

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
BOTTLE
DKK 325

RED VACQUERAYS FRANCE

GRENAACHE 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.

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

3 COURSES, STARTER, MAIN & DESSERT
DKK 330

PORCHED HAKE

FISH SOUP, PICKLED FENNEL,
DRIED SEA WEED, VADOUVAN
✿ XXX

BRAISED PORK BREAST

CELERY, LEEK, PUFFED SKIN,
PORT/STOUT SAUCE
✿ XXX

APPLE MOUSSE

CARAMEL CHOCOLATE,
SALT CRUMBLE, BLUEBERRY SORBET
✿ XXX

GRILLED RIBEYE STEAK

TRUFFLE SAUCE, SMALL GREEN SALAD
DKK 265 ✿ KING'S COUNTY BROWN ALE

SIDE DISH

SAUCE BEARNAISE WITH FRIES
DKK 45

FOR THE
SEASON MENU
WE RECOMMEND

BEER MENU



STARTER 25 CL
MAIN 40 CL
DESSERT 25 CL

OUR BEER MENU
IS A SELECTION OF
3 DIFFERENT KINDS
OF ORGANIC
CRAFT BEERS.
DKK 145

WINE MENU

3 SELECTED WINES
3×15 CL
DKK 210

COFFEE & PETIT FOUR

ONE OPTIONAL COFFEE
2 PCS. PEIT FOUR
DKK 80

SELECTED SMALL DISHES

2 DISHES PER PERSON DKK 240

STEAK TARTARE

COGNAC, TRUFFLE, MUSTARD, CHIVES, BLUEBERRIES, CRISPS
DKK 130 ✿ STYKMAN WEISSBEER

FRIED SCALLOP

CHICKEN WING, SPINACH, HORSE RADISH SAUCE, CHICKEN SKIN
DKK 130 ✿ XXX

PORCHED HAKE

FISH SOUP, PICKLED FENNEL, DRIED SEA WEED, VADOUVAN
DKK 130 ✿ XXX

RAVIOLI

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

DUROC SLIDER

TRUFFLE MAYONNAISE, CUCUMBER, ONION RELISH
DKK 130 ✿ BOMBAY IPA

FRIED SWEETBREADS

MUSHROOM PUREE, PICKLED ONION, COMTE CHEESE
DKK 130 ✿ XXX

BRAISED PORK BREAST

CELERY, LEEK, PUFFED SKIN, PORT/STOUT SAUCE
DKK 130 ✿ XXX

FLAT IRON

SMOKED MARROW, GRAPES AND "RAVNSBORG RED" SAUCE
DKK 130 ✿ RAVNSBORG RØD

THREE TYPES OF CHEESE

SEASONAL ACCOMPANIMENTS
DKK 90 ✿ STYKMAN WEISSBEER

APPLE MOUSSE

CARAMEL CHOCOLATE, SALT CRUMBLE, BLUEBERRY SORBET
DKK 90 ✿ XXX

BRAISED PINEAPPLE

CHOCOLATE MOUSSE, NUT TUILE, RUM, VANILLA
DKK 90 ✿ XXX



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

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.**