

2023

BEER OF THE MONTH

January	Herning Brown Porter
February	IPA
March	Rauchbier
April	Easter Brew
May	Kettle Sour
June & July	Wheat Beer
August	<i>Will be revealed later</i>
September	<i>Will be revealed later</i>
October	<i>Will be revealed later</i>
November	Christmas Brew
December	Christmas Brew

Subject to availability.



BRYGGERIET

BEVERAGES

HOMEBREWED BEER

Glass 25 & 50 cl, 1 litre. Kwak 1 litre and 2 litres

Pilsner / Herning Ale	price per 25 cl	25
Beer of the Month	price per 25 cl	30
Sampler	3 x 10 cl	55

SOFT DRINKS / JUICE

Soft drinks	price per 25 cl	25
Rhubarb or lemonade from "Craft"		48

WINES BY THE GLASS

SPARKLING WINE

	price per glass	
Cava, Spain		68
Champagne Lombard, 1 ^{er} Cru, Extra Brut		100

WHITE WINE

	price per glass	
Aura, Riesling, Weingut, Pfalz, 2013 Germany		95
Weingut Steininger, Grüner Veltliner, 2018 Austria		99
Domaine Dauvissat, Chablis, 2020 France		105

RED WINE

	price per glass	
Il Poggiolo, Rosso Montalcino, 2017 Italy		90
Domaine les Aphillantes, 2013, France		99
Poder Nuevo, Therra, 2013 Italy		110
Cumot, Nebbiolo d'Alba, 2015 Italy		119
Châteauneuf-du-Pape, Charbonnière 2007 Fr.		170

COCKTAILS

Mojito	95
Rhubarb Crush	95
G&T Lemon Verbena	95
Grapefruit Spritzer	95
Ginger Transit	95
Non-alcoholic cocktails - <i>please ask your waiter</i>	

COFFEE

Americano, Espresso, Tea	35
Cappuccino, Caffè Latte	45
Irish Coffee	115

All prices include VAT & service charge

MENU

KITCHEN HOURS 5PM - 9PM

SNACKS

*Also served Friday and Saturday
between 3pm-5pm*

HOMEMADE CRISPY SNACKS

served with dip - per person 55
- including a glass of sparkling wine
per person 125

THREE-COURSE MEAL

Chef's choice
per person 425

WINE PAIRING

Three glasses of wine.
Please ask the waiter
per person 275

"THE WHOLE LOT"

- Homemade crispy snacks and
sparkling wine
- Three-course meal - chef's choice
- Wine pairing
- Coffee and petit four
per person 745

STARTERS

TUNA CARPACCIO - Thin slices of red tuna
with yuzu crème, wasabi og cheese 155

"CHICKEN SALAD" - Terrine of chicken
with crispy skin, pickled celeriac and mustard 135

MAIN COURSES

BREWERY MEAL 185
"Crispy pork slices" - confit of roasted pork
with parsley sauce, small potatoes and pickled beets.

SHORT RIBS - Braised beef short ribs
in a spicy glaze with winter slaw, croquettes
and a ranch dressing 225

BOUEF BÉARNAISE - Sirloin steak,
a green salad, crisp fries, sauce Béarnaise 285

DESSERTS

CHEESE - Danish cheeses with with
crispy and sweet garnish 125

COCONUT AND PINEAPPLE - Sponge cake
with coconut, preserved pineapple, pineapple sorbet,
caramel and crunch 95

CHOCOLATE FONDANT - Chokolate lava cake
with forest fruit crème and preserved berries 95

COFFEE AND PETIT FOURS

3 hand-made petit fours 50
Including coffee 75

Information about allergenic ingredients - please ask your waiter.