

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	Brown Ale
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

Soft drinks	price per 25 cl	25
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WINES BY THE GLASS

SPARKLING WINE

	price per glass	
Cava, Spain		68
Champagne Philippe Gamet, Brut, France		93

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

COFFEE

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

All prices include VAT & service charge

MENU

KITCHEN HOURS 5PM - 9PM

SNACKS

Homemade crispy snacks served with dip
per person 55

- including a glass of sparkling wine
per person 125

CHEESE AND SAUSAGES

With garnish and toasted rye bread 155
Enough for two people

BREWERY MEAL

- Please ask the waiter 185
Served from Monday to Thursday

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

GREENS - Mushrooms à la crème,
local herbs 115

FISH - Marinated Faroese salmon, rye bread,
soft cheese, frisée lettuce 125

BEEF - Carpaccio, piment d'espelette, pearl onions,
matured cheese from Arla Unika, local herbs 155

MAIN COURSES

PORK - Beer-braised pork cheeks,
mushrooms, Jerusalem artichokes, apple 225

FISH - Cod, variations of cabbage, fish sauce,
local pea shoots 235

BEEF - Slow-cooked fillet of beef, variations of
cabbage, red currants, pepper sauce 235

BOUEF BÉARNAISE - Sirloin steak,
a green salad, crisp fries, sauce Béarnaise 275

DESSERT

PIE - Berries of the season, chocolate, ice cream 95

BLACKBERRIES - Variations of Danish
blackberries, elderflower sorbet 110

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