DINNER

MAINCOURSE

Fish roasted salmon · pearl barley · beurre blanc with miso	259,-	
Lamb longroasted lamb · pickled and roasted onion · potatoes red wine sauce	259,-	
Beef 250 g. grilled striploin with puree · salad and fries · bear	279,- naise	
Ribeye 300 g. grilled ribeye with puree · salad and fries · bearna	319,- aise	
Pasta from Bornholm safranpasta with tigerprawns · longbaked tomatoes	229,-	
Cauliflower (vg) fried cauliflower · ratatouille with lentils from Bornholn	199,-	
EXTRA FOR SHARING		
	40,-	
Broccolini with goma dressing and sesame	40,-	
Grilled salad with Vesterhavs cheese	40,-	
All kinds	100,-	

DESSERT

Blondie ganache · sea buckthorn	99,-
Rhubarb crunch og cream chantilly	99,-
"Pina Colada" rum braised pineapple · vanilla ice cream with cocor	99,- nut
3 kinds of cheese rye biscuits from Bornholm · chutney	109,-
FOR DESSERT We recommend a small glass of dessert bee A homemade liqueur or blackcurrant rum Coffee 45, - Irish Coffee 70, - / 90,- The - several varieties 45, -	-
FOR KIDS	
Spareribs fries · ketchup	109,-
Pasta Bolognese	99,-
Fried plaice fillet fries og remoulade	99,-
Ice cream chocolate sauce and crispy waffle	65,-



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

BREWERS

Bingo Gringo Prawns

Longbaked beetroot

cream · salad · cashew

Tatar

4 pcs.

2 pcs.

Olives (vg)

fried tigerprawns in beer batter · aioli · lime

pepper mayo · pickled mushrooms · artichoke chips

Bread and whipped butter

Garlic bread with tomato and parsley (vg)

For a 2-course menu 3 glasses

For a 3-course menu 4 glasses

MENU LOOK AT THE BOARD

99,-

99,-

115,-

25,-

45,-

45,-

150,-190,-

STARTER

EXTRA FOR SHARING

BEERMENU Selected by our Beer Sommelier

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