

Our Beer

All of our beers are brewed in-house in the large copper vessels. Brewed with malt, hops and without artificial additives.

PILSNER	
Glass, 25 cl	29 / €4
Glass, 50 cl	58 / €8
Kwak Glass, 1Liter	116 / €17
Pitcher, 2 Litres	232 / €33

HERNING ALE	
Glass, 25 cl	31 / €4
Glass, 50 cl	62 / €9
Kwak Glass, 1Liter	124 / €18
Pitcher, 2 Litres	248 / €35

BEER OF THE MONTH	
Glass, 25 cl	35 / €5
Glass, 50 cl	70 / €10
Kwak Glass, 1Liter	140 / €20
Pitcher, 2 Litres	280 / €40

BEER SAMPLER	
3 x 10 cl	55 / €8



BEERS OF THE MONTH 2021

Subject to availability

January	IPA (India Pale Ale)
February	Oatmeal Stout
March	Honey Rye Ale
April	Easter Brew
May	Moor Brew
June & till 4/7	Rhubarb Ale
From 26th July	Honey Rye Ale
August	Honey Rye Ale
September	Oatmeal Brown Ale
October	Dark Weissbier
November	Christmas Brew
December	Christmas Brew

Other Beverages

NON-ALCOHOLIC	
Beer, bottle, 33 cl	28 / €4
Wine, bottle, 75 cl	175 / €24

GLUTEN FREE BEER	
Bottle, 33 cl	28 / €4

SOFT DRINKS	
Ice Tea and soda - <i>please ask your waiter</i>	
Glass, 25 cl	28 / €4
Glass, 50 cl	56 / €8

OUR OWN "SNAPS"	
Beer Snaps (40%)	29 / €4
Beer Snaps, Cask (55%)	39 / €6
Walnut Snaps (40%)	39 / €6
SAMPLER (3 x 2 cl)	68 / €10

SPIRITS (3 CL)	
- Please ask your waiter	

CHAMPAGNE & CAVA	
Philip Gamet, Champagne	500 / €71
Requena, Cava	298 / €43

WHITE WINE	
Mandarossa Sauvignon Blanc, 2019, Italy	350 / €50

Heart, Grüner Veltliner 2017/18, Austria	395 / €56
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Chablis Dauvissat, 2018, France	460 / €66
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Treasures, Chardonnay 2016, South Australia	360 / €51
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ROSÉ	
Horgelus 2020, France	340 / €49

RED WINE	
Seven Falls, Merlot, Saint Michelle 2014, Washington, USA	375 / €54

Paracombe, Shiraz 2010, Australia	490 / €70
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Proelio, Crianza 2014, Rioja, Spain	425 / €61
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Therra, PoderNuovo 2013, Toscana, Italy	425 / €61
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Barolo Bisu 2013, Piemonte, Italy	455 / €65
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Hostens Picant 2010, Bordeaux, France	410 / €59
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Fourcas-Borie 2009, Bordeaux, France	430 / €61
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Les Aphillanthes 2013, Rhône, France	390 / €56
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Châteauneuf-du-Pape 2018 Rhône, France	500 / €71
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Vosne-Romanée, 1 ^{er} Cru 2007, Bourgogne, France	700 / €100
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HOUSE WINE	
Red or white, 15 cl	58 / €8
Red or white, 37 cl	135 / €19
Red or white, 75 cl	260 / €37

Snacks

Grilled green olives, per bowl	35 / €5
Onions rings with salsa, per basket	35 / €5
Toasted garlic bread	35 / €5
Nürnberger Bratwürste with coarse mustard, a piece	15 / €2

Starters

Jerusalem artichoke soup with Serrano ham	118 / €17
<i>As a main course</i>	*217 / €31

Jerusalem artichoke soup with mushrooms (vegetarian)	118 / €17
<i>As a main course</i>	*217 / €31

Fried lemon sole fillet with shrimps, and asparagus	125 / €18
<i>As a main course</i>	*228 / €33

Fried goat's cheese with bread, salad, berries, nuts	98 / €14
<i>As a main course</i>	*168 / €24

Scampi Pan - Scampi with garlic, lime and chili	125 / €18
<i>As a main course</i>	*228 / €33

**All starters can be served as main courses with potatoes of the day and a salad. We have gluten free bread and burger buns.*

Mains

Spareribs ca. 500 g	185 / €26
Spareribs ca. 750 g	225 / €32

Delicious baby back pork ribs. Seasoned according to taste with chilli or barbecue dressing. Served with French fries and coleslaw.

The Brewery's Burger	169 / €24
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- Beef (& bacon)
- Chicken breast (& bacon)

Both burgers are made with cheese, tomato, lettuce, red onions and pickled cucumbers. Served with French fries and chilli mayonnaise.

Roasted Salmon	195 / €28
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Pearl barley, mushrooms, and braised little gem lettuce.

Vegetarian Dish	195 / €28
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Grilled skewer with sweet potatoes, vegetables and Halloumi cheese.

Beer-braised Veal	225 / €32
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With potato/broccoli gratin and cowberries.

STEAK: Ribeye or Sirloin, ca. 250 g	285 / €41
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With roasted potatoes or fries, béarnaise sauce and garnish of the day.

Beef Roast	785 / €112
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Approx. 1 kg - only served as a whole roast.

(Please allow min. 30 mins. cooking time). Carved at your table.

Served with potatoes of the day. (Baked potatoes must be pre-ordered).

A mixed salad, home-made onion dressing and sauce of the day.

EXTRA - WITH ALL DISHES

Garlic butter	10 / €1.4
Bearnaise or beer sauce	30 / €4

Dish of the Month

Eat as much as you like: 165 / €24
(* Christmas Duck kr. 199)

JANUARY

Roast of beef with roasted potatoes, a salad and onion dressing.

FEBRUARY

Pork Tenderloin à la Crème with French fries and a green bean salad.

MARCH

Grilled beef skewer with roasted potatoes, salad and thyme sauce.

APRIL

Lamb with tzatziki and roast potatoes.

MAY

Crisp Fried Pork Slices with parsley sauce, potatoes, beet roots.

JUNE & TILL 3RD JULY

Roast of beef with roasted potatoes, a salad and onion dressing.

FROM 26TH JULY & AUGUST

Pork Tenderloin à la Crème with French fries and a green bean salad.

SEPTEMBER

Grilled beef skewer with roasted potatoes, salad and thyme sauce.

OCTOBER & TILL 9TH NOVEMBER

Crisp Fried Pork Slices with parsley sauce, potatoes, beet roots.

FROM 10TH NOVEMBER & DECEMBER

Christmas Duck. (199,-)

Subject to alterations.



Desserts

The Brewery's Rhubarb Trifle	75 / €11
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Rhubarb compote, sugar-roasted nuts, vanilla ice cream, whipped cream.

Crème Brûlée with raspberry sorbet	78 / €11
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Chocolate fondant with vanilla ice cream	78 / €11
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Salted caramel ice cream with passion fruit purée	78 / €11
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Coffee

Americano, Espresso, Tea	34 / €5
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Dobbelt Espresso, Macchiato	39 / €6
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Cappuccino, Kaffe Latte	45 / €6
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Irish Coffee (3 cl Whiskey)	75 / €11
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Irish Coffee (6 cl Whiskey)	115 / €16
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Children's Menu

Children under 12 years: 1/2 price & 1/2 portion

Selected dishes only. Please ask the waiter.

All prices include VAT & service. Change in DKK only.