

# SMØRREBRØD

## CHICKEN LIVER MOUSSE

LINGONBERRIES, CORNICHON, CHIPS

DKK 95

## SHRIMP SALAD

EGG, DILL, KOHLRABI

DKK 90

## FISH FILET

SHRIMPS, MAYO, PICKLED CUCUMBER, STUYKMAN LEMON

☼ STYKMAN WEISSBEER

DKK 95

## HØNSESALAT

BACON, SELLERI, BRÆNDT HVIDLØG

DKK 90

## BEEF TARTARE

CHIVES, MUSTARD, COGNAC

☼ STYKMAN WEISSBEER

DKK 105

## SMOKED SALMON

SMOKED CREAM CHEESE, CUCUMBER,

ROOT VEGETABLE CHIPS

DKK 105



## TASTING BOARD SMØRREBRØD

3 FROM KITCHENS CHOICE

DKK 185

ASK YOUR WAITER FOR TODAY'S  
SELECTION

## SNAPS

TRY OUR HOMEMADE OR

CLASSIC SNAPS

4 CL. DKK 50

ASK YOUR WAITER FOR TODAY'S  
SELECTION



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 ☼ RAVNSBORG RED

## DESSERT

APPLE MOUSSE

CARAMELCHOCOLATE, SALT CRUMBLE,

BLUEBERRY SORBET

DKK 90

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  
ALBARINO  
RAIS BAIXAS**  
BOTTLE  
DKK 425

**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

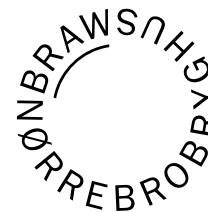
**ORGANIC  
LEMONAID**  
PASSIONFRUIT,  
LIME, BLOOD  
ORANGE  
DKK 40

**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.

## 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.

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

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