

Starters

Tapioka chips - Vegan - 40 DKK
South American root vegetables, chili

Radishes with smoked cheese cream 65 DKK
Rye bread chips, pickled radish

Veal Tartar 120 DKK
Yolk, smoked mayo, beetroot, tomato

Scallops 120 DKK
Scallop ceviche, chili, Tiger Lee sauce, buckwheat grains

Duroc Slider 90 DKK
Slowcooked pork, mustard, truffle mayo and cucumber relish

Charcuteri board 125 DKK
Perfect for sharing! 2 sausages, cheese, paté, pickled and sweets

Pork cracklings 40 DKK

Beer menu 145 DKK

The beer menu lets you taste 3 selected organic beer from our own brewery, matching your food selection. 2x25cl + 1x40cl

Start with a beer-cocktail 50 DKK (Save 35)
Gin, IPA Elderflower, elderflower-mint, fresh lime

Desserts Your choice 90 DKK

Rhubarb sorbet
Pickled rhubarb, white chocolate, rhubarb juice, shortbread

Lemon mousse - Vegan
Rhubarb sorbet, sugar, pickled rhubarb

3 cheeses with garniture

Dessert cocktail

Espresso Beertini 85 DKK
Brown Ale, vodka, kahlua, coffee, weissbier-syrup

4 course seasonal menu 350 DKK

Spanish chervil soup
Haddock, sour cream, rams

Asparagus
Sauce Mousseline, malt

Guinea Fowl
Sauce Blanquette, pearl onion/garlic-puré, glazed turnip

Rhubarb sorbet
Pickled rhubarb, white chocolate, rhubarb juice, shortbread

4 course vegan seasonal menu 350 DKK

Spanish chervil soup
Rams-oil, piment

Asparagus
Tahin sauce, malt

Musroom ravioli
Tuscan kale, mushroom sauce, truffle

Lemon mousse
Rhubarb sorbet, sugar, pickled rhubarb

Gourmet Beer menu 225 kr.

A unique beer menu with 4 beers from our own brewery combined with some of the best from our beer buddies.

Among others you will taste our unique stout that has been layered for 3 years in whisky barrels from Stauning Whisky. The beer is only sold at Nørrebro Bryghus.



**NØRREBRO
BRYGHUS**

Please contact the staff with allergy questions.

Mains

Ribeye 260 DKK
275g - 300g with Ravensborg Rød sauce

Codloin 185 DKK
Mussels, fermented garlic butter, glasswort, chives flower

Mushroom ravioli - Vegan 185 DKK
Tuscan kale, mushroom sauce, truffle

Guinea Fowl 185 DKK
Sauce Blanquette, pearl onion/garlic-puré, glazed turnip

Braised veal shank 350 DKK
Sharing dish for 2-3 persons
Ravnsborg rød sauce, gremolata

Sides dishes

Pearl barley 45 DKK
Spicy pearl barley with tomato, bonito

Braised leek 45 DKK - Vegan option
Jalapeno-mayo, chips

Crushed potato 45 DKK
Browned butter, potato foam, green cabbage

Salty cabbage - Vegan 40 DKK
Mustard vinaigrette, almonds

Green salad - Vegan without cheese 30 DKK
Root vegetables, pickled onions, crunchy cheese

French fries - Vegan 40 DKK
+ sauce or dip 10 DKK

Sauce or dip 20 DKK
Ravnsborg red sauce, sauce bearnaise,
jalapeno-mayo

**Our sides are so delicious, so we recommend
ordering different dishes for sharing!**