

Cheers to our new, organic brew!

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

NØRREBRO BRYGHUS

NEW BEERS EVERY WEEK!





Smørrebrød

Pickled herring 95 DKK

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

Smoked salmon 95 DKK

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

Vegan “egg salad” 85 DKK

Spring onion, crispy cashew flakes, rye bread

Egg and shrimps 95 DKK

Cress mayo, scallop chips, rye bread

Potato 80 DKK- Vegan alternative also available

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

Chicken salad 90 DKK

Chicken skin, bacon, shiso, toasted bread

Tartar 105

Tarragon, tomato, beetroot chips, rye bread

Tasting Board 195 DKK

Chef's choice of 3 smørrebrød

Cowboy toast **185 DKK**

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

Minced beef w/truffle mayo, smoked cheddar,
cucumber- onionrelish, fried onion, Sauce Blanquette, toasted
bread. 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

Desserts

Your choice 90 DKK

Apple sorbet

White chocolate, litchi

Apple sorbet - Vegan

Apple/tarragon paste, litchi

Cheese plate

Pecorino, truffle, malt, chives

Dessert Cocktail

Espresso Beertini 85 DKK

Brown ale, vodka, Kahlua, coffee, weissbier syrup