



Beverages

Draft beer

Den Gamle By's Dark Beer

Top fermented beer with smoked malt, inspired by Den Gamle By's brewer.
(0,33 l / 4,9%) **Kroner 48,-**

Organic Thy Pilsner

The first organic pilsner in Denmark from Thisted Bryghus.
(0,33 l / 4,6%) **Kroner 48,-**

Bottled beer

Den Gamle By's Bock

Top fermented beer, strong, golden-brown and malty beer.
(0,33 l / 7%) **Kroner 48,-**

Thy Classic 0,5%

Fresh & aromatic non-alcoholic dark beer from Thisted Bryghus.
(0,33 l / 0,5%) **Kroner 48,-**

Schnapps & brandy

Quince-schnapps, Wormwood bitter, Apple brandy or Forest aquavit.
(3 cl) **Kroner 35,-**

Wine

White Wine

Gocce Chardonnay Bio Horeca IGP Terre Siciliane.
Kroner 65,- / 310,- Tap water included.

Red Wine

Le petit Tracteur Rouge Domaine André Brunel.
Kroner 65,- / 310,- Tap water included.

Rosé Wine

Domaine Montrose Côtes-de-Thongue.
Kroner 70,- / 350,- Tap water included.
Glass (0,15 l) / Bottle (0,75 l)

Soft drinks

Lemonade (0.33 l)

Based on citrus, spices and herbs from the gardens of Den Gamle By. Topped with sparkling water. **Kroner 46,-**

Hancock Sportscola (0,33 l bottle)
Kroner 42,-

Softdrinks and organic juices (0.25 l)

Cola, Cola Light, Orange, Elderflower, Apple Juice, Blackcurrant, Rhubarb or Sparkling Water. **Kroner 36,-**

Den Gamle By's water – still (0,5 l)
Kroner 25,-

Coffee & Tea

Den Gamle By's coffee

Organic freshly ground coffee from Peter Larsen.
Kroner 38,-

Tea from A.C. Perch's Teashop

Black tea – Earl Grey tea with bergamotte and lychee
White tea - Chinese tea with exotic fruit
Herbal tea - with liquorice root, apple, peppermint and lemongrass
Kroner 38,-

Iced coffee

Organic espresso with full milk, sweetened with hazelnut sirup. **Kroner 48,-**

Restaurant GÆSTGIVERGÅRDEN.



The chefs of Den Gamle By are proudly, processing their own products by smoking fish, pickling seasonal vegetables and curing meats.

Herbs, fruits and vegetables are harvested throughout the year in Den Gamle By's historical gardens.

The bakers of Den Gamle By deliver the freshly baked bread and cakes, which serve as the foundation for a good traditional lunch. With the same recipes and procedures as the old masters.

"Smørrebrød"

Served on bread from Den Gamle By's bakery.

"Gravlaks"

Cured salmon with brown sugar, dill, pickled asparagus & lemon.

"Kryddersild"

Pickled herring, potatoes, onions, sour cream, capers & cress.

"Sprængt oksebryst"

Beef brisket, creamed horseradish, fresh tomatoes & cress.

"Kyllingesalat"

Chicken salad with mushrooms, bacon, pickles on toasted bread.

1 stk. 75,- / 2 stk. 130,- / 3 stk. 175,- per person

We recommend Den Gamle By's historic brews and Schnapps to go with the lunch.

The story...

"Smørrebrød"

Decorated and topped "smørrebrød" is a Danish invention that started in Copenhagen in the 1880s. Bread buttered with lard spread, butter and cold cuts has always been around, but now it was turning into a more upscale eating experience. A "Smørrebrødsjomfru" was specifically trained for it and a restaurant's prestige was regarded by the length and options on its menu.

"Gravad"salmon"

Gravad is a Swedish expression for fermentation of fish in a pit or hole dugged in the ground. It has been developed since and is more commonly known as a curing with salt, sugar, herbs and spices.



Lunch

”Frikadeller”

Meatballs of veal and pork with warm spices. Served on rye bread with red cabbage and pickled greens. **Kroner 105,-**

”Friturestegt camembert”

Breaded and deep fried Camembert cheese with crispy radishes and salads. Served with toasted bread and blackcurrant marmalade. **Kroner 95,-**

Roasted cauliflower

Crispy cauliflowers with apples, radishes, salad and kernels. Served with a creamed acidic dressing and rye bread. **Kroner 95,-**

Vegan option with vinaigrette

”Tarteletter”

Two crispy puff pastry tartlets from our bakery with a creamy fricassee of chicken and white asparagus, dressed with tomatoes and parsley. **Kroner 95,-**

”Tartar”

Raw beef tartar with onions, tomato, horseradish and raw yolk. Served with buttered rye bread. **Kroner 160,-**

”Stjernes kud”

Crispy breaded and steamed steamed fish with shrimps and smoked faroese salmon. Served with a traditional red dressing, black roe and lemon on homemade buttered whole milk bread from Den Gamle By’s bakery. **Kroner 190,-**

We recommend Den Gamle By’s historic brews to go with the lunch.

The story...

”Frikadeller”

There is probably not a kitchen in the world, where you will not come across some kind of meatball. The first time meatballs appear in a Danish cookbook is in 1703, made from ground lamb. It gets more common around 1900 to use pork as the main ingredient.

”Friturestegt camembert”

Camembert is a high-fat cheese, which turns into a melting fondue-like river on your plate when you cut into it. An undisputed classic from the 70s.

”Tarteletter”

Different shells and sizes of puff pastry or short crust dough has been used as containers for salty or sweet contents since the 1500s. The name Tarteletter or Tartlets appears in cookbooks around 1800, but it was around 1900 and in between the wars, the creamed chicken became the most popular filling.

”Tartar”

The best tartar was usually made with horsemeat in the 50’s, since horsemeat was thought to be the leanest and most tender. In the 70’s beef became the more common choice for a good tartar.

”Stjernes kud”

The smørrebrød classic – “Stjernes kud” – was in its original shape known as “Tout de Paris” – a french expression referring to the elite or cream of the people. In this case referring to the rather extravagant ingredients in the dish. It made its entrance in the Danish lunch restaurants in the 1920s and was a serving based of boiled rice or puff pastry, shrimps, fried mussels, lobster bisque and asparagus. It was only later on in the 1940s that it was transformed into a “smørrebrød” and the name, “Stjernes kud, meaning shooting star, was used.

Snacks

Den Gamle By’s lunchbox

Meatball, cucumber, rye bread, carrot bun, winegums and organic apple juice. The lunch-box is yours to keep! **Kroner 80,-**

”Rejecocktail”

Shrimp cocktail with hand peeled shrimps with crispy lettuces, dressing, caviar, lemon & dill. **Kroner 120,-**

Fried fish

On buttered rye bread. Served warm with remoulade and a lemon wedge. **Kroner 80,-**

Pommes frites

Served with remoulade. **Kroner 55,-**

Cracklings

With juniper, sage, crisp rye bread and herb mayonnaise. **Kroner 48,-**

The sweet tooth

”Kiksekage”

Vanilla biscuits layered with a cocoa cream. **Kroner 28,-**

”Rubinsteinkage”

Mousse with rum, macaroons, red currant jelly & cream puff. **Kroner 45,-**

”Citronfromage”

Lemon mousse topped with whipped cream, candied lemon and chocolate. **Kroner 45,-**

”Vaniljekrans”

With vanilla and almonds baked with butter. **Kroner 15,-**

Allergens and intolerance?

Please ask our waiters about the ingredients in your meal.

The story...

Cracklings

Nothing shall go to waste - not even the skin of the pig. Back in the day the pig skin was used in different dishes. Not surprising that the salty and crispy version (Cracklings)became popular with the Danes. It was first made in the crispy version in the middle of the 1800s where the stove was a big part of making roasted pork (flæskesteg) a national dish. In the 1950s the cracklings became a snack to go with a cold beer.

”Kiksekage”

”Kiksekage” was a staple on the Danish coffee tables in the 1970’s. First known from the 1950’s, where a mixture of cocoa, eggs and palmin was a cheaper alternative to real chocolate - and easy for people to make, since it is not baked. Versions of ”Kiksekage” is common several places in Europe and has probably made its way to Denmark from Germany, where it is known from the 1920’s as ”Kalter Hund”, meaning ”Cold Dog”.

”Rubinsteinkage”

The Rubinstein cake was created by a danish pastry chef around 1907, to celebrate the visit by the famous pianist Arthur Rubinstein. The Rubinstein cake was often on the menu for festive occasions in 1974.

”Vaniljekrans”

The butter biscuit with vanilla and almonds is a Danish creation. The Danes got into eating biscuits when the invention of the cast iron stove became common in the households. Den Gamle By’s vaniljekrans is from a recipe in the 1857-edition of Madam Mangors recipe collection.

