

OUR BEER

PILSNER

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

HERNING ALE

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

SPECIAL BREW

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

BEER SAMPLER

3 x 10 cl	55 / €8
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All of our beers are brewed in-house in the large copper vessels. Brewed with malt, hops and without artificial additives.

SPECIAL BREW 2021

January	Schwarzbier
February	Oatmeal Brown Ale
March	Honey Rye Ale
April	Easter Brew
May	May Bock
June & till 3/7	Summer Brew
From 26th July	Moor Brew
August	Moor Brew
September	IPA (India Pale Ale)
October	Dark Weissbier
November	Christmas Brew
December	Christmas Brew

OTHER BEVERAGES

NON-ALCOHOLIC

Non-alcoholic beer, 33 cl	28 / €4
Non-alcoholic wine 75 cl	175 / €24

GLUTEN FREE BEER

Gluten free beer, 33 cl	28 / €4
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GLUTEN FREE BEER

Ice Tea, Soda, 25 cl	28 / €4
Ice Tea, Soda, 50 cl	56 / €8

OUR OWN "SNAPS"

Beer Snaps (40%)	29 / €4
Beer Snaps, cask (55%)	39 / €6
Fruit Snaps (50%)	39 / €6
Sampler (2 cl of each)	68 / €10

SPIRITS (3 CL) - Please ask your waiter

CHAMPAGNE & CAVA

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

ROSÉ

Horgelus Rosé, 2019 France	340 / €49
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WHITE WINE

Mandarossa Sauvignon Blanc, 2018, Italy	350 / €50
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Heart, Grüner Veltliner 2017, 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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RED WINE

Rocklobster, Zinfandel 2013, California, USA	355 / €51
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Seven Falls, Merlot, Saint Michelle 2014, Washington, USA	375 / €54
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Paracombe, Shiraz 2010, Australia	490 / €70
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Proelio, Crianza 2014/2015, 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 2010, Rhône, France	390 / €56
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Châteauneuf-du-Pape 2013/2015 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 wine, 15 cl	58 / €8
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Red or white wine, 37 cl	135 / €19
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Red or white wine, 75 cl	260 / €37
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SNACKS

Grilled green olives, per bowl	35 / €5
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Onions rings with salsa, per basket	35 / €5
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Rye bread crisps with hummus, per basket	35 / €5
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Nürnberger Bratwürste with coarse mustard, a piece	13 / €2
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STARTERS

Hot-smoked Salmon. With smoked cheese cream, pea shoots and pickled red onions	98 / €14
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As a main course *168 / €24

Marinated Herring. With capers, red onions, a raw egg yolk	89 / €13
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As a main course *158 / €23

Fried Goat's Cheese. With bread, salad, berries, nuts	89 / €13
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As a main course *158 / €23

Scampi Pan - Scampi with garlic, lime and chili	118 / €17
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As a main course *217 / €31

Tapas Plate - Sampler of our starters	135 / €19
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As a main course *245 / €35

*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	175 / €25
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Spareribs ca. 750 g	215 / €31
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Delicious baby back pork ribs. Seasoned according to taste with chilli or barbecue dressing. Served with French fries and coleslaw.

The Brewery's Burger	159 / €23
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- Beef (& bacon)
(Medium, unless you want it cooked differently)

- Chicken breast (& bacon)

Both burgers are made with cheese, tomato, lettuce, red onions and pickled cucumbers. Served with French fries and Aioli dressing on the side.

Roasted Salmon	189 / €27
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With braised little gem lettuce, cauliflower purée, and potatoes of the day.

Beer-braised Veal	195 / €28
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With baked mashed potatoes and cowberries.

Vegetarian Dish	159 / €23
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Baked mushrooms with onion dressing and pea purée.

STEAK: Ribeye or Sirloin, ca. 250 g	265 / €38
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Roasted potatoes or fries, bearnaise sauce and garnish of the day.

Beef Roast	750 / €107
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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 potato 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 / €1.40	Bearnaise or beer sauce	30 / €4
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DISH OF THE MONTH

Eat as much as you like: **155 / €22**

(* Christmas Duck kr. 199)

JANUARY

Roast of beef with a baked potato and a salad

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, JUNE & TILL 3RD JULY

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

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 Trifle	75 / €11
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With pieces of orange, raisins, nuts, vanilla ice cream, whipped cream.

Pancakes with vanilla ice cream and orange sauce	78 / €11
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Chocolate truffle cake with lemon sorbet	78 / €11
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Hazelnut parfait with blackberry purée and berries	78 / €11
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COFFEE

Americano, Espresso, Tea	29 / €4
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Dobbel Espresso, Macchiato	37 / €5
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Cappuccino, Kaffe Latte	42 / €6
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Irish Coffee (3 cl Whiskey)	65 / €9
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Irish Coffee (6 cl Whiskey)	102 / €15
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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.