

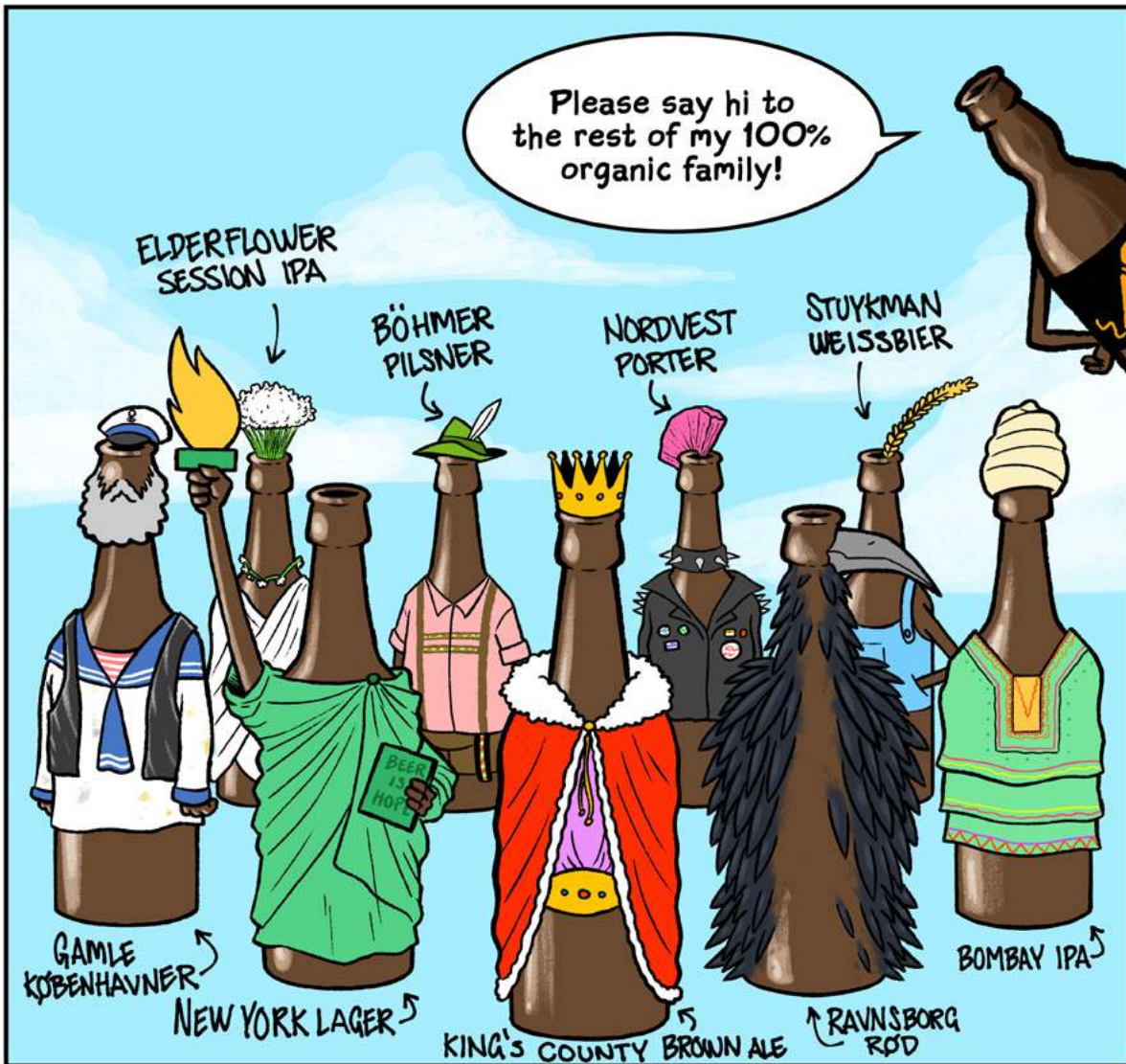
Cheers to
our new,
organic
brew!

Come and
taste our
brasserie menu!
We make
everything from
scratch!

NØRREBRO
BRYGHUS

NEW BEERS
EVERY
WEEK!





3-course Christmas lunch 250 DKK

Herring

Porter marinated herring, horseradish mayo, onion, capers, rye bread

Duck confit

Lingonberry jelly, potato chips, truffle mayo, rye bread

Port mousse

Cherry, risalamande foam, hazelnut

Beer menu 150 DKK

Unique beer menu, made to fit your selection of food.
2x25 cl + 1x40 cl

Schnapps 50 DKK

Cowboy toast 175 DKK

Forget about burgers, cowboy toast is the new black.
A Danish classic from the 80's in an updated gourmet version.

200g minced beef, bacon, smoked cheddar, beer-pickled onion, relish of semi-dried tomatoes, onion mayo, mustard.

Served with fries.

Smørrebrød

Your choice 90 DKK

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**Danish lunch classics with a twist of
modern Nordic cuisine**

Tartar

Cognac, truffle, beetroot chips, smoked mayo, rye bread

Duck confit

Lingonberry jelly, potato chips, truffle mayo, rye bread

Chicken salad

Chicken skin, bacon, toast bread

Potato (Vegetarian)

Chives mayo, radish, fried onion, tomato, rye bread

Egg

Shrimps, dill mayo, scallop chips, rye bread

Herring

Porter marinated herring, horseradish mayo, onion,
capers, rye bread

Schnapps 50 DKK

Homemade or classic schnapps 4 cl

Tasting Board 185 DKK

Chef's choice of 3 smørrebrød

Beer board 100 DKK

Go explore our exciting beer universe with a beer tasting board
with 4x15cl of our own beer