

Cheers to our new, organic brew!

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

NØRREBRO
BRYGHUS

NEW BEERS
EVERY
WEEK!





Smørrebrød

Your choice 90 DKK

Pickled herring

Horse raddish mayo, pickled red onions, capers, rye bread

Smoked salmon

Sour cream, Japanese radish, cucumber, root, toasted bread

Egg and shrimps

Cress mayo, scallop chips, rye bread

Chicken salad

Chicken skin, bacon, shiso, toasted bread

Potato - Vegan alternative also available

Chives mayo, radishes, fried onions, tomato, rye bread

Tartar

Chives mayo, tomato, beetroot chips, rye bread

Tasting Board 185 DKK

Chef's choice of 3 smørrebrød

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.

Which beers do you feel like?

We are brewing new beers every week, so please take a look at our separate beer menu, to see what we have on tap today.

Beer board

120 DKK

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

Schnapps 50 DKK

Classic schnapps 4cl - Ask waiter for selection

Coffee

Organic filter coffee 35 DKK

From Copenhagen Coffee Lab.

Honduras, Proexo, 100% Arabica. Single origin coffee from a small co-operative in Honduras. The coffee is classic for the area, and you can taste notes of marzipan and lemon.

Tea

Tea from A.C. Perchs 35 DKK

Ask your waiter for selection.

Remember to visit our awesome BRAW Bar in the basement, when you have finished your dinner.

You can choose between 21 beers on tap in the bar, or you can