

BRUS is turning 1 & making spontaneous (food) changes

The people behind BRUS and Spontan have from the very beginning promised spontaneity and surprises. The place is started by the mother brewery To Øl, who is famous for experimenting, exploring and challenging the existing. BRUS is turning 1 on May 11th simultaneously sliding fully into the brewpub shoes.

BRUS was built with room for experimental changes and spatial shifts. BRUS has no walls except for those enclosing the restrooms and stock room. The mobile interior in the barrel rows allows for redecoration and new partitions. The notion of openness is an inherent part of BRUS. The different functions of the space are not remarkably divided allowing the guests to drift between the spaces. Instead of having a bar in one end and a restaurant in the other, BRUS and Spontan is now merging in order for all guests to be able to take part in a common bar buzz and food options. BRUS has from the very beginning had a strong chef in Christian Gadiant, who left Restaurant Marchal to open his own restaurant at BRUS. And now Christian has taken the spontaneous decision to drop a wall of barrels and occupy the entire house with modern bar food.

The restaurant pillars are loosened up – orders are made by ticking off multiple choice menu cards, like you know if from your local Dim Sum spot and you shouldn't reserve your table unless you're a larger party. Bookings and table service is replaced by a more casual dining experience – an experience of drinking great craft beers in your local eatery or merely to have dinner in a brewpub. All depending on taste, pleasure, thirst & appetite.

“With this solution we give many more guests the option of eating spontaneously. In Copenhagen it's often difficult to do a walk-in and this limits the eating-out culture, which we really want to challenge”, co-owner Morten Bruun explains and adds: “at the same time the bar is so busy, that it only makes good sense for us to break down some barriers so that the house is one big bar, where it is then also possible to indulge in some super nice food – instead of keeping those two entities separated.”

Bar food 2017

The food is modern and beautiful as you know it from the hands of Christian Gadiant. With combinations of classical virtues and new Nordic – but with more American references and a lot of Asian twists.

“We've been working on fermentation projects, which will now appear even more on the menu card,” Christian says “There is fermented fries and oyster fermented kimchi on the card. You'll also find fried chicken in lemon verbena and citrus salt and big sticky ribs covered in Szechuan pepper.”

What is a brewpub

A bar that serves food and beer that is brewed on the same address

BRUS

BRUS is owned by the people behind To Øl and Mikropolis. BRUS opened in May 2016 and was awarded 'Best New Brewer' and 'Best Brewer Taproom' in RateBeer Best Awards in 2017. BRUS is located in Guldbergsgade 29F, 2200 Copenhagen N.

Read more about BRUS here: www.bruscph.dk

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