

# Beer list

House brewed hand crafted draught beers.

**Regular selection of hand crafted beer: 25 cl. 39 kr. 40 cl. 59 kr. 60 cl. 75 kr.**



Česke Böhmer

**Česke Böhmer** – A very classic 5,0 % ABV Pilsner type beer inspired by the way this is brewed in Bohemia. Brewed exclusively from Bohemian lager malt and Saazer hops this beer is clear, light coloured and crisp. Medium bodied with soft, smooth bitterness, distinctive malty taste, and an elegant spicy, hoppy aroma.

This beer type is very all round and accompanies most food quite well. It is, however, best suited for light foods like fish – also smoked fish and poultry – and it is naturally a thirst quencher on a warm summer day.



New York Lager

**New York Lager** - A traditional, American pre-prohibition lager. Full bodied, dark golden colour with 5.2 % ABV. Intensely malty with notes of caramel, pronounced bitterness and a floral aroma of North American Cascade hops. An all round beer that accompanies many food types like pork, fish and poultry.



Nørrebro Bryghus

**Brugge Blonde** – This Blonde Ale is brewed in the Belgian abbey-style. It is a pale golden beer of 6,5 % ABV with a distinct spicy aroma owing to the special yeast strain, the use of honey as well as the spices added - lemon peel and grains of paradise. The taste is full, bittersweet and complex, finishing with a gentle warming sensation that lingers in the mouth.

**Ravnsborg Rød** -  
Dense malt  
Amarillo hops.



Ravnsborg Rød

A version of the classic British Amber or Red Ale. Reddish brown, smooth, round and full bodied with 5.5 % ABV. character mixed with intense fruity and aromatic aromas. The taste is dominated by the fruitiness and spicy notes of Soft bitterness and a slightly sweet, creamy finish.

Bombay Pale Ale



**Bombay Pale Ale** - Nørrebro Bryghus' interpretation of the classic India Pale Ale. A powerful beer brewed exclusively with English Marris Otter malt which gives a deep and an intense malt character. Plenty of fruity ale aromas supplemented by bold notes of classical English aroma hops added after fermentation (dry hopping). Big body, high bitterness and some sweetness characterize this golden 6,5 % ABV beer.

brewed  
delicacy



Nørrebro Bryghus

**RugPorter** - A porter, 5,8 ABV. Coffee black and unfiltered with a beautiful caramel coloured foam, The smell is like fresh coffee while the taste is faintly bitter and reminds you of rye-bread from the rye malt and liquorice. An English inspired .

Nørrebro Bryghus



**Simcoe Pale Ale** – A pale ale, 6,3 ABV. A tempting unfiltered pale ale in the American style. The fragrance is very hoppy with tropical fruit and citrus notes. Over-hopped with only dry Simcoe-hops, give's this beverage it's pungent nature. The flavour is bone-dry, fresh and fruity with a hint of grapefruit.

Nørrebro's julebryg



**Nørrebro's julebryg** - A unique, deep copper coloured ale (7,0 % alcohol) brewed on malts made from barley, wheat and oats and flavoured with a secret blend of Christmas spices. The beer is full bodied with a complex, spicy aroma, rich and sweetish flavour that ends in a slightly bitter finish.

yeast  
malty



Nørrebro Bryghus

**Jingleweizen** - A dark unfiltered wheat beer, 5,5% ABV. Fruity banana and melon aromas from the German top fermentation are first impressions in this relatively full flavoured and semi sweet wheat ale. The flavour is fresh and easy with toffee and accents coming through.

Nørrebro Bryghus



**Chicas IPA** - A pale American inspired IPA, 6,3 ABV. Wonderfully fruity aromas from the Chinook and Cascade hops are first impressions in this full flavoured, freshly bitter ale, that boasts light malty notes and a big and floral hop aroma.

Nørrebro Bryghus



# Beer list

**Little Korkny Ale** - Nørrebro Bryghus first Barley Wine. Full bodied ale made of Pale ale and Crystal malt among others. A strong 12,25% ABV beer, with a distinct sweetness and a well defines taste of cascade hops as well as a hint of plums and caramel.

**Limited Release: 10 cl. kr. 25 cl.. 55 kr.**

---

## Beer menu

If you have chosen one of the restaurant's menus, they can be accompanied by a beer menu. We serve a glass as an aperitif and one glass specially selected to complement each course of the menu.

Beer menu 25 cl.: 4 glasses: 130,00 kr., 5 glasses: 160,00 kr., 6 glasses: 195,00 kr.

Beer menu 40 cl.: 4 glasses: 208,00 kr., 5 glasses: 240,00 kr., 6 glasses: 289,00 kr.

---

## Nørrebro Bryghus beer on bottles

Nørrebro Bryghus can now offer 6 of our hand brewed beer on 40 cl. bottles. Buy them "to go" today. Bottle charge: 1 kr.



Ceske Böhmer	40 cl.:	26,00 kr.
New York Lager	40cl.:	26,00 kr.
Ravnsborg Rød	40cl.:	26,00 kr.
Bombay Pale Ale	40cl.:	26,00 kr.
Stuykman Wit	40cl.:	26,00 kr.
Julebryg	40 cl.:	26,00 kr.
King's County Brown Ale	40 cl.:	26,00 kr.