

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 2020

January	Smokey Beer
February	Oatmeal Stout
March	Honey Rye Ale
April	Easter Brew
May	IPA (India Pale Ale)
June & till 4/7	Summer Brew
JULY	CLOSED 5/7-26/7
August	Moor Brew
September	Weissbier
October	October Fest
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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SOFT DRINKS

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 - Please ask your waiter

CHAMPAGNE & CAVA

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

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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ROSÉ

Horgelus Rosé, Côtes de Gascogne 2019, France	340 / €49
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RED WINE

Rocklobster, Zinfandel 2013, California, USA	355 / €51
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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
Red or white wine, 37 cl	135 / €19
Red or white wine, 75 cl	260 / €37

SNACKS

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

STARTERS

Smoked Salmon with horseradish foam and fennel	98 / €14
<i>As a main course</i>	*168 / €24

Carpaccio of Veal with Parmesan, pesto and olives	89 / €13
<i>As a main course</i>	*158 / €23

Fried Goat's Cheese with bread, salad, berries, nuts	89 / €13
<i>As a main course</i>	*158 / €23

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

Tapas Plate - Sampler of our starters	135 / €19
<i>As a main course</i>	*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
Spareribs ca. 750 g	215 / €31

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)**
- **Vegetarian (mushrooms)**

All 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
With creamy pearl barley with mushrooms. Tomato salad.	

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

Vegetarian Dish <i>(Only served as a main course)</i>	159 / €23
Portobello mushrooms with two kinds of filling, salad and potatoes of the day.	

Ribeye Steak, ca. 250 g	265 / €38
Served with roasted potatoes, garlic butter, and garnish of the day.	

Sirloin Steak, ca. 250 g	260 / €37
With French fries, pepper sauce and a mixed salad.	

Beef Roast	750 / €107
Approx. 1 kg beef cuvette. 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.

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

Ground steak with béarnaise sauce, fried potatoes and peas.

APRIL

Lamb with tzatziki and roast potatoes.

MAY, JUNE & TILL 4TH JULY

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

FROM 27TH 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 plum compote, sugar-roasted nuts, ice cream, whipped cream

Warm pancakes with ice cream	78 / €11
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Chocolate fondant with vanilla ice cream	78 / €11
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Crème Brûlée with raspberry sorbet	75 / €11
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COFFEE

Americano, Espresso, Tea	29 / €4
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Dobbelt 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.