

TO DRINK

BOTTLED BEER, EACH

50 DKK

Møn Dronning Fanes Brown Ale – 5.3%

Møn, Liselund IPA – 5.2%

Møn, Hårbølle Honning Porter – 8.5%

Hoegarden – 4.9%

Ale No 16 – 5.7%

Leffe Blonde – 6.6%

Leffe Brune – 6.5%

Nordic Gylden Bryg – 0.5%

Nordic Hvede – 0.5% (canned)

DRAUGHT BEER

Møn Grønæggers Pilsner – 4.5%, S/L

35/50 DKK

New York lager – 5.0%, S/L

35/50 DKK

WHITE WINE

Sancerre, Chateau Fontaine-Audon,
Langlois-Chateau, per glass/bottle

65/325 DKK

Weissburgunder, Burg Ravensburg,
Baden, per glass/bottle

60/295 DKK

Pagadebit, Romagna DOC,

Poderi dal Nespoli, per glass/bottle

65/325 DKK

RED WINE

Prugneto Sangiovese Romagna,

Poderi dal Nespoli, Italien, per glass/bottle 60/295 DKK

Pinot noir, Burg Ravensburg,

Baden, per glass/bottle

65/325 DKK

ROSÉ WINE

Rosé IGP, Domaine Janasse,

Rhone, per glass/bottle

45/225 DKK

CHAMPAGNE / SPARKLING

Spumante CUVAGE blanc de blanc, per glass 75 DKK

Spumante CUVAGE rosé, per glass 75 DKK

Please ask your waiter for other wine or champagne.

COLD BEVERAGES

Soft drinks 25cl

30 DKK

MØN Organic juice

30 DKK

MØN mineral water still/sparkling 30cl/75cl 30/65 DKK

Ice water, per glass

15 DKK

SELECTION OF SNACKS

45 DKK

HOT DRINKS, EACH

40 DKK

Latte

Chai Latte

Cappuccino

Double Espresso

Macchiato

Black coffee

Nu Tea

COFFEE TO GO

25 DKK

SUMMER AT IDA BRYGGEN

With inspiration from Southern French bistros and a touch of real Danish Summer. This is how our professional chefs have selected the dishes for this menu.

Meant to be enjoyed here on the water preferably in the mild (we hope) Summer breeze and plenty of sunshine (we hope even more...).

Bon Appétit at IDA Bryggen!

OPENING HOURS

Monday to Thursday:

11am to 4pm

Friday:

11am to 5pm

Kitchen open Monday-Friday:

11:30am to 2:30pm

Weekends:

Open for private parties

Holidays:

Closed

BOOK YOUR TABLE IN ADVANCE

Please make your lunch reservation in advance on our website below.

www.restaurantidabryggen.dk