

SMØRREBRØD

STEAK TARTARE

SMOKED MAYONNAISE, BEETROOT,
TOMATO, RYE BREAD

DKK 90

SHRIMPS

CARAMELISED TOMATO JAM,
DILL MAYONNAISE, WHITE BREAD

DKK 90

CHICKEN SALAD

CHICKEN SKIN, BACON, WHITE BREAD

DKK 90

POTATOES (VEGETARIAN)

RADISH, CHIVES MAYONNAISE,
CRISP ONIONS, TOMATO, RYE BREAD

DKK 90

EGG

SHRIMPS, CRESS MAYONNAISE,
SCALLOP CRISPS, RYE BREAD

DKK 90

SMOKED SALMON

CRÈME FRAICHE, CUCUMBER,
CRESS, RYE BREAD

DKK 90



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



WE RECOMMEND THIS BEER TO
GO WITH YOUR COURSE, BUT
DO NOT HESITATE TO ASK THE
WAITER FOR MORE CHOICES

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 RØD

DESSERT

LEMON MOUSSE
CHOCOLATE/STOUT SORBET,
VANILLA, MALT
DKK 90 🌿 KING'S COUNTY BROWN ALE

THREE TYPES OF CHEESE
SEASONAL GARNITURE
DKK 90 🌿 STUYKMAN WEISSBEER



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 CHARDONNAY, ITALY

ORGANIC
GLASS DKK 70
BOTTLE DKK 325

WHITE SAUVIGNON BLANC, NEW ZEALAND

NATURAL WINE
BOTTLE DKK 425

RED MONTEPULCIANO, ITALY

ORGANIC
GLASS DKK 70
BOTTLE DKK 325

RED VALPOLICELLA RIPASSO, ITALY

ORGANIC
BOTTLE DKK 450

ROSÉ SPARKLING, ITALY

ORGANIC,
500ML DKK 325

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

DKK 35

IRISH COFFEE

DKK 85

HOT CHOCOLATE

DKK 40

ZERO ALCOHOL

ORGANIC JUICES

RHUBARB,
RASPBERRY,
ORANGE, LEMON

MINT,
ELDER FLOWER
DKK 40

ORGANIC LEMONADE

BLOOD ORANGE
DKK 40

SOFT DRINKS

FRITZ KOLA
CLASSIC/LIGHT,
ORANGE-COLA
DKK 40

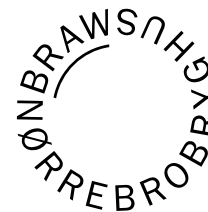
MORE THAN 6 PEOPLE, MAX 2 CREDITCARD.
PLEASE NOTE, AN ADDITIONAL BANK CHARGE MAY BE ADDED TO SOME INTERNATIONAL CREDIT CARDS.

MARCH 2019

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.

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

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.

Elderflower Session IPA



ELDER FLOWER SESSION IPA AN EASY TO DRINK LIGHT SESSION IPA OF 5.0% ABV WITH A GENEROUS AMOUNT OF AMERICAN HOP AND ADDED ELDER FLOWER FROM THE

CIDER MILL, BORNHOLMS MOSTERI. RELATIVELY HIGH BITTERNESS WITH THE SWEETNESS FROM THE ELDER FLOWER. THIS BEER IS PERFECT TOGETHER WITH LIGHT DISHES AND AS A THIRST QUENCHER ON A LOVELY SUNNY DAY.

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.

Gamle København



GAMLE KØBENHAVNER A BAVARIAN LAGER BEER OF 4.5% ABV MADE WITH THE BREWERY WORKERS FROM THE MANY OLD COPENHAGEN BREWERIES IN

MIND. IF YOU CLOSE YOUR EYES WHEN YOU ENJOY THIS HISTORICAL, CLASSIC LAGER BEER, YOU CAN HEAR THE SOUND OF THEIR CLOGS ON THE CITY'S COBBLESTONES. THE BEER "GAMLE KØBENHAVNER" IS BREWED USING 100% ORGANIC DANISH MALT, INCLUDING MALT FROM THE DANISH MICRO MALT HOUSE, GYRUP MALT IN THY. THE BEER IS GENTLY HOPPED, MAKING ROOM FOR THE MALTS.

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