

# Gæstgivergården's breakfast

10 am – 11 am

## Soft boiled egg

### Bread from Den Gamle By's bakery

Sourdough bread & rye bread.

Butter with sea salt.

Jam.

### Den Gamle By's cold cut & cheese

Cured pork belly with pepper & sage.

Aged cheese.

### "Ymer"

Danish yoghurt stirred with syrup and citrus,  
Topped with rhubarb compote and crunchy oats.

95,-

## For the sweet tooth

### Rhubarb pie

Freshly baked from Den Gamle By's Bakery – with mazarin and almonds.

Served with sour cream.

38,-

### "Vaniljekrans"

Butterbisquit with vanilla and almonds

15,-

### Allergens and intolerance?

Please ask our waiters about the ingredients in your meal.



# Beverages

## Coffee

Freshly ground coffee from Peter Larsen

38,-

## Tea from A.C. Perch's Tea shop

**Black tea** – Earl Grey tea with bergamot and lychee

**White tea** – Chinese tea with exotic fruit

**Herbal tea** – with liquorice root, apple, peppermint and lemongrass

38,-

## Iced coffee

Organic espresso with whole milk, sweetened with hazelnut syrup.

48,-

## Juice

Orange or apple juice from Bie's brewery.

36,-

## Lemonade

Based on citrus, spices and herbs from the gardens of Den Gamle By.

Topped with sparkling water

(0,33 l)

46,-

