# DINNER

### MAINCOURSE

**Spareribs** fries and coleslaw · barbecuesauce

**Fish** Hake with garnish and potatoes · lemonmayo

**Beef (+50,-)** 250 g. grilled striploin with garnish and fries · bearnaise

Veal Roasted cuvette with garnish and potatoes · redwine sauce

**Tenderloin (+80,-)** 200 g. grilled beef tournedos · garnish and potatoes · redwine sauce

**Pasta from Bornholm** with tiger prawns · pesto and long-baked tomatoes · parmesan can be made vegetarian

## BEERMENU

Selected by our Beer Sommelier

For a 3-course menu 4 glasses160,-For a 2-course menu 3 glasses125,-



### DESSERT

Cheesecake blackberry

**Lemon trifli** lemon curd and vanilla cream · meringue and crunch

Salted caramel vanilla icecream with salted caramel and crunch

Apple old-fashioned apple pie with macaroons and whipped cream

**3 kinds of cheeses** (+20,-) crispbread · pickled walnuts and red onions · chutney

#### FOR DESSERT

We recommend a small glass of dessert beer 40, -A homemade liqueur or blackcurrant rum 30, -Coffee 40, -Irish Coffee 60, -The from Bornholms Thehandel - several varieties 40, -

## FOR KIDS

Spareribs fries · ketchup	89,-
<b>Beef</b> fillet with fries and bearnaise	99,-
Pasta Bolognese	89,-
Fried plaice fillet fries og remoulade	89,-
<b>Icecream</b> chocolate sauce and crispy waffle	49,-

# MAINCOURSE 229,-2 COURSES 279,-

3 COURSES 319,-

START WITH A BEER 40.-

## STARTER

Cauliflower (vg) pickled mushroom and roasted nuts · salsa verde

Mushroom toast (v) grilled bread · stewed mushrooms with parsley

Panko fish fried fish · salsa

Beetroot tatare (v) variety of beets · apple and egg

Tatare trufflemayo and herbs

## SNACKS

Garlic bread (vg)	40,-
with tomato	
Olives (vg)	40,-

Wi-Fi: Bryghuset · Code: Svanekebryg

Svaneke Torv 5 · 3740 Svaneke · Tlf.: +45 56 49 73 21 · svanekebryghus.dk · when paying with some credit or debit cards, a fee will be charged · Only one bill per table, please