

# Dinner Menu



## DINNER A LA CARTE

Compose your own menu from the a la carte menu

2 COURSES  
DKK 305

3 COURSES  
DKK 385

Hereford Beef Entrecôte  
DKK 329

Hereford Beef Entrecôte  
DKK 409

Single: Starters DKK 95,- Main courses DKK 235,- (Hereford Beef Entrecôte DKK 275,-)  
Desserts DKK 95,-

## STARTERS

### SALMON RILLETTES

Served with pea purée, dill marinated cucumber balls, frisée salad and root vegetables chips

Det  
Gamle Bryghus  
Classic

### SMOKED VENISON

Topped with smoked cheese cream, pickled red onions, frisée salad and lovage mayo

All starters are served with the bread and butter of the house

## MAIN COURSES

200G.  
HEREFORD  
BEEF ENTRECÔTE  
(Additionally a larger  
Entrecôte can be added  
for DKK 89,- pr. 100g.)

or

200G. ROYAL  
VEAL  
MEDALLIONS

Det  
Gamle Bryghus  
Classic

Set on the bottom of the garnish, potato of the day, Jerusalem artichoke purée and Karl Johan mushroom sauce

ADDITIONAL EXTRAS DKK 35

Béarnaise sauce whipped with chervil and tarragon

### WHITE FISH

Set on the bottom of the garnish, potato of the day, herb salad and watercress cream

## THE ORIGINAL FAVORITE BREWMASTER BURGERS (ALSO AS TAKE-AWAY)

### CLASSIC

180g beef patty, brioche bun, tomato-cucumber relish, beer-pickled red onions, spicy mayonnaise, chili mayonnaise, cheddar, fried bacon and baby salad

125 DKK

Det  
Gamle Bryghus  
Klassiker

### DELUXE

360g beef patty, double cheese and bacon

175 DKK

Det  
Gamle Bryghus  
Klassiker

### ROYAL

540g beef patty, triple cheese and bacon

225 DKK

Det  
Gamle Bryghus  
Klassiker

### POMME FRITES

Rustic fries served with spicy mayonnaise and chili mayonnaise

50 DKK

### SWEET POTATO FRIS

Rustic sweet potato fries served with spicy mayonnaise and chili mayonnaise

60 DKK

### BØRNEBURGER

180g beef patty, brioche bun, ketchup, cucumber and baby salad  
(Additional: Bacon DKK 10,- and cheese DKK 10,-)

85 DKK

## DESSERTS

### LAYERS OF APPLE

Apple compote cooked on the Brewery's own juice, Chantilly cream and crisps

Det  
Gamle Bryghus  
Classic

### COLD WHITE CHOCOLATE SOUP

Whipped with curdle and vanilla, topped with edible flowers and passion fruit sorbet

