

MENU

STARTERS

Pulled Pork Taco

svinenakke marinert i appelsin, 100% mais tortilla, queso fresco, koriander mayo
pork neck marinated in orange, 100% corn tortilla, queso fresco, coriander mayo

160

(egg)

Beef Tartare

røkt eggeplomme, syltet løk, steinsopp mayo
smoked egg yolk, pickled onion, porcini mayonnaise

200

(egg,wheat)

Jerusalem Artichoke Cream Soup

med marinerte blåskjell
with marinated mussels

210

(lactose,
mollusc)

MAIN COURSE

Beef Steak

250 g biff, potetpave, demi glace, sesongens grønnsaker
250g beef, potato pave, demi glace, seasonal vegetables

425

(lactose)

Reinder Steak

160 g ytrefilet av reinsdyr, røkt gresskar,
blåbærmarinerte rødbeter, steinsoppskum, hasselnøtt
160g reinder fillet, smoked pumpkin, blueberry
marinated beetroot, porcini foam, hazelnut

395

(lactose, nuts)

Smoked Short Ribs

pommes frites, chimichurri

Brew Beef Burger

160g biff patty, cheddar, bacon, sprø løk, syltet agurk
160g beef patty, cheddar, bacon, crispy onion, pickled cucumber

278

(wheat, soya)

Vegetarian Burger

frityrstekt sopp, cheddar, sprø løk, syltet agurk
deep fried mushroom, cheddar, crispy onion, pickled cucumber

258

(wheat, soya)

DESSERT

Karamellpudding med bringebærølskum
Caramel Pudding with raspberry beer foam

145

(gluten, lactose)

BEER TAPAS

Short Rib Croquettes

porcini mayo/pickled onion

80

(gluten, milk, eggs)

Korean Style Crispy Chicken

chilli, ginger glaze, sesame

120

(soya, sesame)

Herring with Bread Crumbles

pickled onion and smoked creme fraiche

85

(fish, lactose, gluten)

Tempura Oyster Mushrooms

korean style glaze, sesame

100

(gluten, soya, sesame)

Crispy Chicken Skin

served with spicy mayo

95

(egg)

Smoked Beef Jerky

Brewyard style marinated beef jerky

120

(soya)

Tempura Scampi

beer battered & served with mango mayo

135

(shellfish, gluten, egg)

Special Tapas Of The Day

Ask your waiter about what's cooking!

Feeling snacky?

We recommend ordering two or three different tapas per person.

SHARE A PITCHER



Brewyard "Orca" - Pilsner 4,7%

Classic pilsner brewed with a blend of German and Czech hops, for a crisp and clear finish

335

Brewyard "Iceberg" - IPA 6%

Old school IPA brewed with Citra and Azacca hops, with stone fruit notes and a balanced bitterness

420

Brewyard "Black Sails" - Dark Lager 5,5%

A blend of nine different malts, with classic German hops.

Easy to drink, with notes of toffee and biscuit

400

Brewyard "Hvete Piraten" - Wheat Beer 5,5%

Belgian style wheat beer with a complex, dry finish and fruity, spicy notes

400

DRINK MENU

OUR BREWS

Brewyard "Orca" - Pilsner 4,7%

Classic pilsner brewed with a blend of German and Czech hops, for a crisp and clear finish.

108

Brewyard "Black Sails" - Dark Lager 5,5%

A blend of nine different malts, with classic German hops.

Easy to drink, with notes of toffee, caramel and biscuit.

138

Brewyard "Hvete Piraten" - Wheat beer 5,5%

Belgian style wheat beer with a complex, dry finish and fruity, spicy notes

138

Brewyard "Iceberg" - IPA 6%

Old school IPA brewed with Citra and Azacca hops, with stone fruit notes and a balanced bitterness

148

Brewyard Beer Flight

Can't decide? Try three of our brews served in a tasting 0.2 glass.

250

Scan the QR code to check ALL of our beers!



COCKTAILS

Fly-bye Chinatown

Fruity and booze forward, with raspberry and Oolong white tea.

158

Umeshu Highball

Refreshing highball with stone-fruit and orange notes.

154

Okinawa Beach

Fruity, tropical drink with pineapple and Jasmine tea.

154

Brew-spresso Martini

Our version of the famous classic, but with cold brew coffee.

158

Skinny Geisha

Fresh and sour drink with Yuzu and Jasmine green tea.

156

SECRET COCKTAIL

Changing every week. For those who feel like trying something new!

156

DRINK MENU

SPARKLING

Terre Sant'Alberto Prosecco	132 / 630
Moingeon Cremant de Bourgogne	142/ 750
Taittinger Champagne	1200

WHITE WINE

Stefan Winter Riesling Trocken	142 / 645
La Chablisienne Bourgogne Chardonnay	162 / 730
Duckhorn Chardonnay	962

RED WINE

Luigi Righetti Valpolicella Classico	142/ 645
Bodega Trapiche Syrah	155 / 685
Lopez de Heredia Rioja	790
Stags Leap Artemis Cabernet Sauvignon	1299



ALCOHOL FREE

Cola / Cola Zero / Fanta / Sprite	52
Askim Eplemost	55
San Pellegrino sparkling water 500ml	85
Nøgne alcohol free beer	89
Weihenstephaner Hefeweissen 500ml	108

GAMES AND KARAOKE

KARAOKE

950 krn per hour

DARTS

300 krn per hour / 5krn per minute
(minimum 30min)

SHUFFLEBOARD

300 krn per hour / 5krn per minute
(minimum 30min)