DINNER

MAINCOURSE

Spareribs	229,-	
spareribs with fries · barbecuesauce · coleslaw extra ribs +50,-		
Cod	269,-	
confit and baked \cdot lentils from Bornholm and fennel \cdot fish sauce		
Garlic Tenderloin	329,-	
200 g. grilled beef tenderloin with fries \cdot broccoli \cdot chim garlic butter and aioli	ichurri ·	
Beef	279,-	
250 g. grilled striploin with with baked celery purée · bi fries and bearnaise	roccoli ·	
Lamb	279,-	
grilled lamb fillet with celery purée · baked sunchokes pepper sauce	· potatoes ·	
Pasta from Bornholm	229,-	
seaweedpasta with crab and chorizo \cdot tomato \cdot dill sala	ıd	
Celery (VG)	209,-	
confit celery steak \cdot oyster mushroom-lentil salad \cdot tom	atosauce	
EXTRA FOR SHARING		
to the maincourse		
Asparagus and spinach sauté	40,-	
Baked Cabbage	40,-	
with nuts and "Vesterhavs" cheese		
Carrots honey and sesame	40,-	
All kinds	100,-	

DESSERT

Brewers dream hazelnut crunch · vanilla ice cream with salted caram	99,- nel			
Rhubarb trifle crunch and whipped cream	99,-			
Dark orange Chocolatemousse (VG) nuts · raspberry sorbet	99,-			
Cheese selected cheeses from Sct. Clemens, Arla Unika, and T local rye biscuits · toasted rye bread · chutney	129,- Thise			
FOR DESSERT We recommend a small glass of dessert beer 45, - Coffee 45, - Irish Coffee 75, - / 95,- The - several varieties 45, - A homemade schnapps, liqueur or blackcurrant rum. See the selection or ask your waiter.				
FOR KIDS				
Spareribs fries · ketchup	109,-			
Pasta Bolognese	99,-			
Fried plaice fillet fries og remoulade	99,-			
Ice cream chocolate sauce and crispy waffle	65,-			



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

BREWERS

MENU LOOK AT THE BOARD

STARTER

Tatare	115,-
<code>veal \cdot marrow dressing \cdot rawpickled gooseberries \cdot chi</code>	ps
Langoustine Bisque	129,-
langoustine tails · bread	115
raw marinated salmon tartare blinis · smoked cheese cream · ramson capers · dill	115,-
EXTRA FOR SHARING	

Focaccia and hummus (VG) 4 pcs.	30,-
Garlic bread with tomato and parsley (VG)	50,-
2 pcs. Olives (VG)	45,-

BEERMENU

Selected by our Beer Sommelier	
For a 2-course menu 3 glasses	150,-
For a 3-course menu 4 glasses	190,-