Allergen Matrix – 14 allergens + garlic & onion

October 2026 menu | Version V.2 | Created 02/11/26

Drinks – Denmark

Allergener

Hos Sticks'n'Sushi tilbereder vi al vores mad fra bunden i vores åbne køkkener. Vores kokke arbejder med flere forskellige allergener i løbet af dagen, og selvom vi gør alt, hvad vi kan, for at minimere risikoen for krydskontaminering, kan vi ikke garantere, at en ret er helt fri for allergener eller egnet til personer med allergi.

Vælg derfor retter, der passer til dine behov, og vær opmærksom på, at beskrivelserne på vores menukort ikke indeholder en komplet liste over ingredienser eller allergener.

Vores allergenguide er lavet for at hjælpe dig og viser de allergener, der indgår i hver ret. Den omfatter de 14 deklarationspligtige allergener samt hvidløg og løg. Kan du ikke finde den information, du har brug for, eller er du i tvivl om noget, så spørg en af os. Vi hjælper altid gerne.

Opskrifter og ingredienser kan ændre sig fra tid til anden. Derfor anbefaler vi, at du tjekker allergeninformationen, hver gang du besøger os, så du altid har de nyeste oplysninger.

✓ = Indeholder allergen

M = Kan indeholde allergen. Ikke tilsat med vilje, men produktion, håndtering, opbevaring, fritureolie eller robatagrill medfører en risiko for krydskontaminering, som ikke kan fjernes.

At Sticks'n'Sushi, we prepare all our food from scratch in our open kitchens. Our chefs handle various allergens throughout the day, and although we do our utmost to minimize the risk of cross-contamination, we cannot guarantee that a dish is completely free from allergens or suitable for individuals with allergies. Please choose dishes that suit your needs and be aware that our menu descriptions do not list every ingredient or allergen.

Recipes and ingredients are subject to change. We therefore recommend checking the allergen information during every visit to ensure you have the most up-to-date details.

✓ = Contains allergen

M = May Contain Allergen. Not intentionally added, but manufacturing, handling, storage, fryer oil, or robata grill create a cross contamination risk that can't be removed.

Dish	Celery	Cereals containing gluten	Crustaceans	Egg	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanut	Sesame	Soya	Sulphites	Garlic	Onion
DRINKS – COCKTAILS																
Yuzu Zoo														✓		
Shojito																
Geisha																
Elderflower Spritz														✓		
Nigami Soda																
Purple Rain																
Green Kanko	✓															
Apuru Jin Sour							✓									
Wasabi Margarita									✓							
Aka Haru																
Aperol Spritz														✓		
Pisco Sour							✓									
Martini 2:1														✓		
Espresso Martini																
Whisky Sour							✓									
Manhattan														✓		
Old Fashioned																
Negroni														✓		
Clover Club							✓									
DRINKS – NON-ALCOHOLIC COCKTAILS																
Yuzu Lemonade																
Virgin Shojito																
Japanese-ish																
Mori Hikari																
DRINKS – SPARKLING WINE																
Brut Prosecco, Mirabello														✓		
Rosé Prosecco, Rocca dei Forti														✓		
Brut Champagne, Baron Albert, La Particulière														✓		
Crémant, Clotilde Davenne														✓		
Brut Champagne, Millésime Blanc de Blancs 1. Cru, De Saint Gall														✓		
Brut Champagne, André Jacquart, Vertus Expérience 1. Cru														✓		
Brut Champagne, André Jacquart, Grand Cru Mesnil														✓		
Grand Rosé Brut, Gosset														✓		
DRINKS – NON-ALCOHOLIC SPARKLING WINE																
Sauvignon Blanc Sparkling, Raisin 0.0%														✓		
DRINKS – WHITE WINE																
Chardonnay, Laroche														✓		

Dish	Celery	Cereals containing gluten	Crustaceans	Egg	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanut	Sesame	Soya	Sulphites	Garlic	Onion
Riesling Trocken, Stefan Bietighöfer														✓		
Sauvignon Blanc, Sancerre, Domaine des Chasseignes														✓		
Chardonnay, Hahn SLH Estate														✓		
Grüner Veltliner, Weinberghof Fritsch														✓		
Petit Chenin Blanc, Ken Forrester														✓		
Chardonnay, Bourgogne Blanc, Clotilde Davenne														✓		
Pinot Gris, Acrobat Winery														✓		
Albariño, Adegas Terra de Asorei														✓		
Riesling Kabinett, Ürziger Würzgarten, Markus Molitor														✓		
Aligoté, Domaine Jean Fery														✓		
Riesling "Praelatenberg" Grand Cru, Fernand Engel														✓		
Chardonnay, Pouilly-Fuissé Vieilles Vignes, Pascal Rollet														✓		
Chardonnay, Chablis 1. Cru 'Côte de Lechet', Bernard Defaix														✓		
Chenin Blanc, Ken Forrester FMC														✓		
Chardonnay, Meursault Narvaux, Jean-Marie Bouzereau														✓		
DRINKS – RED WINE																
Cabernet Sauvignon/Merlot, Clomanet														✓		
Pinot Noir Tradition, Markus Molitor														✓		
Pinot Noir, Hahn SLH Estate														✓		
Sangiovese, Rosso Toscana, Il Poggione														✓		
Syrah/Grenache, Panorama Rouge, Sylvain Morey														✓		
Cabernet Franc/Merlot, Château Puy Razac														✓		
Pinot Noir, Chassagne-Montrachet, Sylvain Morey														✓		
Nebbiolo, Barolo DOCG, Rocche dei Manzoni														✓		
Pinot Noir, Gevrey-Chambertin, Remoissenet Père & Fils														✓		
DRINKS – ROSÉ / ORANGE WINE																
Côtes de Provence Rosé, Château Les Valentines														✓		
Haus Klosterberg Rosé, Markus Molitor														✓		
Falanghina, Valentina Passalacqua (orange wine)														✓		
DRINKS – SAKE																
Sanka, Junmai Daiginjo																
Shiro, Junmai Ginjo																
Kizan, Junmai Ginjo																
Masumi Karakuchi Gold																
Warm Sake																
Rice Magic Sparkling Red, Junmai Ginjo																
Nigori, Junmai Ginjo																
Timio Iwai, Junmai Ginjo																
Kay Sake, Junmai Daiginjo																
Yuzu Sake																
Masumi Umeshu																
Sake Tasting																
DRINKS – BEER																
Sticks'n'Sushi Aftenbajer		✓														
Mikkeller Rice Lager		✓														
Kirin Ichiban		✓														
Herslev Pilsner		✓														
Møn Brown Ale		✓														
Møn Klintholm IPA		✓														
Sapporo Silver		✓														
Bøgedal Wheat Beer		✓														
Mikkeller Rice Lager (draft)		✓														
Mikkeller Windy Hill Hazy IPA (draft)		✓														
Seasonal Selection (draft)		✓														
Kirin Ichiban Free		✓														
Møn Damsholte IPA (non-alcoholic)		✓														
DRINKS – SOFT DRINKS																
Lemonade																
Organic Infusion																
Organic Apple Juice																

Dish	Celery	Cereals containing gluten	Crustaceans	Egg	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanut	Sesame	Soya	Sulphites	Garlic	Onion
Organic Rhubarb Juice																
Organic Kombucha from Læsk																
Ramune																
Hindbærbrus (Raspberry Soda)																
Coca-Cola																
Coca-Cola Zero																
Filtered Water																
DRINKS – COFFEE / TEAS / HOT DRINKS																
Matcha																
Sencha Matcha																
Matcha Latte							✓									
Genmaicha																
Hojicha																
Jasmine Silver Pearls																
Black Keemun																
Coziness Herbal Tea																
Botanical																
Espresso																
Americano																
Cortado							✓									
Flat White							✓									
Cappuccino							✓									
Caffe Latte							✓									
Macchiato							✓									
French Press Coffee																
DRINKS – SPIRITS																
Toki																
Nikka From The Barrel																
Nikka Coffey Grain																
Hibiki Harmony																
Four Roses Small Batch Bourbon																
Maker's Mark Bourbon																
Michter's US1 Single Barrel Straight Rye																
WhistlePig 10Y Straight Rye																
Laphroaig 10Y Single Malt																
Macallan 12Y Double Cask Single Malt																
Glenlivet 15Y Single Malt																
Haku Vodka																
Belvedere																
Absolut Elyx																
Roku Gin																
Geranium Gin																
CPH Distillery Orange Gin																
Monkey 47																
Hendrick's																
Bombay Sapphire																
Diplomático Reserva																
Brugal 1888																
Ron Zacapa 23Y																
Ryoma 7Y																
Calle 23 Blanco																
Calle 23 Reposado																
Mezcal Koch Espadín																
Patrón Silver																
Hennessy VS																
Hennessy XO																

If you have a severe or anaphylactic fish allergy, please be aware that some wine producers may use Isinglass (FISH) for the filtration of the wine so some 'may contain' fish traces.