DINNER

MAINCOURSE

	Spareri
OARD	spareribs v extra ribs +
	Cod confit and
	Veniso
L15,-	wrapped v pepper sau
L15,-	Grilled 250 g. grill
L15,-	Pork ch
	Pasta fi
25,-	Celery confit cele
50,-	
45,-	Gratina with pump
	Baked (with nuts a
150,-	King Oy
190,-	with spinad
	115,- 115,- 115,- 25,- 50,- 15,-

BREWERS

Spareribs spareribs with fries · barbecuesauce · coleslaw extra ribs +50,-	229,-	
Cod confit and baked \cdot lentils from Bornholm and fennel \cdot	269,- fish sauce	
Venison wrapped venison fillet with varety of carrots · mashed pepper sauce	279,- potato	
Grilled Beef 250 g. grilled striploin with varety of carrots · fries · be	279,- earnaise	
Pork cheeks beer braised in Stout with mashed potato and seasona	249,- al vegetables	
Pasta from Bornholm seaweedpasta with mussels · fennel and white wine c	229,- ream sauce	
Celery (vg) confit celery steak with oyster mushroom-lentil salad	209,- • tomatosauce	
EXTRA FOR SHARING		
Gratinated Cauliflower with pumpkin seeds	40,-	
Baked Cabbage with nuts and "Vesterhavs" cheese	40,-	
King Oyster Mushroom with spinach and shallots	40,-	
All kinds	100,-	

DESSERT

Brewers dream hazelnut crunch · vanilla ice cream with salted cara	99,- ^{mel}
"Fastelavnsbolle" Danish pastry with beer ice cream	99,-
Dark orange Chocolatemousse	99,-
Cheese selected cheeses from Sct. Clemens, Arla Unika, and local rye biscuits · toasted rye bread · chutney	129,- Thise
FOR DESSERT We recommend a small glass of dessert bee A homemade liqueur or blackcurrant rum Coffee 45, - Irish Coffee 75, - / 95,- The - several varieties 45, -	-
FOR KIDS	
Spareribs fries · ketchup	109,-
Pasta Bolognese	99,-

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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

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