



Christmas at BRUS

MENU

SNACKS

Hay Smoked Nuts

Drink pairing:

Vandal: Fresh and Crisp dry hopped German ale.

STARTERS

Pickled Herring w. Herb Creme Fraise, Mustard and Green Apples

Duck Croquettes, Fermented Mushroom Mayo

Duck Liver Parfait w. Pickled Beetroots and Sticky Walnuts

Bread Basket

Drink Pairing:

Brokilde Winter: Full bodied, lightly sweet with notes of clove and banana

MAIN

Confit Pork Belly w. Celeriac Puré, Dehydrated Apples, Port wine Glaze, Black Kale

Kale Salad w. Butternut Pumpkin

Drink Pairing:

Brokilde Belgian Strong Ale: Dark malts, notes of candied sugar, dried fruits and caramel

DESSERT

Ris a la'Mande w. Cherry Sauce

Drink Pairing:

To Øl Natur, Ordinance: Wild fermented sour beer, with Stevnsbær cherries.

Compliments the sweetness of the cherries in the Ris a la' Mande