

# Restaurant GÆSTGIVERGÅRDEN.



## Gæstgivergården's lunch

**Smoked salmon** with smoked fresh cheese & herbs

**Fried marinated herring** with capers, apple & fennel compote

**Chicken salad** served in a crispy vol au vent

**Salt-cured ham** with a purée of 'Ingrid' peas

'Frikadelle' with autumn pickles

**Matured Havarti** with crispbread & compote

..... 215,-

## 'Smørrebrød'

On bread from Den Gamle By's bakery

### Pumpkin

Baked and pickled pumpkin, cream cheese, crispy flax crackers & sage **(vegetarian)**.

### Baked celeriac

Pickled black cabbage, porcini mayonnaise, roasted hazelnuts, matured cheese & cress **(vegetarian)**.

### 'Gravad laks'

Faroese salmon cured with beets & elderberries from our garden, pickled mustard seeds, crisp fennel & dill.

### 'Sol over Gudhjem'

Smoked mackerel, egg yolk, onion & radishes.

### Chicken salad

Parsley mayonnaise, pickled leeks, apples & crispy pork belly.

..... Per piece 75,-

**We recommend 2 pieces of 'smørrebrød' for a lunch**

## Lunch

### 'Bernstorffs' salad

Historical beets with crispy lettuces & blackberry vinaigrette **(vegan)**.

..... 95,-

### 'Tarteletter'

Served with cherry tomatoes and parsley in two crispy puff pastry shells from our bakery. Choose between:

- Chicken with asparagus or
- Creamed mushrooms with 'Ingrid' peas **(vegetarian)**.

..... 110,-

### 'Frøken Jensens Frikadeller'

Traditional Danish meatballs from veal and pork with allspice, nutmeg & pepper. Cabbage salad with pickled apples, walnuts, lingonberries & a sour cream dressing.

..... 125,-

### 'Brændende kærlighed'

Mashed potatoes with a compote of smoked bacon, apples & onion. Browned savoy cabbage, autumn pickles & 'Ingrid' peas.

..... 145,-

### 'Stjernesked'

Crispy & steamed plaice fillet, hand-peeled shrimps, smoked Faroese salmon & roe – served on butter fried bread with dill mayonnaise & lemon.

..... 215,-

## Den Gamle By's lunch box for children

Warm meatball, ryebread from our bakery, carrot bun, apple, wine gums & organic apple juice. The lunchbox is yours to keep!

..... 80,-

# A bit hungry?

## 'Sprødstegt fiskefilet'

Breaded and fried plaice filet served on buttered ryebread from our bakery with remoulade & lemon.

85,-

## 'Flæskesvær'

Pork rinds with juniper berry & sage from Den Gamle By's herb garden & herb mayonnaise.

49,-

## 'Ostemad'

Cheese on toasted ryebread with compote of green tomatoes.

55,-

## Beverages

### Draft beer

#### Den Gamle By's Dark Beer

Top fermented beer with smoked malt.

(0,33 l / 4,9%) ..... 49,-

#### Organic Thy Pilsner

The first organic pilsner in Denmark from Thisted Bryghus.

(0,33 l / 4,6%) ..... 49,-

### Bottled Beer

#### Den Gamle By's Bock

Top fermented beer, strong, golden-brown and malty beer.

(0,33 l / 7%) ..... 49,-

#### Thy Classic 0,5%

Fresh and aromatic non-alcoholic dark beer from Thisted Bryghus.

(0,33 l / 0,5%) ..... 49,-



### Soft drinks

#### Den Gamle By's lemonade

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

(0,33 l) ..... 46,-

#### Hancock Sport-Cola

(0,33 l bottle) ..... 42,-

#### Soft drinks and organic juices

Cola, Cola Light, Orange, Elderflower, Apple Juice, Blackcurrant, Rhubarb, or Sparkling Water.

(0,25 l) ..... 36,-

#### Den Gamle By's water – still

(0,5 l) ..... 25,-

### Wine

#### White wine

Geils Riesling Trocken 2021 Rheinhessen. Glass (0,15 l) / Bottle (0,75 l)

..... 70,- / 350,-

Tap water included

#### Rosé

Domaine Montros Côtes-de-Thon-gue. Glass (0,15 l) / Bottle (0,75 l)

..... 70,- / 350,-

Tap water included

#### Red wine

Côtes du Rhône 2021 Benoit Lavau Grenache & Syrah.

Glass (0,15 l) / Bottle (0,75 l)

..... 70,- / 350,-

Tap water included

### Schnapps & brandy

Quince schnapps, Wormwood bitter, Apple brandy or Forest aquavit.

(3 cl) ..... 35,-

### Coffee & Tea



#### Coffee

Freshly ground coffee from Peter Larsen.

..... 39,-

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

**Earl Grey** - black tea with bergamot.

**White Temple Tea** - Chinese tea with exotic fruit.

**Herbal tea** - Licorice root, apple, peppermint, & lemongrass.

..... 39,-

#### Hot cocoa

Served with whipped cream.

..... 45,-

## The sweet tooth



#### 'Kartoffelkage'

Traditional Danish cream pastry with marzipan, vanilla cream & cocoa.

..... 32,-

#### Blackberry tart

Freshly baked from Den Gamle By's bakery with almonds.

..... 45,-

#### 'Dansk Æblekage'

Apple compote layered with macarons & freshly whipped cream.

..... 55,-

#### 'Vaniljekrans'

Biscuit with vanilla & almonds baked with butter.

..... 15,-

### Allergies and intolerance?

Please ask our waiters about the ingredients in your meal.