFFEE / AVEC

COFFEE

ORGANIC FRENCH PRESSED COFFEE	45,-
CAPPUCINO	50,-
CAFÉ LATTE	50,-
ESPRESSO	50,-
CORTADO	50,-
TEA	50,-
<i>EARL GRAY / JASMINT GREEN / WHITE TEMPLE / GREEN RHUBARB</i>	

AVEC / LIQUOR 4CL

AVEC	100,-
<i>ARMAGNAC, CALVADOS, BAILEYS, COINTREAU, MARTELL VS</i>	
LIQUOR	100,-
<i>RUM HAVANA CLUB 7 YEAR. VODKA ABSOLUT, GIN BEEFEATER, JAMESON IRISH WHISKEY, KAHLUA</i>	
WHISKY ABELOUR SINGLE MALT 12 YEAR	125,-
MARTELL XO	150,-

DRINKS

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ESPRESSO MARTINI	125,-
GIN BEEFEATER / MONKEY47 & TONIC	110 / 125,-
THE HUKS FLUKS SPECIAL	95,-
APEROL SPRITZ	110,-
LILLET VIVE	110,-
LILLET VIVE EN ROSE	110,-

BEER

CARLSBERG PILSNER	65,-
TUBORG CLASSIC	70,-
KRONENBOURG 1664 BLANC	75,-
JACOBSEN YAKIMA IPA	80,-

NON-ALCOHOL

TUBORG CLASSIC 0.0 NON ALCOHOL	40,-
LEMON LEMONADE <i>With a hint of elderflower and ginger</i>	50,-
COCA COLA / COCA COLA ZERO	40,-
GINGER BEER	45,-
ORGANIC JUICE <i>ELDERFLOWER / ORANGE / APPEL</i>	45,-
FILTERED WATER <i>STILL / SPARKLING</i>	25,- / person

HUKS FLUKS

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