

Our Beer



All of our beers are brewed in-house in the large copper vessels. Brewed with malt, hops and without artificial additives.

PILSNER	Glass, 25 cl	29 / €4
	Glass, 50 cl	58 / €8
	Kwak, 1 litre	116 / €17
	2 Litres	232 / €33

HERNING ALE	Glass, 25 cl	31 / €4
	Glass, 50 cl	62 / €9
	Kwak, 1 litre	124 / €18
	2 Litres	248 / €35

BEER OF THE MONTH	Glass, 25 cl	35 / €5
	Glass, 50 cl	70 / €10
	Kwak, 1 litre	140 / €20
	2 Litres	280 / €40

SAMPLER	3 x 10 cl	55 / €8
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BEERS OF THE MONTH 2022

Subject to availability

January	The Chimney Sweeper
February	February Bock
March	Honey Rye Ale
April	Easter Brew
May	IPA
June & till 2/7	Rhubarb Ale
From 25 th July	Harvest Beer
August	Harvest Beer
September	Weissbier
October	Brown Ale
November	Christmas Brew
December	Christmas Brew

Other Beverages

NON-ALCOHOLIC

Beer, bottle, 33 cl	28 / €4
Wine, bottle, 75 cl	175 / €24

GLUTEN FREE BEER

Bottle, 33 cl	28 / €4
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SOFT DRINKS

Ice Tea og sodavand - spørg tjeneren

Glass, 25 cl	28 / €4
Glass, 50 cl	56 / €8

OUR OWN "SNAPS"

Beer Snaps (40%)	29 / €4
Beer Snaps, Cask (55%)	39 / €6
Walnut Snaps (40%)	39 / €6
Sampler (3 x 2 cl)	68 / €10

SPIRITS (3 CL) - Please ask your waiter

CHAMPAGNE & CAVA

Philip Gamet, Champagne	580 / €83
Requena, Cava	298 / €43

HOUSE WINE

Rød- eller hvidvin, 15 cl	65 / €9
Rød- eller hvidvin, 37 cl	150 / €21
Rød- eller hvidvin, 75 cl	285 / €41

WHITE WINE

Mandarossa Sauvignon Blanc, 2019, Italy	350 / €50
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Heart, Grüner Veltliner 2018, Austria	450 / €64
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Chablis Dauvissat, 2018, France	480 / €69
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Treasures, Chardonnay 2016, South Australia	360 / €51
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ROSÉ

Horgelus 2020, France	340 / €49
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RED WINE

Seven Falls, Merlot, Saint Michelle 2015, Washington, USA	470 / €67
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Paracombe, Shiraz 2010/11, Australia	520 / €74
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Proelio, Crianza 2015, Rioja, Spain	390 / €56
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Therra, PoderNuovo 2013, Toscana, Italy	480 / €69
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Barolo Bisu 2013, Piemonte, Italy	600 / €86
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Hostens Picant, 2010, Bordeaux, France	480 / €69
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Fourcas-Borie 2009, Bordeaux, France	490 / €70
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Les Aphillanthes (Bio) 2013, Rhône, France	440 / €63
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Châteauneuf-du-Pape 2018 Rhône, France	500 / €71
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Vosne-Romanée, 1 ^{er} Cru 2007, Bourgogne, France	1100 / €157
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Coffee

Americano, Espresso, Tea	34 / €5
Double Espresso, Macchiato	39 / €6
Cappuccino, Kaffe Latte	45 / €6
Irish Coffee (3 cl Whiskey)	75 / €11
Irish Coffee (6 cl Whiskey)	115 / €16

Snacks

Grilled green olives, per bowl	35 / €5
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Onions rings with salsa, per basket	35 / €5
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Toasted garlic bread, per basket	35 / €5
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Toasted garlic bread with cheese, per basket	50 / €7
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Nürnberger Bratwürste with coarse mustard, a piece	15 / €2
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Starters

Smoked salmon with dill, pointed cabbage, and herb cream	129 / €18
<i>As a main course</i>	*235 / €34

Fried lemon sole fillet with shrimps, and asparagus	139 / €20
<i>As a main course</i>	*255 / €36

Scampi Pan - Scampi with garlic, lime and chili	139 / €20
<i>As a main course</i>	*255 / €36

** All starters can be served as main courses with potatoes of the day and a salad. We have gluten free bread and burger buns.*

Mains

Spare ribs approx. 500 g	195 / €28
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Spare ribs approx. 750 g	245 / €35
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Delicious baby back pork ribs. Seasoned according to taste with chilli or barbecue dressing. Served with French fries and coleslaw.

The Brewery's Burger	179 / €26
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- Beef (& bacon)
- Chicken breast (& bacon)

Both burgers are made with cheese, tomato, lettuce, red onions and pickled cucumbers. Served with French fries and chilli mayonnaise.

Grilled Vegetarian Skewer	195 / €28
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With sweet potatoes, vegetables, Halloumi cheese, and onion dressing.

Beer-braised Veal	245 / €35
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With oven-baked mashed potatoes and cowberries.

STEAK: Ribeye or Sirloin, approx. 250 g	295 / €42
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With roasted potatoes or fries and garnish of the day.

EXTRA - WITH ALL DISHES

Garlic butter	10 / €1.4
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Pepper or beer sauce	25 / €4
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Desserts

The Brewery's Plum Trifle	85 / €12
Plum compote, sugar-roasted nuts, vanilla ice cream, whipped cream.	

Chocolate fondant with vanilla ice cream	85 / €12
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Salted caramel ice cream with passion fruit purée	85 / €12
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Dish of the Month

Eat as much as you like: 195 / €28

JANUARY

Roast of beef with roasted potatoes, a salad and onion dressing.

FEBRUARY

Pork Tenderloin à la Crème with French fries and a green bean salad.

MARCH

Grilled beef skewer with roasted potatoes, salad and thyme sauce.

APRIL

Lamb with tzatziki and roast potatoes.

MAY

Crisp Fried Pork Slices with parsley sauce, potatoes, beet roots.

JUNE & TILL 2ND JULY

Roast of beef with roasted potatoes, a salad and onion dressing.

FROM 25TH JULY & AUGUST

Pork Tenderloin à la Crème with French fries and a green bean salad.

SEPTEMBER

Grilled beef skewer with roasted potatoes, salad and thyme sauce.

OCTOBER & TILL 9TH NOVEMBER

Crisp Fried Pork Slices with parsley sauce, potatoes, beet roots.

FROM 10TH NOVEMBER & DECEMBER

Christmas Duck.

Subject to alterations.



Every Monday

DENMARK'S NATIONAL DISH

Eat as much as you like 195 / €28

Crisp fried pork slices with parsley sauce, small potatoes, apple and onion compote and pickled beetroots
(We prefer pre-ordering)

Children's Menu

Children under 12 years: 1/2 price & 1/2 portion

Selected dishes only. Please ask the waiter.

All prices include VAT & service. Change in DKK only.