

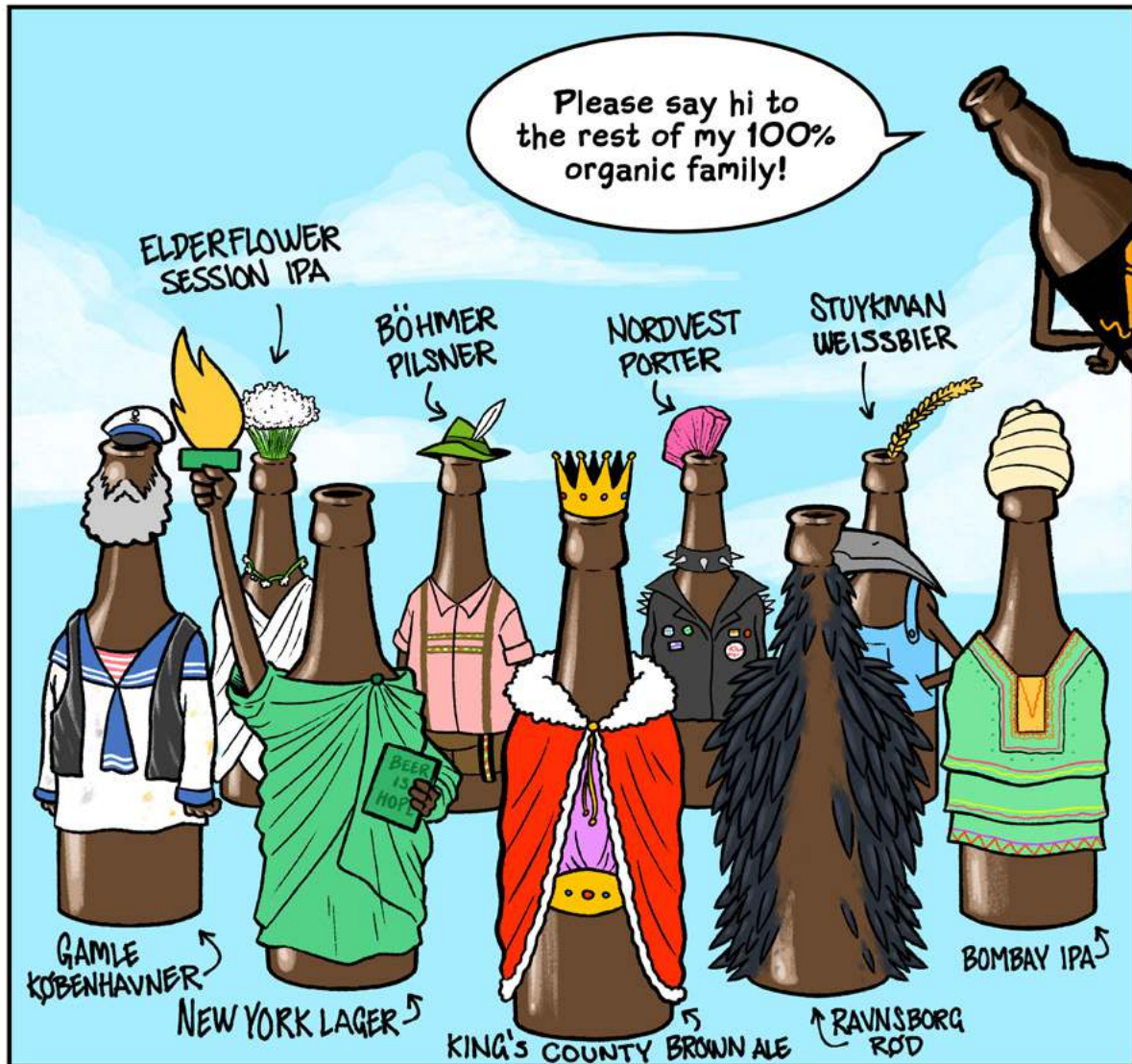
Cheers to
our new,
organic
brew!

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

NØRREBRO
BRYGHUS

NEW BEERS
EVERY
WEEK!





Get a nice start

Tasting Board of your choice 85 DKK

Tasting Board with 3 appetizers

Veal croquette w/ jalapeno mayo and cress

Tartar w/ beetroot chips and smoked mayo

Pork cracklings

or

Vegan Tasting Board with 3 appetizers

Toast w/ Karl Johan mushroom cream and beech hats

Tomato tartar w/ avocado

Tapioca chips w/ mayo

Add-on

Cocktail of your choice 50 DKK

Beercocktail

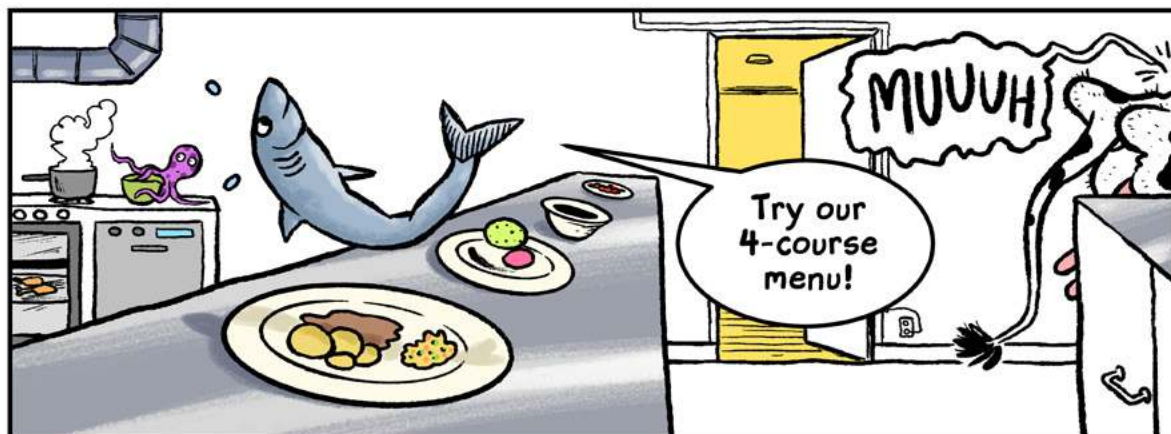
Gin, IPA Elderflower, hyldeblomst, mynte, lime

Alkoholfri Beercocktail

Gin 0,5%, IPA 0,3%, hyldeblomst, mynte, lime

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

Cauliflower soup

Poached cod, chives, fried capers

Vegetable fricasse

Truffle, Jerusalem artichoke foam, burned garlic

Duck breast

Selleriac, duck croquette, lingonberries, Sauce Diablo

Port mousse

Cherry, risalamande foam, hazelnut

4-course vegan seasonal menu 350 DKK

Cauliflower soup

Poached cod, chives, fried capers

Vegetable fricasse

Truffle, Jerusalem artichoke foam, burned garlic

Ravioli

Mushroom, truffle, chestnut, tomato

Cherry mousse

Cherry sorbet, risalamande foam, hazelnut

Beer menu 200 DKK

4 beers carefully put together to match your food selection.

Upgrade to our Old Evil dessert beer +25 DKK

The porter has been barreled for 3 years in barrels from Stauning Whisky, and the beer is only available at Nørrebro Bryghus.



Mains

Ribeye 260 DKK

300g with Ravensborg Rød sauce

Recommended sides: French fries and green salad

Walleye 185 DKK

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

Recommended sides: Crushed potato and salty cabbage

Ravioli - Vegan 185 DKK

Mushroom, truffle, chestnut, tomato

Recommended sides: Green salad and salty cabbage

Braised ox jaw 185 DKK

Savoy cabbage, potato foam, gooseberry

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

Port mousse

Cherry, risalamande foam, hazelnut

Cherry mousse - Vegan

Cherry sorbet, risalamandefoam, hazelnut

3 cheeses with garnish

Dessertcocktail

Espresso Beertini 85 DKK

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

Old Evil Porter

50 DKK

Only sold at Nørrebro Bryghus!

Aged for 3 years in whisky barrels from Danish whisky producer Stauning Whisky, which enriches the aroma and taste.

You can sense notes of smoke from the whisky barrels in this creamy and delicious beer. The powerful and sweet taste in this porter, reminds us of port wine, which makes it the perfect companion for our desserts.

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.