

LUNCH

LUNCH PLATE

minimum two persons

Fried plaice fillet remoulade · lemon

Roasted pork red cabbage · pickles

Chicken salad bacon

Cheese local rye biscuits · chutney **per pers. 235,-**

Herring for the lunch plate:

Spiced herring Chr. Ø pigens sild · egg · onions **+39**

Fried Salt herring onions · beetroot · beer mustard **+39**

LUNCH DISHES

Brewer's burger **139,-**

dry age patty · cheese · tomato-onion relish · pickles

Fries +30,-

Pork burger **129,-**

roasted pork · mayo · red cabbage and pickles

Fries +30,-

Chicken burger **139,-**

crispy chicken · lettuce · tomato · pickled onions · aioli

Fries +30,-

Spareribs fries · barbecue sauce · coleslaw **159,-**

Extra ribs +30,-

Danish omelet bacon · beer mustard **129,-**

Pariser steak **149,-**

pickles · beetroot · onions · horseradish · capers · egg yolk

Brewer's Bowl **159,-**

rice · cabbage · carrot · edamame beans · pickled onions · mango · goma dressing

falafels or crispy chicken +25,-

OPEN DANISH SANDWICH

Spiced herring **125,-**

Chr. Ø pigens sild · egg · onions

Fried plaice fillet **129,-**

remoulade · lemon

Fried plaice fillet **135,-**

hand-peeled shrimps · caviar · mayo

Egg and hand-peeled shrimps **129,-**

caviar · lemon

Roasted pork **129,-**

red cabbage · pickles

"Dyrlægens natmad" **125,-**

liver pate · salted meat and beer aspic

Chicken salad **125,-**

pickled mushrooms and bacon · on white bread

Potato **125,-**

green mayo · pickled red onions · bacon

Fried salted herring **129,-**

beetroot · soft onions · beer mustard

Shrimps **165,-**

hand-peeled shrimps · mayo and lemon · on white bread

"Stjernes kud" **179,-**

Fried and steamed plaice fillet · hand-peeled shrimp · dressing · on white bread

Aged cheese onions and beer aspic **125,-**

Cheese plate **135,-**

Selected cheeses from Sct. Clemens, Arla Unika, and Thise
local rye biscuits · chutney and beer nuts

DESSERT

Brewers dream **99,-**

hazelnut crunch · vanilla ice cream with salted caramel

Lemon Trifli **99,-**

vanilla · curd and crunch · meringue

Dark orange Chocolatemousse **99,-**

nuts · raspberry sorbet (VG)

FOR DESSERT

We recommend a small glass of dessert beer 45, -

A homemade liqueur or blackcurrant rum 35, -

Coffee 45, -

Irish Coffee 70, - / 90,-

The - several varieties 45, -

FOR KIDS

Spareribs fries · ketchup **109,-**

Fried plaice fillet **109,-**

fries · remoulade

Child's plate **109,-**

toppings · salad · bread

Pasta Bolognese **109,-**

Fries **49,-**

Ice cream chocolate sauce and crispy waffle **75,-**



VG - Vegan · Information about allergens can be obtained from staff · Wi-Fi: Bryghuset · Kode: Svanekebryg

Only one bill per table, please · Commercial cards, issued within or outside of EU/EEA and private cards issued outside EU/EEA, will be surcharged with a fee