

SMØRREBRØD

SHRIMP SALAD

EGG, KOHLRABI

DKK 90

CHICKEN SALAD

BACON, CELERY

DKK 90

MUSTARD-PICKLED HERRING

EGG, SALAD

✿ BOMBAY IPA

DKK 90

STEAK TARTARE

CHIVES, BLUEBERRIES, COGNAC, TRUFFLE

✿ STYKMAN WEISSBEER

DKK 105

SMOKED SALMON

SMOKED CHEESE, CUCUMBER,

ROOT VEGETABLE CRISPS, 64 DEGREES EGG YOLK

DKK 105

DUCK BREAST

BROWN CABBAGE, DAIKON

✿ NORDVEST PORTER

DKK 125



CRISTMAS TASTING BOARD

SHRIMP SALAD

EGG, KOHLRABI

MUSTARD-PICKLED HERRING

EGG, SALAD

DUCK BREAST

BROWN CABBAGE, DAIKON

✿ NORDVEST PORTER

WHOLE MILK MOUSSE

RICE PUDDING FOAM, CHERRY
SORBET, BURNED HAZELNUT

✿ NORDVEST PORTER

DKK 225

SNAPS

TRY OUR HOMEMADE
OR CLASSIC SNAPS
4 CL.

ASK YOUR WAITER FOR
TODAYS SELECTION

DKK 50



ONE OR MORE BEERS
FROM NØRREBRO
BRYGHUS HAS BEEN USED
IN THIS DISH

CARBON FILTERED WATER

ON THE TABLE
STILL OR SPARKLING,
PER BOTTLE DKK 20

KITCHEN IS OPEN: 12:00–16:00 LUNCH

BREWER'S BURGER

200 G MINCED BEEF, BACON, SMOKED
CHEDDAR, BEER-PICKLED ONION,
RELISH OF SEMI-DRIED CHERRY TOMATOES,
ONION MAYO, MUSTARD & FRIES

DKK 175 ✿ NORDVEST PORTER

DESSERT

WHOLE MILK MOUSSE,
RICE PUDDING FOAM, CHERRY SORBET,
BURNED HAZELNUT

DKK 90 ✿ STYKMAN WEISSBEER

THREE TYPES OF CHEESE
SEASONAL GARNITURE

DKK 90 ✿ STYKMAN WEISSBEER

HOMEMADE PETIT FOUR,
TWO PCS.

DKK 55



OUR BASE INGREDIENTS ARE THE BASIS OF ALL THE
NØRREBRO BRYGHUS GOODNESS, WHETHER IT COMES FROM
THE BREWERY OR THE KITCHEN. WE BREW BEER AND COOK
FROM SCRATCH. WE USE ORGANIC INGREDIENTS AND LOCAL
PRODUCE WHENEVER POSSIBLE. **IT TASTES BETTER.**

FOLLOW US



WINE

100% ORGANIC 

**WHITE
GRÜNER
VELTLINER
AUSTRIA**
GLASS
DKK 70
BOTTLE
DKK 325

**WHITE
CHARDONNAY
WASHINGTON
STATE**
BOTTLE
DKK 395

**RED
MERLOT
WASHINGTON
STATE**
GLASS
DKK 70
FBOTTLE
DKK 325

**RED
VACQUERAYS
FRANCE**
GRENACHE 70%,
SYRAH 15%,
MOURVÈDRE 15%
BOTTLE
DKK 495

BARTENDERS CHOICE DKK 95 EACH

**GIN TONIC
GOES
CUCUMBER**
4 CL. NAPUE GIN,
FEVER TREE
TONIC, AGURK

OLD FASHIONED
6 CL. BOURBON
WHISKEY,
RØRSUKKER,
APPELSIN,
KANELSTANG

ØL COCKTAIL
NEW YORK
LAGER,
FEVER TREE
GINGER BEER,
ROM & LIME

DARK & STORMY
4 CL. 7 ÅRS RUM
ANGOSTURA
CARIBBEAN,
FEVER TREE
GINGER BEER
& LIME

HOT

COFFEE
WITH 4 CL.
COGNAC OR
BAILEY
DKK 85

ESPRESSO
SINGLE/DOUBLE
DKK 30 / DKK 35

TEA FROM
A C PERCH
DKK 35

HOT CHOCOLATE
DKK 40

IRISH COFFEE
DKK 85

ZERO ALCOHOL

**ORGANIC
JUICES**
RHUBARB,
RASPBERRY,
ORANGE, APPLE,
ELDERFLOWER
DKK 35

**ORGANIC
LEMONAID**
PASSIONFRUIT,
LIME, BLOOD
ORANGE
DKK 40

FRITZ KOLA
CLASSIC/LIGHT
DKK 40

MORE THAN 6 PEOPLE, MAX 2 CREDITCARD.
PLEASE NOTE, AN ADDITIONAL BANK CHARGE MAY BE ADDED TO SOME INTERNATIONAL CREDIT CARDS.

CHRISTMAS 2018 – FROM 14.11. TO 30.12.

HAND CRAFTED DRAUGHT & BOTTLE BEER

100% ORGANIC 

25 CL (DRAUGHT) DKK 48
33 CL (BOTTLE) DKK 57
40 CL (DRAUGHT) DKK 69



BRAW IS A NEW AND EXPERIMENTAL BEER INITIATIVE FROM NØRREBRO BRYGHUS. THROUGH BRAW WE STRIVE TO STEP INTO A NEW ARENA AND LAUNCH NEW AND EXCITING BEERS TO THE BEER-MARKET. WE FEEL AN URGE TO EXPLORE NEW WAYS OF BREWING AND OUR MAIN GOAL IS TO PUSH THE RULES FOR WHAT DEFINES BEER MAKING IN 2016 AND FORWARD AND MOST IMPORTANTLY: TO HAVE FUN WHILE WE DO IT. BRAW IS 100% ORGANIC MADNESS, LOCALLY BREWED AND HANDCRAFTED IN NØRREBRO.

CLASSIC SELECTION OF CRAFT & BOTTLE BEER

100% ORGANIC 

25 CL DKK 45
40 CL (DRAUGHT/BOTTLE) DKK 65

New York Lager



NEW YORK LAGER A
TRADITIONAL, AMERICAN BEER DURING FERMENTATION FROM THE TIME BEFORE PROHIBITION. POWERFUL, RICH, DARK GOLDEN BEER AT 5.2% ALCOHOL. INTENSE MALT CHARACTER WITH CARAMEL NOTES, PRONOUNCED BITTERNESS AND A FLOWERY AROMA OF NORTH AMERICAN CASCADE HOPS.

Union Session IPA



UNION SESSION IPA IS AN EASY-DRINKING BEER WITH GENEROUS AMOUNTS OF HOPS FROM THE US AND NEW ZEALAND. THE BITTERNESS IS HIGH, BUT BALANCED AND THE AROMA IS EXTRA STRONG. UNION SESSION IPA IS MADE WITH OATS, RYE AND SPELT TO GIVE IT BODY AND A LIGHT COLOR. FANTASTIC ON A HOT SUMMER DAY.

Ravnsborg Red



RAVNSBORG RED A VARIANT OF THE CLASSIC BRITISH AMBER OR RED ALE. REDDISH BROWN, SOFT, ROUND AND FULL-BODIED BEER AROUND. 5.5% ALCOHOL. CLOSE MALT CHARACTER MIXED WITH AN INTENSE FRUITY AND AROMATIC FRAGRANCE. THE TASTE IS DOMINATED BY FRUIT AND A SPICY TOUCH OF AMARILLO HOPS. MILD BITTERNESS AND A CREAMY FILLING.

Stuykman Weißbier



STUYKMAN WEISSBIER IS A TRADITIONAL GERMAN WEISSBIER MADE WITH ORGANIC LAGER MALT AND WHEAT MALT. A REFRESHING, SLIGHTLY SOUR BEER, FULL OF SWEETNESS. STUYKMAN WEISSBIER IS A PERFECT APERITIF AND THIRST-QUENCHER, BUT IS ALSO FABULOUS WITH SALADS, FISH AND SHELLFISH.

Bombay IPA



BOMBAY IPA NØRREBRO BRYGHUS' TAKE ON A POPULAR FAVOURITE OF ALE LOVERS EVERYWHERE – INDIA PALE ALE. A BOLD BEER WITH DEEP AND INTENSE CHARACTER FROM ORGANIC MALT. THE FRUITY ALE AROMAS ARE JOINED BY THE INTENSE FLAVOUR OF HOPS, WHICH ARE ADDED AFTER FERMENTATION. BOMBAY IPA HAS DISTINCTIVE FULLNESS, BITTERNESS AND SWEETNESS.

New York Lager



KING'S COUNTY BROWN ALE NØRREBRO BREWERY 'FIRST GUEST BREW. - A CLASSIC AMERICAN BROWN ALE AT 5.5% ALCOHOL MODELED AFTER GUEST BREWER GARRETT OLIVER'S OWN BROOKLYN BROWN ALE. DARK, MEDIUM FULL-BODIED, FRUITY ALE WITH A FLAVOR OF NUTS, CHOCOLATE AND DRIED FRUIT

SEE THE BOARDS FOR OUR RANGE OF BEERS OR ASK YOUR WAITER