



VELKOMMEN

BURGERS AND STEAKS

WELCOME

XO - BURGERS

All our burgers contain mayonnaise, romaine salad, tomatoes, onions, pickles and crispy bacon.

- CHOOSE YOUR MEAT: beef, chicken or veggie.
- GO AMERICAN: double-beef, 360g mince beef + 60 kr

The XO Burger 109 kr

Classic burger with 180g beef, cheddar cheese and crispy bacon.

Meat Lover in NYC 179 kr

The burger for the true meat lover with 270g beef topped w. 100g premium steak, cheddar cheese and crispy bacon.

The Mexican 119 kr

Homemade guacamole, spicy jalapenos, cheddar cheese, crispy bacon. hot salsa and nachos on the side.

Roqueford 119 kr

A juicy burger with character. 200g beef topped with rockford cheese, caramelized shallots and crispy bacon.

Jack D. Burger 129 kr

A burger with a rich taste With homemade Jack Daniels BBQ sauce, cheddar and crispy bacon, topped with onion rings.

Beef sandwich 129 kr

A classic beef sandwich. Topped with homemade gravy and crispy onions.

XO Special 129 kr

The burger that challenge your taste buds! Contains mango chutney, onion compote, gratinated philadelphia cheese, signature sauce and crispy bacon.

The London 129 kr

Served with a fried egg, fried onions, HP sauce and crispy bacon.

Burger Lover 179 kr

3 sliders – choose between:

The XO Burger, XO Special and Roquefort.

Burger Lover and Meat Lovers cannot GO AMERICAN.

At XO we are passionate about meat.

We want to share our passion for meat and great tastes with our guests and therefore only serve the highest quality of organic meat, with focus on sustainable production.

Our vision is to be a restaurant for meat lovers, and offer a cozy atmosphere, where our guests can have a great food experience every time.

STARTERS

Oysters on ice 25 kr pr. oyster

Scallops with pea purée and chorizo. 85 kr

Grilled Norway lobster with lemon, gremolata, aioli and herb butter. 99 kr

Risotto with truffles and mushrooms. 85 kr

Carpaccio of beef tenderloin with cauliflower crudite, spice salad, 85 kr

parmesan and truffle cream.

Stirred tatar with rye bread, chips and potatoes. 85 kr

STEAKS

American

Tenderloin 200g 259 kr

Tenderloin or filet mignon has the least fat and marbling but a rich and buttery flavour and texture.

Rib Eye 300g 269 kr

A large succulent cut with high fat content and marbling gives a powerful flavour and smooth texture.

Lamb crown 325g 265 kr

From the back of the lamb with bone in. Tender delicate with a unique flavor. The best cut of lamb.

Steak with fries 199 kr

Oksestriploin Angus/Hereford with french fries, salad and sauce.

Go Surf and Turf +65 kr

Your choice of steak + two Norway lobster

Danish

Tenderloin 200g 229 kr

Tenderloin or filet mignon has the least fat and marbling but a rich and buttery flavour and texture

Rib Eye 300g 269 kr

A large succulent cut with high fat content and marbling gives a powerful flavour and smooth texture.

Chateaubriand 600g 499 kr

The whole cut of tenderloin, low in fat but full in flavor. Perfect for sharing. (40 min preparation time)

Moules mariniere 199 kr

With french fries and aioli.

SIDEORDERS

 1 stk. 30 kr / 3 stk. 79 kr

Homemade fries

Saute mushrooms

Onion Rings

Crushed potatoes

French peas w. bacon

Dates w. bacon

Caprese salad

Sauté Vegetables

Mac n cheese

Greasy Frites

DIP

 1 stk. 15 kr / 5 stk. 50 kr

All our dips are homemade

Chili Mayo

Aioli

Jack D. Mayo

Guacamole

Truffle Mayo

Mayo

Alm. Mayo

Bacon Mayo

SAUCE

 20 kr

Bearnaise sauce

Red wine sauce

Roqueford sauce

Pepper sauce

Jack D. sauce

DESSERTS

 55 kr

3 x Mini Crème Brûlée Classic, licorice, berries

Blueberry cheesecake

Chocolate mousse



For questions about allergies, ask your waiter



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ESTABLISHED
2012

CHAMPAGNE & SPARKLING ◦

<i>Marquis de la Tour Brut, Frankrig</i>	75kr/365 kr
<i>Crémant de Bourgogne, Leonce Bocquet, Frankrig</i>	85 kr/510 kr
<i>Moët & Chandon Impérial, Champagne</i>	695 kr
<i>Dom Perignon Blanc 2006</i>	1795 kr

WHITE WINE GLASS & BOTTLE ◦

<i>Trebbiano, Moncaro, Marche, Italien</i>	75kr/295kr
<i>Chardonnay "Stone Peak", Californien, USA</i>	75 kr/350 kr
<i>Riesling "By The Glass", Villa Huesgen, Mosel, Tyskland</i>	80 kr/395 kr

FRENCH CLASSIC ◦

<i>Sancerre "Les Baronnes"</i>	685 kr
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OVER THERE ◦

<i>Riesling, Château Ste. Michelle, Washington State, USA</i>	450 kr
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DOWN UNDER ◦

<i>Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand</i>	650 kr
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ROSÉ ◦

<i>Veranza Rosado, Aragon, Spanien</i>	75 kr / 295 kr
<i>D2 Rosé, Coteaux-Aix-En-Provence, Frankrig</i>	540 kr

RED WINE GLASS & BOTTLE ◦

<i>Sangiovese, Moncaro, Marche, Italien</i>	75 kr/295 kr
<i>Zinfandel "Stone Peak", Californien, USA</i>	75 kr/50 kr
<i>Merlot, Stimson Estate Cellars, Washington State, USA</i>	85 kr/395 kr
<i>Côtes-du-Rhône Rouge, Domaine Roche-Audran, Rhône, Frankrig</i>	95 kr/455 kr

FRUITFUL & ELEGANT ◦

<i>Merlot "Pavillon des Trois Arches", Languedoc, Frankrig</i>	385 kr
<i>Château Rocher-Calon, Saint-Emilion, Frankrig</i>	565 kr

WINES WITH POWER ◦

<i>Syrah, Château Ste. Michelle, Washington State, USA</i>	395 kr
<i>Barolo DOC, Roversi, Piemonte, Italien</i>	575 kr
<i>Valtravieso Crianza, Ribera del Duero,</i>	585 kr

WINES FOR DESSERT ◦

<i>Moscato "Amatista", Valencia, Spanien</i>	395 kr
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COCKTAILS ◦

<i>Dark & Stormish</i>	75 kr
<i>Freshcumber Feelin'</i>	75 kr
<i>Honey Smash</i>	75 kr
<i>Espresso Orange Brownie</i>	75 kr
<i>White Russian</i>	75 kr
<i>Mojito</i>	75 kr
<i>Mojito Raspberry</i>	75 kr
<i>Strawberry Daiquiri</i>	75 kr
<i>Lequorizz</i>	75 kr
<i>Margarita</i>	75 kr
<i>Whiskey Lemonade</i>	75 kr

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