

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,-

Schnapps & brandy

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

(3 cl)

35,-

Wine

White wine

Geils Riesling Trocken 2021 Rheinhessen.

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

70,- / 350,- Tap water included

Rosé

Domaine Montrose 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)

65,- / 310,- Tap water included

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 Bys 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.

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 restaurants 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 digged in the ground. It has been developed since and is more commonly known as a curing with salt, sugar, herbs and spices.

„Hønsesalat“

Cold, boiled chicken combined with a sauce made of oil & egg yolk has been known since the first half of the 19th century. It became a part of the „smørrebrød" tradition in the 1880's.

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 Sportscola

(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,-

Coffee & Tea

Coffee

Freshly ground coffee from Peter Larsen.

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.

38,-

Iced coffee

Organic espresso with whole milk, sweetened with hazelnut syrup.

48,-



„Smørrebrød“

Open-faced sandwiches on buttered rye bread from Den Gamle By's bakery.

„Gravad Laks“

Faroese salmon cured with aquavit and herbs, cream cheese with lemon and dill, pickled mustard seeds and fennel.

„Kryddersild“

Pickled herring, 'rygeost'-cheese, red onions, capers, salted egg yolk and crispy radish.

„Gulerod“

Salt-baked carrots, ramson mayonnaise, crispy onions and grated mature cheese.

„Hønsesalat“

Chicken salad with smoked mayonnaise, pickled root vegetables and leeks, crispy sunchoke and watercress.

1 piece 75,- / 2 pieces 130,- / 3 pieces 175,- per person

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

Gæstgivergården's lunch serving

Served with Den Gamle By's malted rye bread, wheat bread and crispbread. With lard spread and butter.

Faroese salmon cured with aquavit and herbs.

Fried herring with Den Gamle By's mustard and hops, dill mayonnaise and shallots.

Chicken salad in a crispy vol au vent.

Terrin of veal braised veal with wild garlic and mustard.

Meatball with „Ingrid“ peas and pickled greens.

„Gammel Knas“ cheese with crispbread & rhubarb compote.

190,-

Bernstorffs salad

Beetroot tataré with lentils, shallots, salted egg yolk, salads & herbs. Served with rye bread.

95,-

„Tarteletter“

Two crispy puff pastry tartlets from our bakery with a creamy fricassee of chicken and white asparagus, dressed with pickled pearl onions and parsley.

95,-

„Frikadeller“

Classic Danish veal and pork meatballs served with potato salad in a light mustard vinaigrette with rapeseed oil, salty capers, dill and onions.

105,-

„Stjernes kud“

Steamed and fried fish fillets, handpeeled shrimps and smoked Faroese salmon, herb mayonnaise and lemon - served on homemade wheat bread from Den Gamle By's bakery.

190,-

„Stegte sild“

The herring is an old classic in Danish food culture. It has always been eaten and in various editions - cured, salted, marinated or fried.

Puff pastry

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.

„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.

„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 the cream of the society. 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.

Den Gamle By's lunch box for children

Meatball, apple, rye bread, carrot bun, winegums and apple juice. The lunch box is yours to keep!

80,-

A bit hungry?

Cracklings

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

48,-

„Havgus“

Aged cheese with green tomato compote, served on rye bread.

55,-

Fried fish

On buttered rye bread. Served warm with remoulade and a lemon wedge.

85,-

The sweet tooth

„Mariebolle“

Cream puff made of choux pastry, filled with vanilla custard and lemon curd.

40,-

Rhubarb Pie

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

38,-

„Vaniljekrans“

With vanilla and almonds baked with butter.

15,-

Allergens and intolerance?

Please ask our waiters about the ingredients in your meal.

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.

Rhubarb Pie

Even though rhubarb was known as a medical plant in Denmark hundreds of years ago, it wasn't until the 1800s that it claimed a spot in the Danish kitchen gardens. Probably the first Danish recipe for rhubarb compote was found in the 1842 version of Madam Mangor's cook book. Soon after that Mangor started to launch fruit pies with rhubarb or other fruits.

„Mazarin“

A mazarin is a pie or small portion of cake with a shortcrust bottom, marzipan and sugar. The pie is traditionally decorated with a chocolate or caramel glaze and with chopped hazelnuts. Summer editions with fresh berries also exists. The cake is assumed to be a Danish creation from the late 17th century and it is named after the powerful french cardinal Mazarin.

„Vaniljekrans“

The butter biscuit with vanilla and almonds is a Danish creation. The Danes got into eating biscuit 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.