

## 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  
BOTTLE  
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. GIN,  
FEVER TREE TONIC  
& CUCUMBER

### OLD FASHIONED

6 CL. BOURBON  
WHISKEY,  
CANE SUGAR,  
ORANGE &  
CINNAMON STICK

### BEER COCKTAIL

NEW YORK LAGER,  
FEVER TREE  
GINGER BEER,  
RUM & LIME

### DARK & STORMY

4 CL. DARK RUM,  
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

**IRISH COFFEE**  
DKK 85

**HOT CHOCOLATE**  
DKK 40

## 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 (DRAUGHT) DKK 45  
33 CL (BOTTLE) DKK 54  
40 CL (DRAUGHT) 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.

King's County



**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

Twenty-2 APA



**TWENTY-2 APA** NØRREBRO BRYGHUS' ORGANIC VERSION OF AN AMERICAN PALE ALE. THE COMPOSITION OF DIFFERENT AMERICAN HOPS GIVES TWENTY-2 APA LOADS OF AROMA, BITTERNESS AND A FRUITY CHARACTER IN THIS LIGHT AND DRINKABLE BEER.

Ravnsborg Rød



**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.

Nordvest Porter



**NORDVEST PORTER** NØRREBRO BRYGHUS' CLASSIC PORTER, BREWED WITH ORGANIC INGREDIENTS: MALT, OATS AND HOPS. NORDVEST PORTER BRINGS A POWERFUL AROMA AND DEEP BROWN COLOUR TO THE TABLE. NOTES OF DRIED FRUIT AND MILK CHOCOLATE GIVE THIS BEER A ROUND AND SWEET FLAVOUR, JUST AS A TRUE STOUT LOVER WOULD EXPECT.

Böhmer Pilsner



**BÖHMER PILSNER** AS THE NAME SUGGESTS, THIS LAGER MORE THAN STRONGLY INSPIRED BY THE BOHEMIAN PILSNER TRADITION. BREWED EXCLUSIVELY ON BOHEMIAN MALT AND SAAZ HOPS, THAT AS HIS ROLE MODELS CHARACTERIZED BY MILD MALT FLAVORS WITH A SUBTLE SPICY HOP SPOTS. THE TASTE IS ROUND AND VERY FULL-BODIED WITHOUT BITTERNESS INTRUSIVE, AND THE STRENGTH IS IN THE CLASSIC 5.0% ALCOHOL.

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.

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.

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

## SEASONAL MENU

4 COURSES, STARTER, MAIN, CHEESE & DESSERT  
DKK 420

### MARINATED COD

PANKO, CUCUMBER, PEARL ONION, WARM  
DILL MAYONNAISE  
\* TWENTY-2 APA

### FRIED DUCK BREAST

HAMBURG PARSLEY, PICKLED APPLE,  
LINGONBERRY SAUCE, DIKON  
\* RAVNSBORG RØD

### SMOKED "VESTERHAVSOST"-CHEESE

CRISPY OATS, QUINCE

### WHOLE MILK MOUSSE

RICE PUDDING FOAM, CHERRY SORBET,  
BURNED HAZELNUT  
\* NORDVEST PORTER

## GRILLED RIBEYE STEAK

TRUFFLE SAUCE  
DKK 265 \* KING'S COUNTY BROWN ALE

## SIDE DISH

SAUCE BEARNAISE WITH FRIES  
DKK 45

### CARBON FILTERED WATER

ON THE TABLE STILL  
OR SPARKLING,  
PER BOTTLE DKK 20



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

FOR THE SEASON MENU  
WE RECOMMEND

## BEER MENU

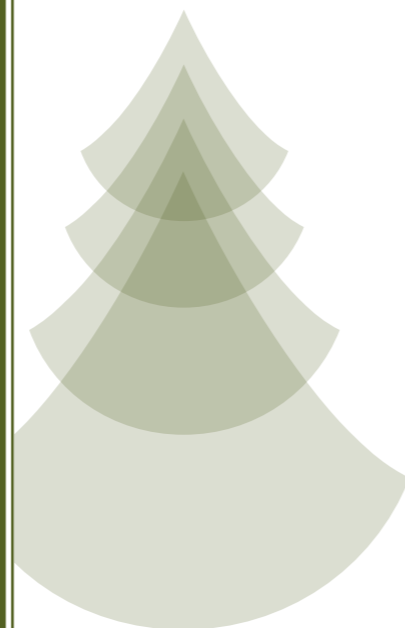


STARTER 25 CL  
MAIN 40 CL  
CHEESE 25 CL  
DESSERT 25 CL

OUR BEER MENU IS  
A SELECTION OF 4  
DIFFERENT KINDS OF  
ORGANIC CRAFT BEERS.  
DKK 180

## WINE MENU

4 SELECTED WINES  
4x15 CL  
DKK 260



## SELECTED SMALL DISHES

2 DISHES DKK 240

### STEAK TARTARE

COGNAC, TRUFFLE, MUSTARD, CHIVES, BLUEBERRIES, CRISPS  
DKK 130 \* STYKMAN WEISSBEER

### SCALLOP OF CEVICHE

JERUSALEM ARTICHOKE, SALSIFY ROOT, CHICKEN BOUILLON  
DKK 130

### MARINATED COD

PANKO, CUCUMBER, PEARL ONION, WARM DILL MAYONNAISE  
DKK 130 \* TWENTY-2 APA

### BRAISED PORK CHEEKS

CELERY ROOT PUREE, TUILE, PALM TREE CALE, GOOSEBERRIES  
DKK 130 \* NORDVEST PORTER

### DUROC SLIDER

TRUFFLE MAYONNAISE, CUCUMBER, ONION RELISH  
DKK 130 \* BOMBAY IPA

### RAVIOLI

BASIL, BROWN BEECH MUSHROOM,  
SMOKED "RAVOST"-CHEESE, DRIED EGG YOLK  
DKK 130

### FRIED DUCK BREAST

HAMBURG PARSLEY, PICKLED APPLE, LINGONBERRY SAUCE, DAIKON  
DKK 130 \* RAVNSBORG RØD

### FLAT IRON STEAK

SMOKED MARROW, GRAPES, SAUCE OF RAVSBORG RØD  
DKK 130 \* RAVNSBORG RØD

### THREE TYPES OF CHEESE

SEASONAL GARNITURE  
DKK 90 \* STYKMAN WEISSBEER

### WHOLE MILK MOUSSE

RICE PUDDING FOAM, CHERRY SORBET, BURNED HAZELNUT  
DKK 90 \* NORDVEST PORTER

### GATEAU MARCEL

BUCKTHORN, MALT CRUMBLE  
DKK 90



**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.**