## DINNER

## MAINCOURSE

		sparerit extra ril
		Salm
STARTER		oven-ro fish sau
<b>Tatare</b> veal $\cdot$ marrow dressing $\cdot$ cress and hibiscus dust $\cdot$ chip	<b>115,-</b>	<b>Garli</b> 200 g. g garlic b
Langoustine Bisque	129,-	<b>Beef</b> 250 g. g
<b>raw marinated salmon tartare</b> guacamole · Thai sauce · dill	115,-	fries an Guin
EXTRA FOR SHARING		Roasteo tarrago
<b>Focaccia and hummus</b> (VG) 4 pcs.	30,-	Pasta saffron
<b>Garlic bread</b> with tomato and parsley (VG) 2 pcs.	50,-	tomato Cabb
Olives (VG)	45,-	filled w
BEERMENU		
Selected by our Beer Sommelier		Broce
For a 2-course menu 3 glasses	150,-	Corn
For a 3-course menu 4 glasses	190,-	Carro

**BREWERS** 

<b>Spareribs</b> spareribs with fries · barbecuesauce · coleslaw extra ribs <b>+50,-</b>	229,-	
<b>Salmon</b> oven-roasted · pearl barley · mushrooms and spring on fish sauce	<b>269,-</b> ions ·	
<b>Garlic Tenderloin</b> 200 g. grilled beef tenderloin with fries · cabbage · chir garlic butter and aioli	<b>329,-</b> nichurri ·	
<b>Beef</b> 250 g. grilled striploin with with baked celery purée · c. fries and bearnaise	<b>279,-</b> abbage <sup>.</sup>	
<b>Guinea fowl</b> Roasted guinea fowl · lentil salad with Bornholm lentil tarragon sauce	<b>269,-</b>	
Pasta from Bornholm 229,- saffron pasta from Pastariget with garlic-fried tiger prawns - tomato sauce - baked tomatoes		
Cabbage roll (VG) filled with mushrooms, onions, and rice $\cdot$ ratatouille	209,-	
EXTRA FOR SHARING to the maincourse		
Broccolini with Goma dressing	40,-	
<b>Corn</b> with parmesan and paprika	40,-	
<b>Carrots</b> with Bornholm honey and sesame	40,-	
All kinds	100,-	

## DESSERT

Brewers dream hazelnut crunch $\cdot$ vanilla ice cream with salted carame	<b>99,-</b>	
Rhubarb trifle crunch and whipped cream	99,-	
Dark orange Chocolatemousse (VG) nuts · raspberry sorbet	99,-	
Cheese 129,- selected cheeses from Sct. Clemens, Arla Unika, and Thise local rye biscuits · toasted rye bread · chutney		
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