

WINE

100% ORGANIC 

WHITE CHARDONNAY, ITALY

ORGANIC
GLASS DKK 70
BOTTLE DKK 325

WHITE SAUVIGNON BLANC, NEW ZEALAND

NATURAL WINE
BOTTLE DKK 425

RED MONTEPULCIANO, ITALY

ORGANIC
GLASS DKK 70
BOTTLE DKK 325

RED VALPOLICELLA RIPASSO, ITALY

ORGANIC
BOTTLE DKK 450

ROSÉ SPARKLING, ITALY

ORGANIC,
500ML DKK 325

BARTENDERS CHOICE DKK 95 EACH

GIN TONIC GOES CUCUMBER

4 CL. GIN,
FEVER TREE TONIC
& CUCUMBER

OLD FASHIONED

6 CL. BOURBON
WHISKEY,
CANE SUGAR,
ORANGE &
CINNAMON STICK

BEER COCKTAIL

NEW YORK LAGER,
FEVER TREE
GINGER BEER,
RUM & LIME

DARK & STORMY

4 CL. DARK RUM,
FEVER TREE
GINGER BEER
& LIME

HOT

COFFEE WITH
4 CL. COGNAC
OR BAILEY
DKK 85

ESPRESSO
SINGLE/DOUBLE
DKK 30 / DKK 35

TEA
DKK 35

IRISH COFFEE
DKK 85

HOT CHOCOLATE
DKK 40

ZERO ALCOHOL

ORGANIC JUICES

RHUBARB, RASPBERRY,
ORANGE, LEMON, MINT,
ELDER FLOWER
DKK 40

ORGANIC LEMONADE

BLOOD ORANGE
DKK 40

SOFT DRINKS

FRITZ KOLA
CLASSIC/LIGHT,
ORANGE-COLA
DKK 40

MORE THAN 6 PEOPLE, MAX 2 CREDITCARD.

PLEASE NOTE, AN ADDITIONAL BANK CHARGE MAY BE ADDED TO SOME INTERNATIONAL CREDIT CARDS.

MARCH 2019

HAND CRAFTED DRAUGHT & BOTTLE BEER 100% ORGANIC

25 CL (DRAUGHT) DKK 48
33 CL (BOTTLE) DKK 57
40 CL (DRAUGHT) DKK 69



BRAW IS A NEW AND EXPERIMENTAL BEER INITIATIVE FROM NØRREBRO BRYGHUS. THROUGH BRAW WE STRIVE TO STEP INTO A NEW ARENA AND LAUNCH NEW AND EXCITING BEERS TO THE BEER-MARKET. WE FEEL AN URGE TO EXPLORE NEW WAYS OF BREWING AND OUR MAIN GOAL IS TO PUSH THE RULES FOR WHAT DEFINES BEER MAKING IN 2016 AND FORWARD AND MOST IMPORTANTLY: TO HAVE FUN WHILE WE DO IT. BRAW IS 100% ORGANIC MADNESS, LOCALLY BREWED AND HANDCRAFTED IN NØRREBRO.

CLASSIC SELECTION OF CRAFT & BOTTLE BEER 100% ORGANIC

25 CL (DRAUGHT) DKK 45
33 CL (BOTTLE) DKK 54
40 CL (DRAUGHT) DKK 65

New York Lager



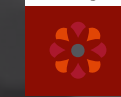
NEW YORK LAGER A TRADITIONAL, AMERICAN BEER DURING FERMENTATION FROM THE TIME BEFORE PROHIBITION. POWERFUL, RICH, DARK GOLDEN BEER AT 5.2% ALCOHOL. INTENSE MALT CHARACTER WITH CARAMEL NOTES, PRONOUNCED BITTERNESS AND A FLOWERY AROMA OF NORTH AMERICAN CASCADE HOPS.

King's County



KING'S COUNTY BROWN ALE NØRREBRO BREWERY 'FIRST GUEST BREW. - A CLASSIC AMERICAN BROWN ALE AT 5.5% ALCOHOL MODELED AFTER GUEST BREWER GARRETT OLIVER'S OWN BROOKLYN BROWN ALE. DARK, MEDIUM FULL-BODIED, FRUITY ALE WITH A FLAVOR OF NUTS, CHOCOLATE AND DRIED FRUIT

Ravnsborg Red



RAVNSBORG RED A VARIANT OF THE CLASSIC BRITISH AMBER OR RED ALE. REDDISH BROWN, SOFT, ROUND AND FULL-BODIED BEER AROUND 5.5% ALCOHOL. CLOSE MALT CHARACTER MIXED WITH AN INTENSE FRUITY AND AROMATIC FRAGRANCE. THE TASTE IS DOMINATED BY FRUIT AND A SPICY TOUCH OF AMARILLO HOPS. MILD BITTERNESS AND A CREAMY FILLING.

Böhmer Pilsner



BÖHMER PILSNER AS THE NAME SUGGESTS, THIS LAGER MORE THAN STRONGLY INSPIRED BY THE BOHEMIAN PILSNER TRADITION. BREWED EXCLUSIVELY ON BOHEMIAN MALT AND SAAZ HOPS, THAT AS HIS ROLE MODELS CHARACTERIZED BY MILD MALT FLAVORS WITH A SUBTLE SPICY HOP SPOTS. THE TASTE IS ROUND AND VERY FULL-BODIED WITHOUT BITTERNESS INTRUSIVE, AND THE STRENGTH IS IN THE CLASSIC 5.0% ALCOHOL.

Elderflower Session IPA



ELDER FLOWER SESSION IPA AN EASY TO DRINK LIGHT SESSION IPA OF 5.0% ABV WITH A GENEROUS AMOUNT OF AMERICAN HOP AND ADDED ELDER FLOWER FROM THE CIDER MILL, BORNHOLMS MOSTERI. RELATIVELY HIGH BITTERNESS WITH THE SWEETNESS FROM THE ELDER FLOWER. THIS BEER IS PERFECT TOGETHER WITH LIGHT DISHES AND AS A THIRST QUENCHER ON A LOVELY SUNNY DAY.

Stuykman Weißbier



STUYKMAN WEISSBIER IS A TRADITIONAL GERMAN WEISSBIER MADE WITH ORGANIC LAGER MALT AND WHEAT MALT. A REFRESHING, SLIGHTLY SOUR BEER, FULL OF SWEETNESS. STUYKMAN WEISSBIER IS A PERFECT APERITIF AND THIRST-QUENCHER, BUT IS ALSO FABULOUS WITH SALADS, FISH AND SHELLFISH.

Nordvest Porter



NORDVEST PORTER NØRREBRO BRYGHUS' CLASSIC PORTER, BREWED WITH ORGANIC INGREDIENTS: MALT, OATS AND HOPS. NORDVEST PORTER BRINGS A POWERFUL AROMA AND DEEP BROWN COLOUR TO THE TABLE. NOTES OF DRIED FRUIT AND MILK CHOCOLATE GIVE THIS BEER A ROUND AND SWEET FLAVOUR, JUST AS A TRUE STOUT LOVER WOULD EXPECT.

Bombay IPA



BOMBAY IPA NØRREBRO BRYGHUS' TAKE ON A POPULAR FAVOURITE OF ALE LOVERS EVERYWHERE - INDIA PALE ALE. A BOLD BEER WITH DEEP AND INTENSE CHARACTER FROM ORGANIC MALT. THE FRUITY ALE AROMAS ARE JOINED BY THE INTENSE FLAVOUR OF HOPS, WHICH ARE ADDED AFTER FERMENTATION. BOMBAY IPA HAS DISTINCTIVE FULLNESS, BITTERNESS AND SWEETNESS.

Gamle København



GAMLE KØBENHAVNER A BAVARIAN LAGER BEER OF 4.5% ABV MADE WITH THE BREWERY WORKERS FROM THE MANY OLD COPENHAGEN BREWERIES IN MIND. IF YOU CLOSE YOUR EYES WHEN YOU ENJOY THIS HISTORICAL, CLASSIC LAGER BEER, YOU CAN HEAR THE SOUND OF THEIR CLOGS ON THE CITY'S COBBLESTONES. THE BEER "GAMLE KØBENHAVNER" IS BREWED USING 100% ORGANIC DANISH MALT, INCLUDING MALT FROM THE DANISH MICRO MALT HOUSE, GYRUP MALT IN THY. THE BEER IS GENTLY HOPPED, MAKING ROOM FOR THE MALTS.

SEE THE BOARDS FOR OUR RANGE OF BEERS OR ASK YOUR WAITER

SEASONAL MENU

3 COURSES, STARTER, MAIN & DESSERT
DKK 330

CRAB BISQUE

SAITHE, JERUSALEM ARTICHOKE,
PIMENT, LEMON OIL
* NEW YORK LAGER

VEAL RUMP STEAK

SPRING ONIONS, POTATO CONFIT,
CARROT PURÉE, RAVNSBORG RED SAUCE
* RAVNSBORG RØD

LEMON MOUSSE

CHOCOLATE/STOUT SORBET,
VANILLA, MALT
* KING'S COUNTY BROWN ALE

GRILLED RIBEYE STEAK

TRUFFLE SAUCE, SMALL GREEN SALAD
DKK 265 * KING'S COUNTY BROWN ALE

SIDE DISH

SAUCE BEARNAISE WITH FRIES
DKK 45

FOR THE
SEASON MENU
WE RECOMMEND

BEER MENU



STARTER 25 CL
MAIN 40 CL
DESSERT 25 CL

OUR BEER MENU
IS A SELECTION OF
3 DIFFERENT KINDS
OF ORGANIC
CRAFT BEERS.
DKK 145

WINE MENU

3 SELECTED WINES
3 x 15 CL
DKK 210

COFFEE & TEA

FROM
DKK 30

SELECTED SMALL DISHES

2 DISHES PER PERSON DKK 240

STEAK TARTARE, BEETROOT, MUSTARD,
SMOKED MAYONNAISE, EGG YOLK, TOMATO "DUST"
DKK 130 * BOMBAY IPA

FRIED SCALLOP, PEARL HEN, SPINACH,
HORSE RADISH, CHICKEN SKIN
DKK 130 * RAVNSBORG RØD

CRAB BISQUE, SAITHE, JERUSALEM
ARTICHOKE, PIMENT, LEMON OIL
DKK 130 * NEW YORK LAGER

GNOCCHI (VEGETARIAN) PALM KALE, PEA FOAM,
BASIL, PICKLED ONIONS
DKK 130 * KING'S COUNTY BROWN ALE

DUROC SLIDER, TRUFFLE MAYONNAISE,
CUCUMBER AND ONION RELISH
DKK 130 * RAVNSBORG RØD

FLAT IRON STEAK, SMOKED MARROW,
GRAPES AND RAVNSBORG RED SAUCE
DKK 130 * RAVNSBORG RØD

VEAL RUMP STEAK, SPRING ONIONS, POTATO CONFIT,
CARROT PURÉE, RAVNSBORG RED SAUCE
DKK 130 * GAMLE KØBENHAVNER

THREE TYPES OF CHEESE
SEASONAL ACCOMPANIMENTS
DKK 90 * STUYKMAN WEISSBEER

LEMON MOUSSE
CHOCOLATE/STOUT SORBET,
VANILLA, MALT
DKK 90 * KING'S COUNTY BROWN ALE

BRAISED PINEAPPLE
CHOCOLATE MOUSSE, NUT TUILE, RUM, VANILLA
DKK 90 * BOMBAY PALE ALE




WE RECOMMEND THIS BEER TO GO WITH YOUR COURSE, BUT DO
NOT HESITATE TO ASK THE WAITER FOR MORE CHOICES

CARBON FILTERED WATER
ON THE TABLE STILL OR SPARKLING,
PER BOTTLE DKK 20

OUR BASE INGREDIENTS ARE THE BASIS OF ALL THE NØRREBRO BRYGHUS
GOODNESS, WHETHER IT COMES FROM THE BREWERY OR THE KITCHEN. WE
BREW BEER AND COOK FROM SCRATCH. WE USE ORGANIC INGREDIENTS AND
LOCAL PRODUCE WHENEVER POSSIBLE. **IT TASTES BETTER.**