

2022

BEER OF THE MONTH

January	The Chimney Sweeper
February	February Bock
March	Honey Rye Ale
April	Easter Brew
May	IPA
June & till 2 nd July	Rhubarb Ale
From 25 th July	Harvest Beer
August	Harvest Beer
September	Weissbier
October	Weissbier
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
Lagar de Costa, Albariño, 2018 Spain	89
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

FISH - faroese salmon, beetroot, horseradish cream
with green oil, apple, local herbs 135

MEAT - Cold duck rillettes, plum,
cornichons, local herbs 155

CHEESE AND SAUSAGES

With garnish and toasted rye bread 155
Enough for two people

MAIN COURSES

BREWERY MEAL 185

Based on beer and ingredients of the season

- Please ask your waiter.

Served Monday - Thursday

PORK - Crisp pork breast, mash, pork cracklings,
gravy and herbs 225

DUCK - Slow-cooked duck, browned potatoes
red cabbage, and christmas gravy 275

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

DESSERTS

PIE - Chocolate and cherry sorbet 95

DESSERT - Crème brûlée, apple sorbet 115

CHEESE - A selection of Arla Unika cheeses,
with crispy and sweet garnish 125

Information about allergenic ingredients - please ask your waiter.