



LIST OF 14 ALLERGENES



A grey square indicates that the ingredient probably won't cause an allergic reaction.

A black square indicates that the ingredient with certainty contains allergenes.

BURGER INGREDIENT	SULFITES	EGG	MUSTARD	CELLERY	MILK PRODUCT	SESAME	LUPIN	SOY	NUTS	GLUTEN	PEANUTS	FISH	MOULLUSCS	CRUSTACEANS
Aioli														
Bacon														
BBQ marinade														
Bearnaise mayo														
Beetroot patty														
Blue cheese mayo														
Buffalo sauce														
Caramelized onions														
Cauliflower patty														
Cheddar														
Chicken Tenders														
Chicken Wings														
Chilipaste														
Chipotle mayo														
Chocolate shavings														
Feta														
Goat cheese														
Hansen Vanilla icecream														
Herb butter														
Herb mayo														
HP-sauce														
Ketchup														
Mayonnaise														
Mazarin sponge														
Mustard														
Onion jam														
Onion rings														
Pickled cucumber														
Pickled red onions														
Rösti														
Spicy fries														
Strawberry-/rhubarb compote														
Tatar sauce														
Tomato- og olive tapenade														
Vanilla custard														
Vegan mayo														
Vinegar fries														
BRØD	SULFITES	EGG	MUSTARD	CELLERY	MILK PRODUCT	SESAME	LUPIN	SOY	NUTS	GLUTEN	PEANUTS	FISH	MOULLUSCS	CRUSTACEANS
Brioche														
Bun, Glutenfree														
Bun, Pretzel														

Please note that this merely is a list of the 14 regulatory allergens that are found in our products. Do you have any questions to any additional ingredients, you can ask your waiter to see an expanded list of ingredients. If a product available from the menu is not on the list, it means that there are none of the 14 allergens present in the product. Please keep in mind that we only have one kitchen in the restaurant, so there is a risk of cross contamination with an ingredient containing one or more allergens. Be aware that Halifax cannot guarantee which products you can tolerate if you have food sensitivity or allergies, since people with allergies often develop cross-allergies. For us to provide a guarantee it requires a medical assessment, which is outside of our area of expertise.