

# Restaurant GÆSTGIVERGÅRDEN.



## Gæstgivergården's lunch serving

taste of the 70s -

**Cured salmon** with mustard-dill sauce

**Pickled herring** with capers, fennel & 'ketchup'

**Soft-boiled egg** with tomato & fried onions

**Brisket** with horseradish & cress

**Danish meatball** with pickles

**Aged Havarti cheese** with crispbread and compote

..... 215,-

## 'Smørrebrød'

Served on bread from Den Gamle By's bakery

### 'Røget laks'

Smoked salmon with pickled asparagus, cream cheese, & dill on sour-dough bread.

### 'Sol over Gudhjem'

Smoked mackerel, egg yolk, onions & radishes.

### 'Tomat a la tartar'

Tomato, onions, capers, jelly & horseradish mayonnaise **(vegetarian)**.

### 'Hønsesalat'

Chicken salad with celery & bacon on sourdough bread.

### 'Roastbeef'

Roastbeef with pickles, crispy onions & cold bearnaise.

..... Per piece 75,-

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

## Lunch menu

### 'Maskeret blomkål'

Roasted cauliflower with a tangy dressing, crispy radishes, apples, lettuce & pumpkin seeds. Served with rye bread. **(vegetarian)**.

..... 95,-

### 'Tarteletter'

Served with lettuce and tomatoes in two of the baker's crispy tartlet shells. Choose between:

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

..... 110,-

### 'Frikadeller'

Classic Danish veal & pork meatballs with nutmeg, allspice & pepper. Served with stewed red cabbage, orange and rye bread.

..... 125,-

### 'Rejecocktail'

Hand peeled shrimps with crispy lettuce, dressing, roe, lemon & dill.

..... 120,-

### 'Stjernes kud'

Crispy breaded & steamed fish with hand peeled shrimps, smoked Faroese salmon, roe & lemon.

..... 215,-

## Den Gamle By's lunch box for children

Meatball, cucumber, ryebread, carrot bun, wine gums & organic apple juice. The lunchbox is yours to keep!!

..... 80,-

# Snacks

## Fried Camembert

Breaded & deep-fried Camembert cheese with crispy radishes & lettuce.

95,-

## Fried fish

On buttered rye bread. Served warm with remoulade & lemon.

85,-

## Cracklings

With juniper, sage, crisp rye bread & herb mayonnaise.

48,-

# Beverages

## Draft beer

### Den Gamle By's Dark Beer

Top fermented beer with smoked malt.

(0,33 l / 4,9%) ..... 48,-

### Organic Thy Pilsner

The first organic pilsner in Denmark from Thisted Bryghus.

(0,33 l / 4,6%) ..... 48,-

## Bottled Beer

### Den Gamle By's Bock

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

(0,33 l / 7%) ..... 48,-

### Thy Classic 0,5%

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

(0,33 l / 0,5%) ..... 48,-

## Sangria



Classic 70s cocktail with red wine, berries, orange & a splash of schnapps.

(0,2 l) ..... 75,-

(1 jug) ..... 375,-

## Soft drinks

### 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-Thongue. 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.

..... 38,-

### 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.

..... 38,-

### Iced coffee

Sweetened with hazelnut syrup.

..... 48,-

# The sweet tooth

## 'Kiksekage'

Vanilla biscuits layered with a cocoa cream.

..... 28,-

## 'Rubinsteinkage'

Mousse with rum, macaroons, red currant jelly & cream puff.

..... 55,-

## 'Citronfromage'

Lemon mousse topped with whipped cream, candied lemon & dark chocolate.

..... 55,-

## 'Vaniljekrans'

Biscuit with vanilla & almonds baked with butter.

..... 15,-

## Allergens and intolerance?

Please ask our waiters about the ingredients in your meal.