

Cheers to
our new,
organic
brew!

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

NØRREBRO
BRYGHUS

NEW BEERS
EVERY
WEEK!





Start your evening with something delicious..

Snack board 50 DKK

Vegan snack board 50 DKK

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Beer cocktails

Find your favourite cocktail with beer.

Beer-garita S5 DKK

Tequila, triplesec, lime juice, pilsner

Rum-ble in the jungle S5 DKK

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

Spring it on S5 DKK

Gin, Elderflower IPA, lemon-lime juice, lime

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Beer menu

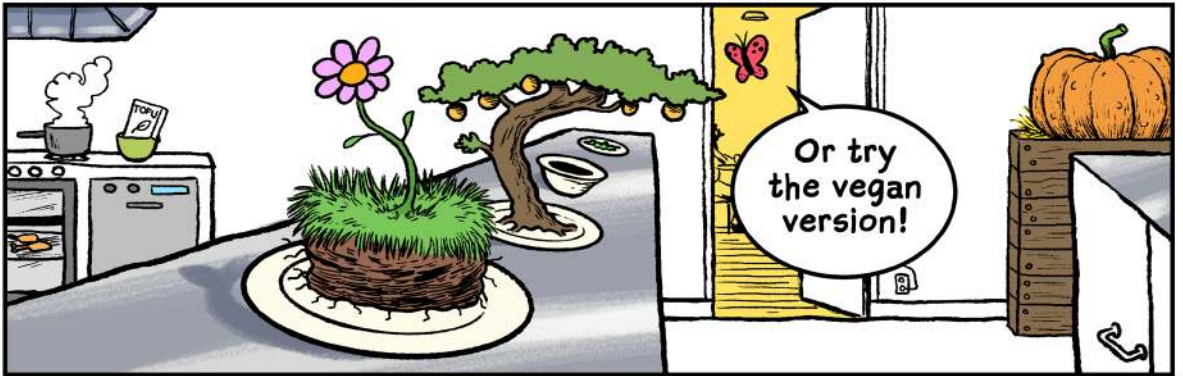
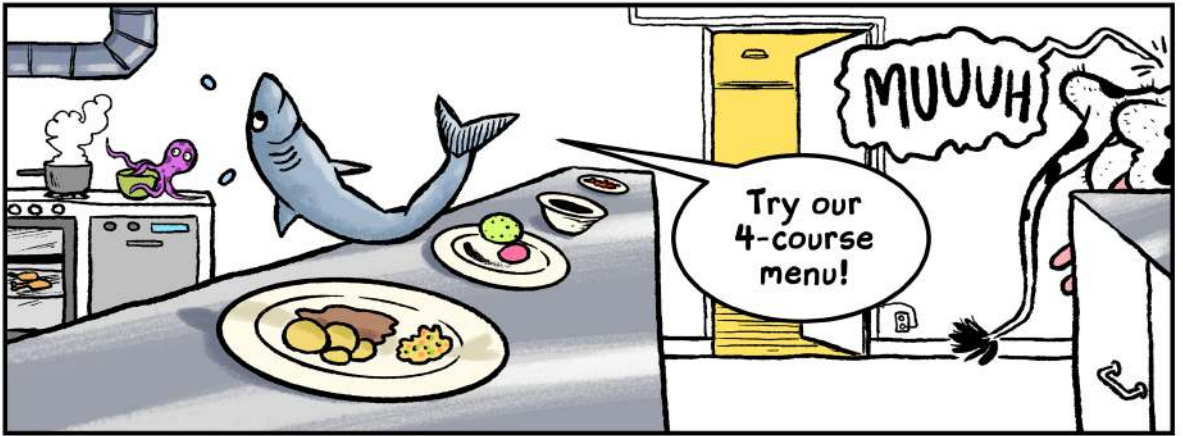
200 DKK

4 beers carefully put together to match your food selection.

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

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

Add snack board +50 DKK

Smoked mackerel

Kohlrabi, wild garlic, grandmas secret dressing

Beef tartar

Tarragon, beetroot, dried egg

Braised veal

Horseradish, pork cracklings, grilled heart salad, celery

Add cheese plate +65 DKK

Pecorino, truffle, malt, chives

Apple sorbet

White chocolate, litchi

4-course vegan seasonal menu

350 DKK

Add vegan snack board +50 DKK

Potato salad

Red kale, kohlrabi, wild garlic, grandmas secret dressing

Tomato/avocado tartar

Cognac, truffle, tarragon, beetroot

Eggplant/zucchini ragout

Cashew flakes, emperor hats, fermented chili sauce

Apple sorbet

Apple/tarragon paste, litchi



Mains

Ribeye 260 DKK

300g with Ravensborg Rød sauce

Recommended sides: French fries and fried broccoli

Baked haddock 195 DKK

Bleak roe, fried quinoa, Tuscan kale, sauce with dab and gruyere

Recommended sides: Crushed potato and salty cabbage

Eggplant/zucchini ragout 185 DKK

Cashew flakes, emperor hats, fermented chili sauce

Recommended sides: French fries and salty cabbage

Braised veal 185 DKK

Horseradish, pork cracklings, grilled heart salad, celery

Recommended sides: Crushed potato and salty cabbage

Sides for mains

Your choice 40 DKK

Crushed potato

Browned butter, potato foam, fried kale

Salty cabbage - Vegan

Almonds, mustard, agave syrup

Fried broccoli

Pickled white onion, parmesan

French fries - Vegan

Fried celery

Browned butter, hazelnuts, cress

Sauce or dip

Your choice 20 DKK

Sauce Bearnaise, jalapeno mayo,
truffle mayo, ketchup

Desserts

Your choice 90 DKK

Apple sorbet

White chocolate, litchi

Apple sorbet - Vegan

Apple/tarragon paste, litchi

Cheese plate

Pecorino, truffle, malt, chives

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.