

Cheers to
our new,
organic
brew!

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

NØRREBRO
BRYGHUS

NEW BEERS
EVERY
WEEK!





Get a nice start

Snack Board of your choice 85 DKK

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Snack Board with 3 appetizers

Potato croquette, jalapeno mayo, cress

Tartar, potato chips, smoked mayo

Chicken skin

or

Vegan Snack Board with 3 appetizers

Potato croquette, vegan jalapeno mayo, cress

Avocado/tomato tartar, avocado

Sunflower cracker, balsamic vinegar, smoked paprika mayo

Add-on

Cocktail of your choice 85 DKK

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Beer Cocktail

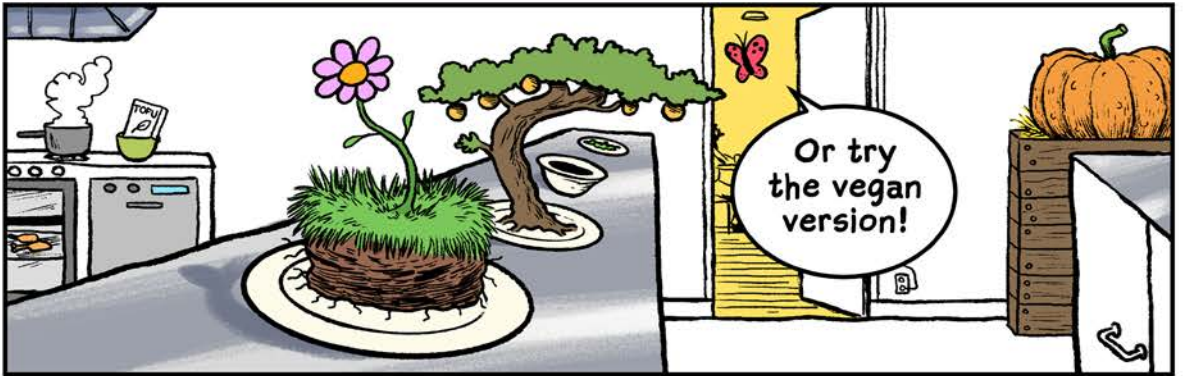
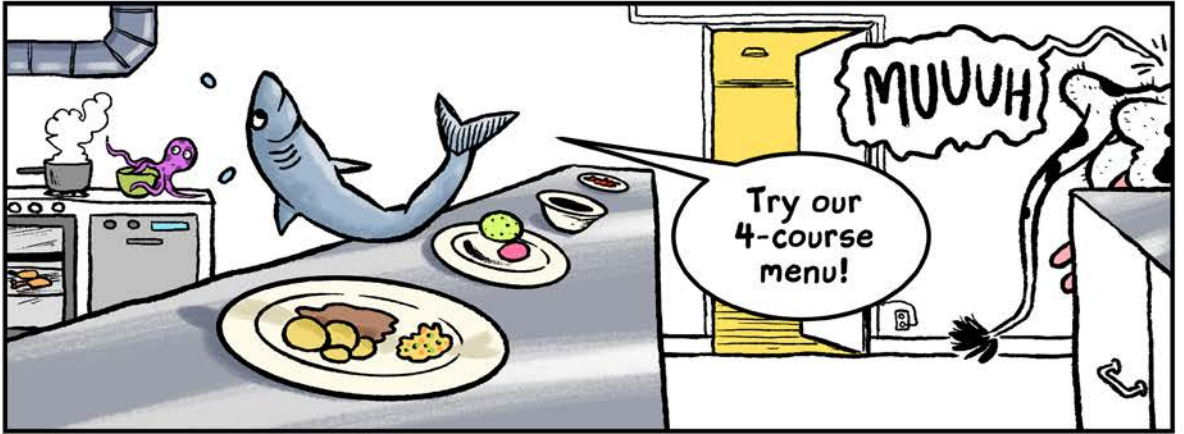
Ask your waiter for cocktail of the week

Alcohol free Beer Cocktail

Ask your waiter for virgin of the week

Which beers do you feel like drinking?

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.



4-course seasonal menu

350 DKK

Fish soup

Poached coalfish, apples, fennel, vadouvan, Norway lobster oil

Baked salsify

Portobello foam, puffed potato

Coulotte steak

Parsley, yellow turnip

Caramel mousse

Lemon foam, blueberry crumble, lemon sorbet

4-course vegan seasonal menu

350 DKK

Smoked Jerusalem artichoke soup

Vanilla, apple, fennel

Baked salsify

Portobello foam, puffed potato

Pommes Anna

Mustard, truffle, cauliflower, miso sauce

Hazelnut mousse

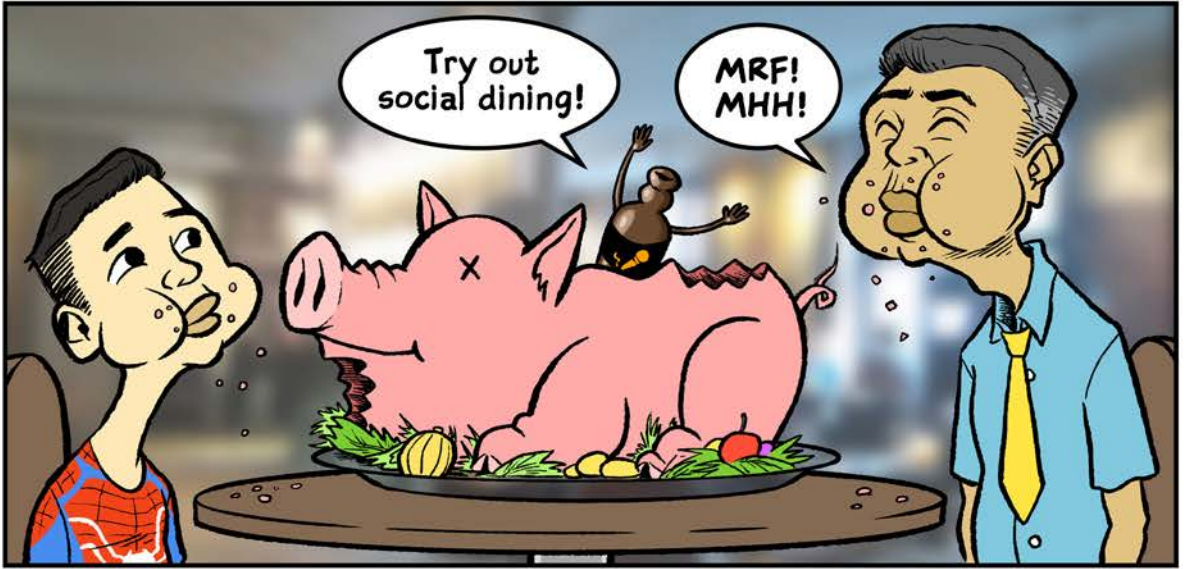
Lemon foam, lemon sorbet, blueberry crumble

Beer menu

200 DKK

4 beers carefully put together to match your food selection.

Our waiters will find the best beers for each of your dishes.



Mains

Ribeye 260 DKK

300g with Ravensborg Rød sauce

Recommended sides: French fries and green salad

Baked hake 185 DKK

Glazed pearl onions, crab bisque, puffed fish skin, spinach, piment

Recommended sides: Crushed potato and salty cabbage

Pommes Anna - Vegan 185 DKK

Mustard, truffle, cauliflower, miso sauce

Braised pork breast 185 DKK

Sauce Bordelaise, radicchio, pickled cranberries, marrow

Recommended sides: Crushed potato and fried celery

Sides for mains

Your choice 40 DKK

Crushed potato

Browned butter, potato foam, fried kale

Salty cabbage - Vegan

Almonds, mustard, agave syrup

Green salad - Vegan

Pickled onion, potato chips, mustard vinaigrette

French fries - Vegan

Fried celery

Browned butter, hazelnuts, cress

Sauce or dip

Your choice 20 DKK

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

Desserts

Your choice 90 DKK

Caramel mousse

Lemon foam, blueberry crumble, lemon sorbet

Hazelnut mousse - Vegan

Lemon foam, lemon sorbet, blueberry crumble

3 cheeses with garnish

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.