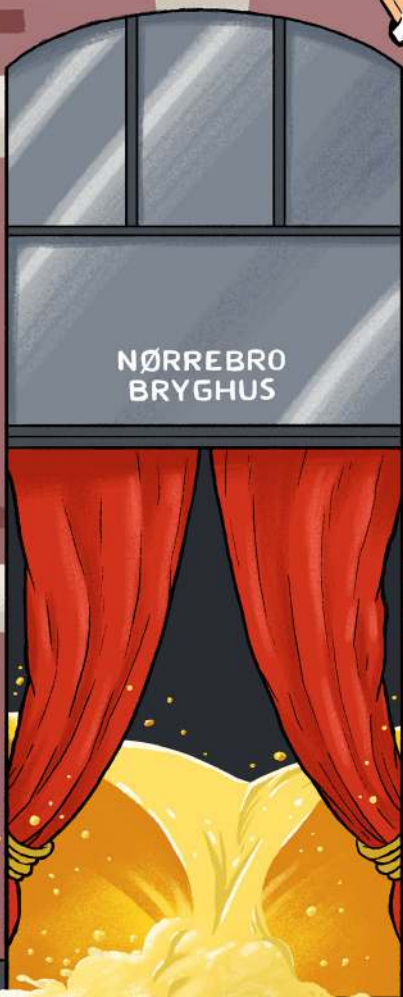


Cheers to  
our new,  
organic  
brew!



NØRREBRO  
BRYGHUS



Come and  
taste our  
brasserie menu!  
We make  
everything from  
scratch!







## **Snack board**

Start your evening in delicious manér

### **Snack board 50 DKK**

The chefs two favourite seasonal snacks  
Ask your waiter for info.

### **Vegan snack board 50 DKK**

Are you feeling green?  
Try the chefs two favourite green snacks  
Ask your waiter for info.

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## **Beer cocktails**

Find your favourite cocktail with beer.

### **IPA-rol spritz S5 DKK**

Aperol, IPA, beer syrup, orange

### **Beer-garita S5 DKK**

Tequila, triplesec, lime juice, pilsner

### **Rum-ble in the jungle S5 DKK**

Rum, weissbier-syrup, lime, New York Lager, ginger beer

### **Spring it on S5 DKK**

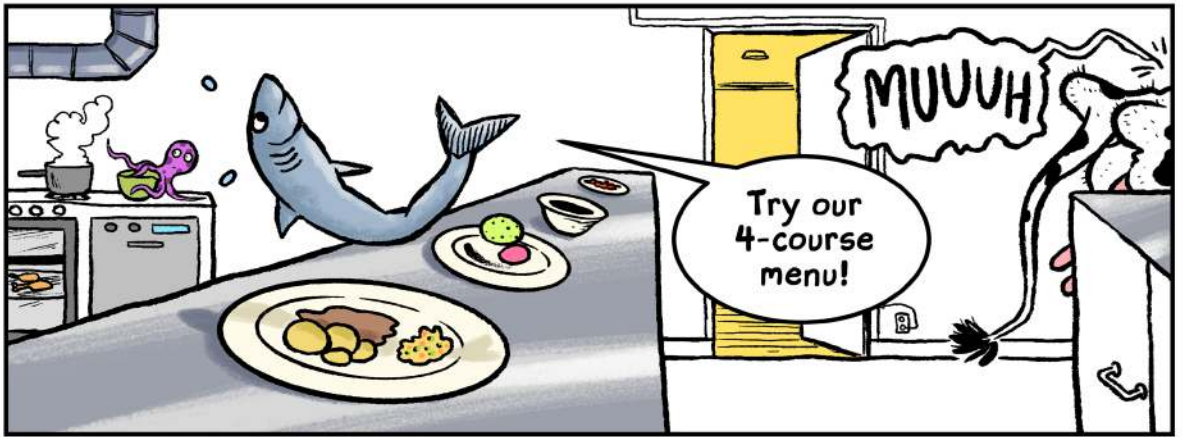
Gin, Elderflower IPA, lemon-lime juice, lime

## **Which beers do you feel like drinking?**

We are brewing new beers every week, so please take a look at our seperate beer menu, to see what we have on tap today.

We have more than 20 different beers on tap, and all of our BRAW beers are brewed in house.





## **4-course seasonal menu**

**350 DKK**

**Add snack board +50 DKK**

### **Smoked mackerel**

Kohlrabi, lovage, grandmas favourite dressing

### **Beef tartar**

Tarragon, blue Congo, dried egg

### **Beef bavette**

Pork cracklings, grilled heart salad, celery, wasabi sauce

### **Cheese plate +65 DKK**

Havgus, truffle, malt, tomato, cress

### **Strawberry**

Mazarin, tonka, woodruff

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## **4-course vegan seasonal menu**

**350 DKK**

**Add vegan snack board +50 DKK**

### **Potato salad**

Wakame, lovage, grandmas favourite dressing

### **Tomato/avocado tartar**

Cognac, truffle, tarragon, blue Congo

### **Eggplant/zucchini ragout**

Cashew flakes, emperor hats, fermented chili sauce

### **Strawberry**

Crystalized dark chocolate, tonka, woodruff

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## **Beer menu**

**200 DKK**

4 beers carefully put together to match your food selection.





# Mains

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## **Ribeye 260 DKK**

300g with Ravensborg Rød sauce

*Recommended sides: French fries and fried broccoli*

## **Baked haddock 195 DKK**

Bleak roe, fried quinoa, Tuscan kale, sauce with dab and gruyere

*Recommended sides: Crushed potato and salty cabbage*

## **Eggplant/zucchini ragout 185 DKK**

Cashew flakes, emperor hats, fermented chili sauce

*Recommended sides: French fries and salty cabbage*

## **Beef bavette 185 DKK**

Pork cracklings, grilled heart salad, celery, wasabi sauce

*Recommended sides: Crushed potato and salty cabbage*

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# Sides for mains

Your choice 40 DKK

## **Crushed potato**

Browned butter, potato foam, fried kale

## **Salty cabbage - Vegan**

Almonds, mustard, agave syrup

## **Fried broccoli**

Pickled white onion, parmesan

## **French fries - Vegan**

## **Sauce or dip**

Your choice 20 DKK

Sauce Bearnaise, jalapeno mayo,  
truffle mayo, ketchup

# Desserts

Your choice 90 DKK

## Strawberry

Mazarin, tonka, woodruff

## Strawberry - Vegan

Crystalized dark chocolate, tonka, woodruff

## Cheese plate

Havgus, truffle, malt, tomato, cress

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# Dessert Cocktail

## Espresso Beertini 85 DKK

Brown ale, vodka, Kahlua, coffee, weissbier syrup

# Coffee

## Organic filter coffee 35 DKK

From Copenhagen Coffee Lab.

Honduras, Proexo, 100% Arabica. Single origin coffee from a small co-operative in Honduras. The coffee is classic for the area, and you can taste notes of marzipan and lemon.

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# Tea

## Tea from A.C. Perchs 35 DKK

Ask your waiter for selection.

Remember to visit our awesome BRAW Bar in the basement, when you have finished your dinner.

You can choose between 21 beers on tap in the bar, or you can buy cans or bottles to bring home.