

Cheers to our new, organic brew!

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

NØRREBRØ
BRYGHUS

NEW BEERS
EVERY
WEEK!



Please say hi to the rest of my 100% organic family!

ELDERFLOWER SESSION IPA

BÖHMER PILSNER

NORDVEST PORTER

STUYKMAN WEISSBIER



GAMLE KØBENHAVNER

NEW YORK LAGER

KING'S COUNTY BROWN ALE

RAVNSBORG RØD

BOMBAY IPA



So long, Mr. Burger - you're toast!

Smørrebrød

.....
We recommend 2-3 pieces pr. person

Smørrebrød menu 200 DKK

The chefs 4 favourite smørrebrød
in 2 servings

The smørrebrød in this menu are smaller than regular,
so that you can try several kinds.

Seabuck herring 95 DKK

Onion, capers, horse raddish foam, smiling eggs, rye bread
Psst! We recommend a schnapps on the side.

Fried fish filet 105 DKK

Shrimps, lemon mayo, dill, rye bread

Roastbeef 95 DKK

Pickles, fried onion, pickled salad onion, cress, rye bread

Beef tartar 105 DKK

Smoked mayo, pickled gooseberries, potato chips,
red orach, rye bread

Beet root tartar 85 DKK

Smoked mayo, pickled gooseberries, potato chips,
red orach, rye bread

Chicken salad 90 DKK

Crispy lardo, pickled beech hats, rocket salad, rye bread

Chickpea salad 85 DKK (Vegan)

Christmas salad, chives, pickled red onion, rye bread

Cowboy toast

185 DKK

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 on a beerquest with a tasting board
with 4x15cl of our own beer

Schnapps 50 DKK

Classic schnapps 4cl - Ask waiter for selection

Dessert

Sweet of the day 50 DKK

Dessert Cocktail

Espresso Beertini 85 DKK

Brown ale, vodka, Kahlua, coffee, weissbier syrup

