

Cheers to
our new,
organic
brew!

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

NØRREBRØ
BRYGHUS

NEW BEERS
EVERY
WEEK!





Snacks

Start your evening in delicious manér

Snacks pr. person 50 DKK

The chefs two favourite seasonal snacks

Ask your waiter for info.

Vegan snacks pr. person 50 DKK

Feeling green?

Try the chefs two favourite green snacks

Ask your waiter for info.

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Beer cocktails

Find your favourite cocktail with beer.

IPA-rol spritz S5 DKK

Aperol, IPA, beer syrup, orange

Beer-garita S5 DKK

Tequila, weissbier syrup, lime juice, pilsner

Dark 'n' lager S5 DKK

Rum, weissbier syrup, lime, New York Lager, ginger beer

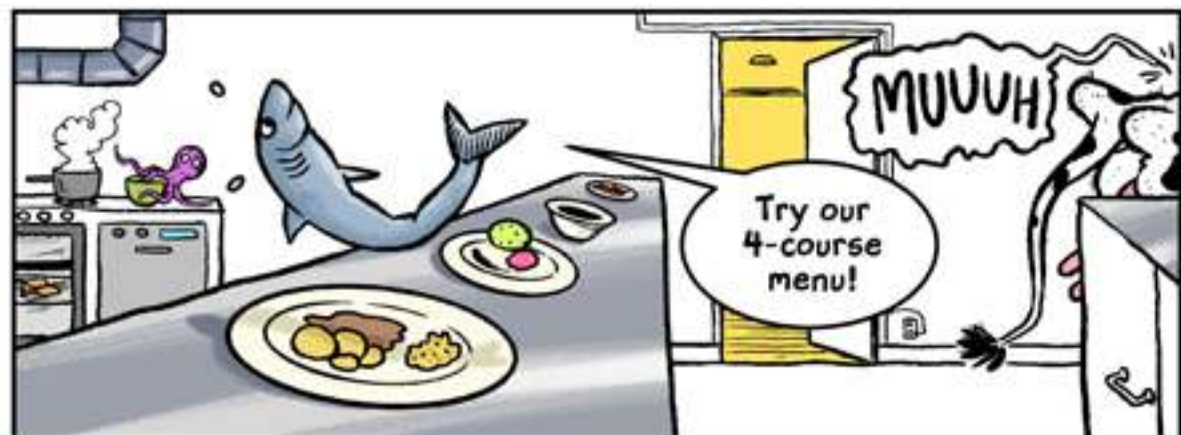
Spring it on S5 DKK

Gin, Elderflower IPA, lemon-lime juice, lime

Which beers do you feel like drinking?

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

We have more than 20 different beers on tap, and all of our BRAW beers are brewed in house.



4-course seasonal menu

350 DKK

Add snacks +50 DKK

Soup w/pollack

Ventreche, fennel, pepper oil, bonito

Marinated zucchini

Red currant, sesame, curry foam, Jerusalem artichoke chips

Guinea fowl

Butternut, sage sauce, potato puff, herb salad

Cheese trifle +70 DKK

Tangsø cheese, apple, cress, grappa

Raspberry

Lemon cream, vanilla, malt, pumpkin seed oil

4-course vegan seasonal menu

350 DKK

Add vegan snacks +50 DKK

Cauliflower soup

Fennel, fried merian, pepper oil

Marinated zucchini

Red currant, sesame, curry foam, Jerusalem artichoke chips

Chanterelle pie

Butternut, potato puff, herb salad, truffle

Raspberry

Lemon cream, vanilla, malt, pumpkin seed oil

Beer menu

200 DKK

4 beers carefully put together to match your food selection



Starters

Soup w/pollack 90 DKK

Ventreche, fennel, pepper oil, bonito

Cauliflower soup 90 DKK (Vegan)

Fennel, fried merian, pepper oil

Marinated zucchini 75 DKK (Vegan)

Red currant, sesame, curry foam, Jerusalem artichoke chips

Mains

Ribeye 260 DKK

300g with Ravensborg Rød sauce

Recommended sides: French fries and pearl barley

Baked cod 195 DKK

Fish fumet w/fermented garlic, crunchy cheese, beetroot, spinach

Recommended sides: Crushed potato and salty cabbage

Chanterelle pie 185 DKK

Butternut, potato puff, herb salad, truffle

Recommended sides: French fries and salty cabbage

Guinea fowl 185 DKK

Butternut, sage sauce, potato puff, herb salad

Recommended sides: Crushed potato and salty cabbage

Sides for mains

Your choice 40 DKK

Crushed potato

Pearl barley w/cheese

Salty cabbage (Vegan)

French fries (Vegan)

Sauce or mayo 20 DKK

Sauce Bearnaise, jalapeno mayo, truffle mayo

Desserts

Your choice 90 DKK

Raspberry (Vegan)

Lemon cream, vanilla, malt, pumpkinseed oil

Cheese trifli

Tangsø cheese, apple, cress, grappa

Dessert Cocktail

Espresso Beertini 85 DKK

Brown ale, vodka, Kahlua, coffee, weissbier syrup

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 buy cans or bottles to bring home.