

LEGENDARY



From the moment you step inside Hard Rock Cafe, you're in the presence of greatness. There are legends on the walls, in the speakers, behind the bar, and at the grill. Since 1971, we've stood for food that's bold, drinks that are cold, and music that's loud. It all attracts a certain kind of guest. Those that aren't afraid to get up and rock out. Because nothing is more legendary than the spirit of rock n' roll.

[f /HARDROCKREYKJAVIK](#) [t /HARDROCK](#) [i /HRCREYKJAVIK](#)

SIGNATURE COCKTAILS

HAVE IT SERVED IN YOUR OWN COLLECTABLE GLASS FOR 1.400 KR. MORE

HURRICANE

Our signature cocktail and a 1940s New Orleans classic! Bacardi Carta Blanca Rum, a blend of orange, mango, pineapple juice and grenadine, finished with a float of Captain Morgan Black Rum and Amaretto.† 2.950 kr



BAHAMA MAMA

Bacardi Carta Blanca Rum, Malibu Coconut, crème de banana, grenadine, pineapple and orange juice. 2.950 kr.

PASSION FRUIT MAI TAI

A Tiki classic invented in the 1940s in California! Bacardi Spiced Rum, passion fruit and a blend of traditional Tiki flavours, garnished with a pineapple wedge.† 2.950 kr.

RHYTHM & ROSÉ MULE

Smirnoff 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. 2.950 kr.

CLASSIC CARIBBEAN MOJITO

A treasured favorite with a little extra jazz! A traditional blend of Bacardi Carta Blanca, fresh mint and lime, sparkling soda with a premium Bacardi Añejo Cuatro floater. 2.950 kr.

CLASSIC COCKTAILS

PALOMA

A refreshing classic Mexican cocktail.
Our Sierra Tequila with grapefruit juice, Monin Agave Syrup and a hint of lime, topped with club soda. 3.090 kr.

DIRTY MARTINI

Smirnoff Vodka, olive juice, Dry Vermouth, shaken and garnished with green olives. 3.090 kr

COSMOPOLITAN

Smirnoff Vodka, Cointreau, lime and cranberry juices, shaken and served chilled. 3.090 kr.

WHISKEY SOUR

A favorite amongst sailors in the 1800s and beyond.
Four Roses Bourbon, lemon juice and egg whites shaken until frothy and chilled.* 3.090 kr.
Upgrade to Bullet Rye Bourbon for 900 kr.

JAM SESSIONS

HAVE IT SERVED IN YOUR OWN COLLECTABLE GLASS FOR 1.400 KR. MORE

LONG ISLAND ICED TEA

Smirnoff Vodka, Beefeater Gin, Bacardi Carta Blanca rum, Triple sec Orange Liqueur, house-made sour mix finished with a splash of Pepsi. 2.950 kr.

PURPLE HAZE

Smirnoff Vodka, Beefeater Gin and Bacardi Carta Blanca Rum mixed with sweet & sour, topped with 7up and Chambord Raspberry Liqueur. 2.950 kr.

ELECTRIC BLUES

Smirnoff Vodka, Bacardi Carta Blanca Rum, Beefeater Gin, blue curaçao, pineapple juice with sweet & sour and topped with Red Bull®. 2.950 kr.

SOUTHERN ROCK

Jack Daniel's Tennessee Whiskey, Southern Comfort, Chambord Raspberry Liqueur and Smirnoff Vodka, mixed with sweet & sour and topped with 7up. 2.950 kr.



PALOMA

STRAWBERRY MOJITO

Refreshing mojito with Bacardi Carta Blanca muddled with strawberries, mint and lime topped with club soda. 2.950 kr.

ESPRESSO MARTINI

Smirnoff Vodka, Coffee Liqueur and fresh brewed espresso, shaken until frothy and chilled. 3.090 kr.



ROCKIN' FRESH RITA

TROPICAL MARGARITA

ROCKIN' FRESH RITA

Sierra Tequila, lime juice and agave nectar, finished with our signature sweet and savoury rim. 2.950 kr.
Upgrade to Don Julio Blanco for 1.100 kr. more.

TROPICAL MARGARITA

Sierra Tequila infused with fresh strawberries, Triple Sec Orange Liqueur, and the fresh flavors of guava, pineapple and lime juice. 2.950 kr.

BLACKBERRY SPARKLING SANGRIA

A signature blend of red wine, the fresh flavours of blackberries, cranberry juice and squeeze of orange, topped with sparkling wine. 2.950 kr.

BEER

DRAUGHT

HAVE IT SERVED IN YOUR OWN COLLECTABLE GLASS FOR 1.400 KR. MORE

Please enquire with your server for our additional craft offerings.

TUBORG CLASSIC	0,4l	1.590 kr.
BOLI	0,4l	1.690 kr.
SOMERSBY APPLE CIDER	0,4l	1.790 kr.
BORG SEASONAL BEER	0,4l	1.790 kr.

BOTTLE

TUBORG	0,33l	1.590 kr.
BOLI	0,33l	1.690 kr.
STELLA ARTOIS	0,33l	1.590 kr.
CORONA	0,33l	1.590 kr.
CORONA BUCKET 5 PC		6.700 kr.

CIDER / RTD

Enquire with your server for our selection of flavors .

SOMERSBY CIDER	0,33l	1.690 kr.
BACARDI BREEZER	0,33l	1.790 kr.
BUCKET 5 PC		7.400 kr.

SHOTS

AVAILABLE SERVED IN YOUR OWN COLLECTABLE CLASSIC SHOTGLASS FOR 1.100 KR MORE

B52

Coffee Liqueur, Baileys Irish Cream, Grand Marnier. 1.790 kr.



B52



LEMON DROP



BUBBLEGUM

GREEN TEA

Peach Schnapps, Jameson Irish Whiskey, house-made sour mix. 1.790 kr.

CRAN-A-KAZE

Smirnoff Vodka, Triple Sec, lime and cranberry juices. 1.790 kr.

LEMON DROP

Citron Vodka, sugar rim & lemon wedge. 1.790 kr.

BUBBLEGUM

Baileys Irish Cream, blue curaçao, crème de banana. 1.790 kr.

ALTERNATIVE ROCK

HAVE IT SERVED IN YOUR OWN COLLECTABLE GLASS FOR 1.400 KR. MORE

STRAWBERRY BASIL LEMONADE

A refreshing lemonade muddled with fresh strawberries and basil. 1.690 kr.

MANGO-BERRY COOLER

A tropical blend of mangos, strawberries, pineapple juice, orange juice and house-made sour mix topped with lemon-lime soda. 1.690 kr.

HOMEMADE LEMONADE

Classic lemonade, Strawberry, Mango, Watermelon or Passion fruit flavored. 1.490 kr.



STRAWBERRY BASIL LEMONADE

ENERGY DRINK



SCAN FOR

RED BULL EXPERIENCE



RED BULL ENERGY DRINK

690 kr.

COLD BEVERAGES

PROUDLY SERVING  PRODUCTS AND THE FOLLOWING BEVERAGES

Pepsi	590 kr.	Apple juice	390 kr.
Pepsi max	590 kr.	Pineapple juice	390 kr.
7-up sugarfree	590 kr.	Ginger ale	590 kr.
Appelsín sugarfree	590 kr.	Ginger beer	590 kr.
Sparkling water	590 kr.	Tonic water	590 kr.
Orange juice	390 kr.		

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WINE

WHITE WINE

GATO NEGRO SAUVIGNON BLANC (CHILE)

Glass
1.690 kr.

Bottle
7.300 kr.

RED WINE

GATO NEGRO CABERNET SAUVIGNON (CHILE)

1.690 kr.

7.300 kr.

ROSÉ WINES

MATEUS ROSÉ (PORTUGAL) 187 ml

1.790 kr.

BUBBLY

MARTINI PROSECCO

7.700 kr.

PICCINI 1882 (SPUMANTE, ITALY)

1.790 kr.

7.900 kr.



LIQUORS

Enjoy on the rocks or ask your server to add a splash of your favourite to your coffee or soft drink

VODKAS

FINLANDIA	1.200 kr.
SMIRNOFF	1.200 kr.
STOLICHNAYA	1.200 kr.
<i>Enquire about our selection of flavors</i>	
HELIX	1.500 kr.
KETEL ONE	1.500 kr.
BELVEDERE	1.500 kr.
REYKA Icelandic vodka	1.700 kr.

GIN

GORDON'S	1.200 kr.
BEEFEATER	1.200 kr.
BOMBAY SAPPHIRE	1.400 kr.
BOMBAY BRUMBLE	1.500 kr.
HIMBRIMI Icelandic gin	1.400 kr.
TANQUERAY DRY	1.400 kr.
TANQUERAY TEN	1.700 kr.
HENDRICKS	1.700 kr.

RUMS

MALIBU	1.200 kr.
BACARDI CARTA BLANCA	1.200 kr.
BACARDI RAZZ	1.200 kr.
BACARDI SPICED	1.200 kr.
BACARDI CARTA ORO	1.200 kr.
BACARDI AÑEJO 4 YEARS	1.300 kr.
CAPTAIN MORGAN	1.300 kr.
CAPTAIN MORGAN BLACK	1.500 kr.
SANTA TERESA	1.700 kr.
RON ZACAPPA	1.900 kr.

WHISKEYS AND BOURBON

FOUR ROSES BOURBON	1.100 kr.
JAMESON	1.200 kr.
JAMESON BLACK BARREL	1.200 kr.
JACK DANIELS	1.200 kr.
JACK DANIELS HONEY	1.300 kr.
JOHNNIE WALKER RED LABEL	1.300 kr.
JOHNNIE WALKER BLACK LABEL 12 YEARS	1.600 kr.
JOHNNIE WALKER BLUE LABEL	5.400 kr.
MONKEY SHOULDER	1.900 kr.
BULLEIT RYE	1.900 kr.
BULLEIT BOURBON	1.900 kr.
BULLEIT 10 YEARS	2.000 kr.
CARDHU 12 YEARS	2.200 kr.
LAGAVULIN 16 YEARS	2.900 kr.

TEQUILAS

SIERRA	1.200 kr.
OLMECA BLANCO	1.200 kr.
OLMECA REPOSADO	1.200 kr.
DON JULIO BLANCO	2.000 kr.
DON JULIO REPOSADO	2.200 kr.
DON JULIO AÑEJO	2.400 kr.

COGNAC

HENNESSEY	1.600 kr.
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LIQUEURS

BAILEYS	900 kr.
KAHLUA	900 kr.
TIA MARIA	900 kr.
DISSARONNO AMARETTO	1.100 kr.

APERITIF

MARTINI DRY	900 kr.
MARTINI BIANCO	900 kr.
MARTINI ROSSO	900 kr.
SANDEMAN PORT WINE	900 kr.
APEROL	900 kr.
CAMPARI	1.000 kr.

SHOTS

ÓPAL Icelandic shot	1.100 kr.
<i>Enquire about our selection of flavors</i>	
BRENNIVÍN	1.200 kr.
JAGERMEISTER	1.200 kr.
SAMBUCA	1.300 kr.

HOT BEVERAGES

	Single	Double
ESPRESSO	600 kr.	650 kr.
MACCHIATO	600 kr.	650 kr.
CAPPUCCINO	650 kr.	700 kr.
CAFFE LATTE	650 kr.	750 kr.
AMERICANO	600 kr.	
HOT CHOCOLATE	650 kr.	
TEA	600 kr.	



STARTERS & SHAREABLES

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



STARTERS & SHAREABLES

JUMBO COMBO

A collection perfect for sharing: signature wings tossed with your choice of classic Buffalo, sweet & spicy tangy, or house-made barbecue sauce, onion rings, Tupelo chicken tenders, Southwest spring rolls and tomato bruschetta. Served with honey mustard dressing, blue cheese dressing, guacamole-ranch dressing and our house-made barbecue sauce. 5.450 kr

CLASSIC NACHOS (V)

Crisp tortilla chips layered with ranch-style beans and a four-cheese sauce blend, topped with fresh pico de gallo, spicy jalapenos, pickled red onions, melted Cheddar and Monterey Jack cheese, and green onions, served with sour cream on the side.[#] 4.290 kr.

We can make it vegan! Ask your server.

Add Guacamole[#] (GF, VG) 600 kr. or Grilled Chicken 1.200 kr. or Grilled Steak* 1.500 kr.

ONE NIGHT IN BANGKOK SPICY SHRIMP™

Crispy shrimp, tossed in a creamy, spicy sauce, topped with green onions, served on a bed of creamy coleslaw. 3.190 kr.

WINGS (GF-A)

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.[#] 3.390 kr.

Half portion 2.390 kr.

BONELESS BODACIOUS TENDERS

Our crispy Tupelo Chicken Tenders tossed with your choice of classic Buffalo, sweet & spicy tangy, or house-made barbecue sauce, served with celery and blue cheese dressing. 2.890 kr.

BALSAMIC TOMATO BRUSCHETTA (V-A)(VG-A)

Roma Tomatoes marinated in balsamic vinegar and fresh basil topped with grated Romano served on toasted artisan bread and shaved parmesan on the side.^{#Δ} 2.590 kr.

ONION RING TOWER (V)

Stacked tower of panko breaded homemade golden onion rings, served with ranch dressing and barbecue sauce. 2.190 kr.



CLASSIC NACHOS



ONE NIGHT IN BANGKOK SPICY SHRIMP™



WINGS



ONION RING TOWER

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LEGENDARY® 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 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® Burgers.



ORIGINAL LEGENDARY® BURGER (GF-A)

The burger that started it all! Fresh hamburger, with smoked bacon, Cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato.*^Δ
3.890 kr.

ORIGINAL LEGENDARY® BURGER

FRESH BAKER'S BUN

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

QUALITY 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.

MESSI BURGER

EXPERIENCE THE TASTE OF VICTORY

LIVE GREATNESS



A double stack of the finest beef, with Monterey jack cheese, sliced chorizo, caramelized onion, and our signature spicy, smoky sauce.* 3.990 kr.

Elevate your experience by adding a cage-free egg for only 550 kr.

Hard Rock
CAFE

LEGENDARY BURGERS

All *Legendary® 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.

LOCAL LEGENDARY (GF-A)

Our 140 gr. Local *Legendary®* burger cranks our Original *Legendary* up a notch to the next level. Prepared with local flavor and flair, topped with smoked bacon marmalade, pickled red onion, garlic roasted mushrooms, Havarti cheese, crispy leaf lettuce, vine-ripened tomato and Bearnaise sauce on the side.* 3.890 kr.

BBQ BACON CHEESEBURGER (GF-A)

Fresh 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.*^Δ 3.790 kr.

THE BIG CHEESEBURGER (GF-A)

Three slices of Cheddar cheese melted on our fresh burger, served with leaf lettuce, vine-ripened tomato and red onion.*^Δ 3.690 kr.

Upgrade to a double decker cheese burger for 1.300 kr.

JAVA LAVA BURGER (GF-A)

Awakened with espresso rub and house-made java lava sauce, crunchy onions, melted cheddar cheese, smoked bacon, crisp lettuce and vine-ripened tomato, garnished with a fresh jalapeno on top.* 3.790 kr.

VEGGIE BURGER (GF-A)

Our vegan burger is made from what grows above the ground, topped with Vegan cheese, hummus, pickles, arugula and vine ripened tomato served on our freshly baked spelt vegan bun.* 3.890 kr.

Add an upgrade to your Burger

Upgrade to Sweet Potato Fries 500 kr.

Upgrade to Cheese and Smoked Bacon fries 500 kr.

Upgrade to a loaded potato 500 kr.

Double your beef patty to 280gr. 1.300 kr.

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.* 3.990 kr.

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LOCAL LEGENDARY



BBQ BACON CHEESEBURGER



JAVA LAVA BURGER



COUNTRY BURGER

SANDWICHES & QUESADILLAS

Sandwiches are served with seasoned fries or upgrade to sweet potato fries, Cheese and Smoked Bacon fries[^] (V-A) OR a loaded baked potato (500 kr.)

BBQ 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.[^] 3.290 kr.

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.[^] 3.290 kr.

BUFFALO CHICKEN SANDWICH

Buttermilk-marinated fried chicken tossed with our classic buffalo sauce with leaf lettuce, vine-ripened tomato and ranch dressing, served on a toasted fresh brioche bun. 3.290 kr.

CLASSIC CLUB SANDWICH (GF-A)

Grilled chicken breast sliced and served with smoked bacon, vine-ripened tomato, iceberg lettuce and mayonnaise on toasted bread. Served with coleslaw. 3.290 kr.

FIESTA CHICKEN QUESADILLA

Shredded chipotle chicken, grilled pineapple salsa with a blended mozzarella and cheddar cheese. Served with salsa sauce, sour cream, and guacamole. 3.290 kr.

GRILLED JACKFRUIT QUESADILLA

Classic quesadillas filled with Jackfruit ranchero, ranch beans, corn, vegan cheese and onions. Served with salsa sauce, pico de gallo and guacamole. 3.290 kr.



BBQ PULLED PORK SANDWICH



FIESTA CHICKEN QUESADILLA

PREMIUM SIDES SERVED À LA CARTE

- Seasoned Fries[#] (VG) 990 kr.
- Sweet potato Fries[#] (VG) 1.490 kr.
- Bacon cheese Fries 1.490 kr.
- Baked potato (GF, V) 990 kr.
- Loaded baked potato[#] (GF, V) 1.490 kr.
- Side Twisted Mac & Cheese^{#^} (V) 1.290kr.
- Golden Onion Rings 1.490 kr.
- Side House Salad[^] (GF-A) 1.490 kr.
- Side Caesar Salad[^] (GF-A) 1.490 kr.

SALADS & BOWLS

GRILLED CHICKEN CAESAR SALAD (V-A)

Chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with Parmesan crisps, croutons and shaved Parmesan cheese.[^] 3.590 kr.

STEAK SALAD (GF-A)

Grilled steak on a bed of fresh mixed greens tossed in a blue cheese vinaigrette, with pickled red onions, red peppers and Roma tomatoes, finished with crispy shoestring onions and blue cheese crumbles.* 4.190 kr.



STEAK SALAD

SOUTHWESTERN CHICKEN BOWL (GF)

Fajita-spiced chicken, quinoa corn salad, pico de gallo, seasoned black beans and red cabbage served on mixed greens tossed in guacamole ranch dressing.[#] 3.590 kr.

SPECIALITY ENTRÉES

Upgrade your side to a loaded baked potato for 500kr

FAMOUS SIZZLING 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	4.950 kr.
Grilled beef	5.150 kr.
Grilled chicken and beef combo	5.050 kr.
Grilled vegetables	4.650 kr.



FAMOUS SIZZLING FAJITAS

NEW YORK STRIP STEAK (GF)

250g New York strip steak, grilled and topped with herb butter, served with a baked potato, house salad and a choice of bearnaise or pepper sauce. 5.950 kr.

BEEF TENDERLOIN CHIMICHURRI (GF)

200 gr. Beef Tenderloin marinated and grilled. Served with a baked potato, house salad and a chimichurri sauce. 6.450 kr.

BOURBON-GLAZED BABY BACK RIBS

Smoked and seasoned Baby Back Ribs infused with a new American Bourbon BBQ sauce, served with french fries, homemade coleslaw and a classic Twisted Mac & Cheese. 5.450 kr.

BABY BACK RIBS (GF-A)

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.# 5.150 kr.

Half-ribs 4.390 kr.

GRILLED SALMON (GF)

Grilled Salmon with a sweet & spicy mustard glaze, served with a baked potato and a house salad with ranch dressing. 4.490 kr.

TWISTED MAC, CHICKEN & CHEESE

Grilled chicken breast, sliced and served on cavatappi pasta with alfredo sauce tossed in a four-cheese sauce blend with diced red peppers. 3.890 kr.

TUPELO CHICKEN TENDERS

Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. 3.490 kr.

FISH & CHIPS

Panko battered fresh fish fried golden brown, served with fries, coleslaw and a citrus spiked tartar sauce. 3.790 kr.



NEW YORK STRIP STEAK



BOURBON-GLAZED BABY BACK RIBS



TUPELO CHIKEN TENDERS

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SAVE THE PLANET

DESSERTS & MILKSHAKES

From Milkshakes to Hot Fudge Brownies, nothing says rock n' roll like a sweet lick. Cheers to desserts that rock!



DESSERTS

HOT FUDGE BROWNIE

Warm chocolate brownie topped with vanilla ice cream, hot fudge, chocolate sprinkles, fresh whipped cream and a cherry.^Δ
2.790 kr.

HOMEMADE APPLE COBLER

Old-fashioned apple cobbler with warm Granny Smith apples, baked until golden brown and topped with vanilla ice cream and caramel sauce. 2.190 kr.

OREO CHEESECAKE

A rich and creamy NY-style cheesecake baked with a generous helping of Oreo® cookies, drizzled with chocolate sauce with a decadent Oreo® cookie crust. 2.190 kr.

DESSERTS TRIO SAMPLER

Sampler of our most delicious and popular desserts, including the Homemade Apple Cobbler, Oreo Cookie Cheesecake and the amazing Hot Fudge Brownie. 3.490 kr.

CLASSIC DINER-STYLE MILKSHAKES

Your choice of vanilla, chocolate or strawberry ice cream. 1.390 kr.

OREO® COOKIE MILKSHAKE

1.490 kr.

ICE CREAM (VG-A)

Local creamy ice cream, choice of vanilla, chocolate or strawberry. Choose from chocolate, vanilla, strawberry or our vegan option† 1.250 kr.



HOMEMADE APPLE COBLER



OREO CHEESECAKE



DESSERTS TRIO SAMPLER

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