JFK
NYC TO PARIS

PEPPERCORN
SMASH BURGER



Toasted bun

20g Pepper-mayo (Vegan)

1) Smash 2 steaks on the plancha and cook for 1 minute on each side + season with salt & pepper

1) Place 2 slices of cheddar on each steak and let melt for 30sec

1) Stack the steaks

25g Iceberg lettuce

4 Pickles

20g White onion

20g Pepper-mayo (Vegan)

Toasted bread

JFK
NYC TO PARIS

AMERICAN DREAM
SMASH BURGER



Toasted bun

20g House sauce

1) Smash 2 steaks on the plancha and cook for 1 minute on each side + season with salt & pepper

1) Place 2 slices of cheddar on each steak and let melt for 30sec

1) Stack the steaks

25g Iceberg lettuce

4 Pickles

20g White onion

20g House sauce

Toasted bun

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NYC TO PARIS

MOUNTAIN
SMASH BURGER



Toasted bun

20g Truffle mayo

1) Smash 2 steaks on the plancha and cook for 1 minute on each side + season with salt & pepper

1) Place 1 slices of cheddar on each steak and let melt for 30sec

1) Cook 1 slice of beef bacon for 30 sec on each side. Cut bacon in half.

1) Place the bacon in a cross in between both steaks

25g Iceberg Lettuce

4 Pickles

20g Truffle mayo

Toasted bun

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CREAM CHEESE SMASH BURGER



Toasted bun

30g Philadelphia

20g House Sauce

1) Smash 2 steaks on the plancha and cook for 1 minute on each side + season with salt & pepper

1) Place 2 slices of cheddar on each steak and let melt for 30sec

1) Stack the steaks

10g Crispy Onions

30g Onion confit

30g Philadelphia

Toasted bun

Make your own - Order of assembly

JFK
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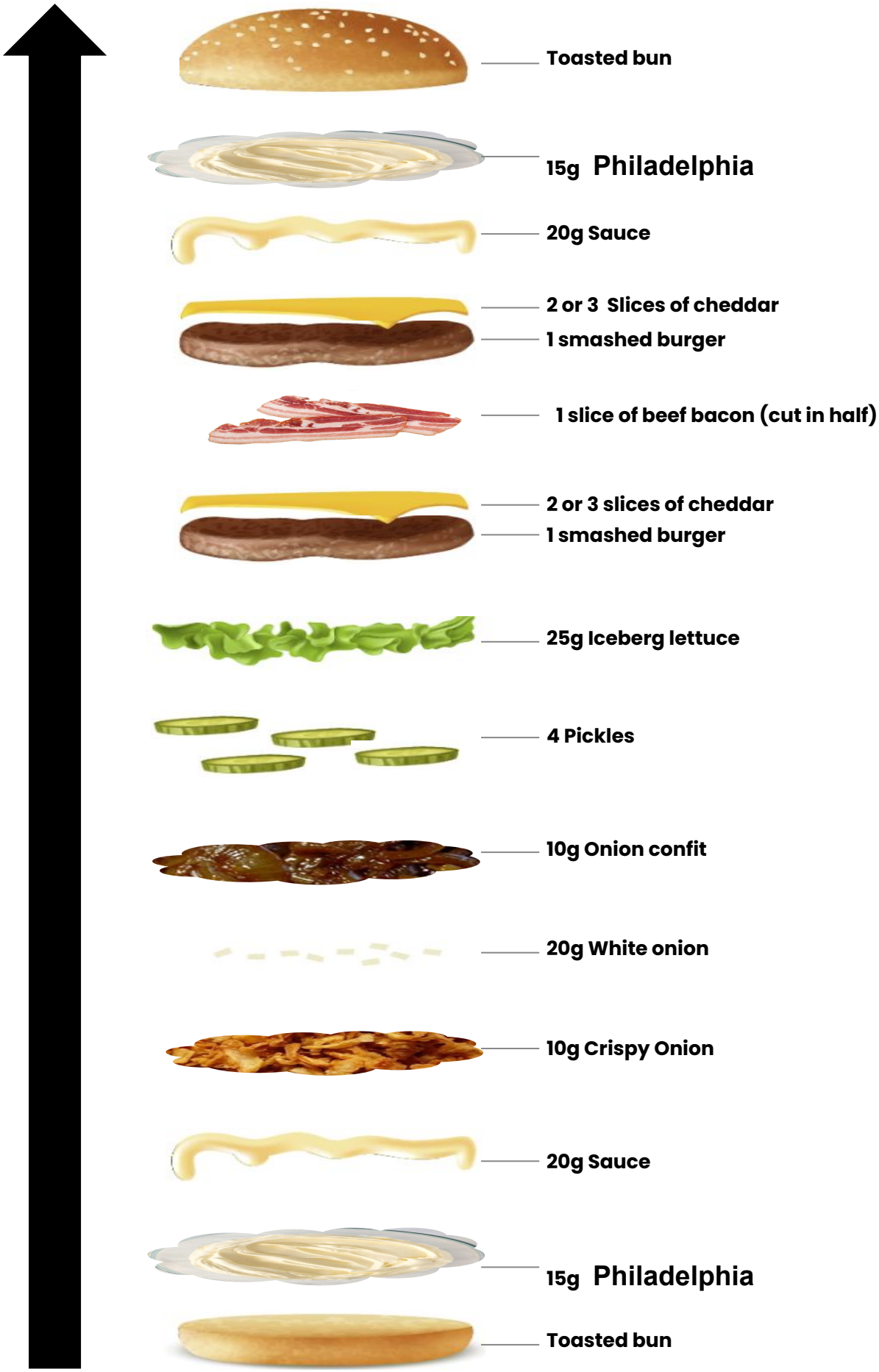

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Sweet Potato Fries





1.

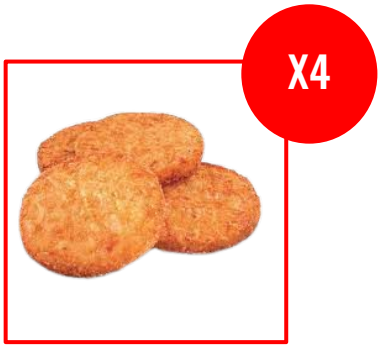
Fry the frozen sweet potato fries in a fryer **for 2min30 at 180°C**

2.

Season with salt, then place in the corresponding packaging

ROSTIES





1.

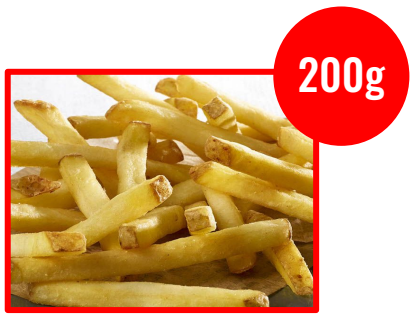
Fry the frozen rösties in a fryer **for 3min30 at 180°C**

2.

Season with salt, then place in the corresponding packaging

French Fries





1.

Fry the frozen french fries in a fryer **for 2min30 at 180°C**

2.

Season with salt, then place in the corresponding packaging

FRIED CHICKEN TENDERS

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1.

Fry the frozen chicken tenders in a fryer **for 6 minutes at 180°C**

2.

Season with salt, then place in the corresponding packaging