

# 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

raw marinated tuna or crispy chicken +25,-

## OPEN DANISH SANDWICH

**Spiced herring** **119,-**

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** **119,-**

pickled mushrooms and bacon · on white bread

**Fried salted herring** **129,-**

beetroot · soft onions · beer mustard

**Shrimps** **165,-**

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

**"Stjernesked"** **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

**Dark orange Chocolatemousse** **99,-**

nuts · raspberry sorbet (VG)

**Blondie** **99,-**

sea buckthorn

### 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