

Let's have a toast to our new, organic brew!

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

NØRREBRO
BRYGHUS

NEW BEERS
EVERY
WEEK!





Starter board

85 DKK

Veal croquette w/ jalapeno mayo and cress
Tartar w/ beetroot chips and smoked mayo
Pork cracklings

Vegan starter board

85 DKK

**Toast w/ Karl Johan mushroom cream
and beech hats**
Tomato tartar w/ avocado
Tapioca chips w/ mayo

Classic beer menu

175 DKK

The beer menu includes 4 selected organic beers from our own
brewery, matching your food selection.

Complete your evening

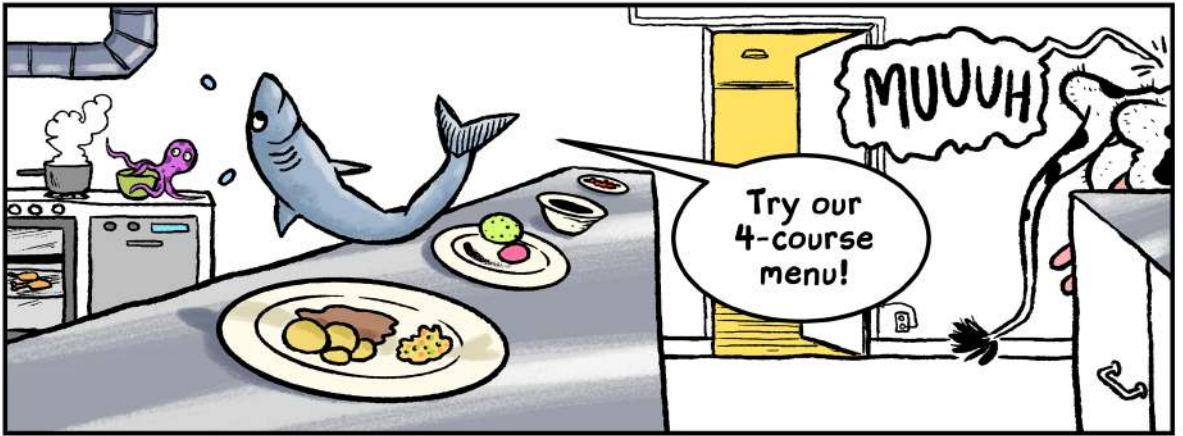
100 DKK (Standard price 170 DKK)

Beer Cocktail

Gin, IPA Elderflower, elderflower, mint, lime

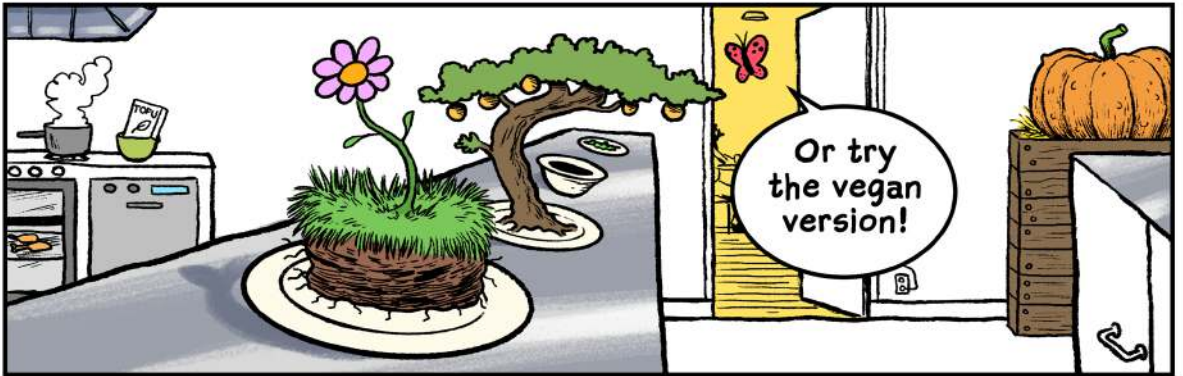
Espresso Beertini

Brown Ale, vodka, Kahlua, coffee, weissbier-syrup



Try our 4-course menu!

MUUUH



Or try the vegan version!



zzz... exclusive.. porter beer...



Our fine dining concept is all about enjoying delicious food accompanied by gourmet beers!

Hey! Don't go just yet! Let me show you the rest of this place.

4-course seasonal menu

350 DKK

Pumpkin soup

Pollack, fennel, vadouvan (Curry)

Tomato with olive

Cottage cheese, chicken stock, chives

Flat iron steak

Cauliflower, Ravensborg Rød, caramelized onion, lovage, chantarelles

Wild berry mousse

Woodruff-pea ice cream, raspberry jelly, meringue

4-course vegan seasonal menu

350 DKK

Pumpkin soup

Fennel, vadouvan (curry), balsamic pearls

Tomato with olive

Chives, morkel sauce

Ravioli

Egg plant, brussel sprouts, pak choi, onion stock

Wild berry mousse

Raspberry sorbet, raspberry jelly, meringue

Gourmet beer menu

225 DKK

A unique beer menu with 4 of the best beers in house.

Among others you will taste our unique porter, which has aged for 3 years in whisky barrels from Stauning Whisky.



Mains

Ribeye 260 DKK

300g with Ravensborg Rød sauce

Recommended sides: French fries and green salad

Fried wolffish 185 DKK

Beetroots, lovage capers, Sauce Blancquette,
crunchy cheese-horseradish cream

Recommended sides: Crushed potato and salty cabbage

Ravioli - Vegan 185 DKK

Egg plant, brussel sprout, pak choi, onion stock

Recommended sides: Green salad and salty cabbage

Braised ox jaw 185 DKK

Salty celery, potato foam, goose berry

Recommended sides: Crushed potato and fried black salsify

Sides for mains

Your choice 40 DKK

Crushed potato

Browned butter, potato foam, kale

Salty cabbage - Vegan

Almonds, mustard, agave syrup

Green salad - Vegan

Pickled onion, beetroot chips, apple vinaigrette

French fries - Vegan

Fried black salsify

Jalapeno mayo, potato crust

Sauce or dip

Your choice 20 DKK

Ravnsborg Rød sauce, Sauce Bearnaise,
jalapeno mayo, onion mayo



Desserts

Your choice 90 DKK

Wild berry mousse

Woodruff-pea ice cream, raspberry jelly, meringue

Wild berry mousse - Vegan

Raspberry sorbet, raspberry jelly, meringue

3 cheeses with garnish

Dessert-Cocktail

Espresso Beertini 85 DKK

Brown Ale, vodka, Kahlua, coffee, weissbier-syrup

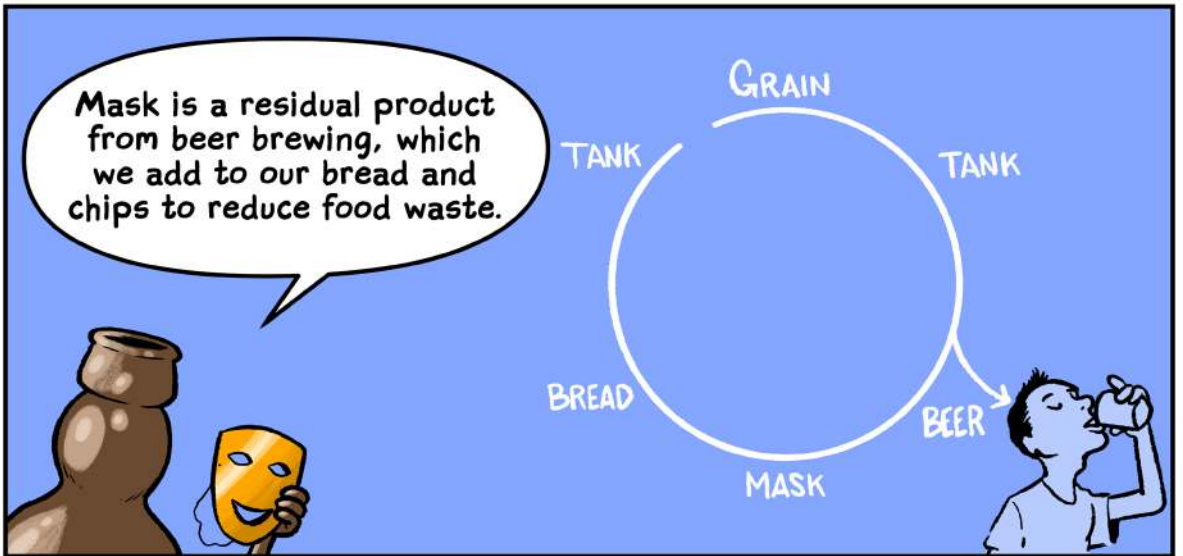
Coffee

Filter coffee 30 DKK

We only serve filter coffee, but we guarantee that the beans are of the highest quality.

Psst!

Ask your waiter, if you want some milk for your coffee.



Nørrebro Bryghus family

The members of our beer family are a mix of classic oldtimers, who joined the beer adventure back in 2003, as well as new members. They are all 100% organic and 100% tasty.

In our range of beer, you will also find beers from our rebellious little sister-brand BRAW, that showcases a more experimental approach to the brewing proces.

All BRAW beers are brewed in house, and most of them are only brewed once, so ask you waiter which BRAW beers are available today.

The two brands both have an organic approach, and an ambition to brew the tastiest beers!

Save The Planet! **It's the only one with beer**

As most people already know, brewing beer isn't sustainable, but we are doing everything in our power to avoid water wastage. And we always recycle waste from the brewing proces.

We are not fooling ourselves to think that we can save the world by serving vegan dishes, wear uniforms made of recycled cotton or recycle spent grain in bread and chips, but even small actions speak louder than words.

Finally, continue your beer tour in our **BRAW** bar. **PSST!** You can come to our beer tasting here in the brewhouse, where you can learn about beer and taste them!

