

Beverages

Draft beer

Den Gamle By's Christmas brew

Inspired by the breweries' first Christmas brew from around 1900. Full-bodied, dark and a little sweet – brewed like German Munich beer. (0,33 l / 7%)

45,-

Den Gamle By's Dark Beer

Top fermented beer with smoked malt, inspired by Den Gamle By's brewer, adds a light smoky flavor. (0,33 l / 4,9%)

45,-

Organic Thy Pilsner

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

45,-

Bottled beer

Aarhus Fortæller beer

Top fermented beer with a special Belgian yeast, floral bitterness, light smoky flavour and brewed on light malt types. Unfiltered (0,6l / 7%)

70,-

Den Gamle By's Bock

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

45,-

Carlsberg Nordic

Gentle, golden and with fresh notes of hops. (0,33 l / 0,5%)

45,-

Schnapps & brandy

Den Gamle By's Christmas Schnapps, Quince-schnapps, Wormwood bitter, Apple brandy, or Forest aquavit (3 cl)

35,-

Wine

White wine | Vinem Chardonnay Macabeo Cariñena Esteban Martin

Red wine | Le petit Tracteur Rouge Domaine André Brunel

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

Tap water included

65, / 250,-

Soft drinks

Organic soft drinks and juice

Cola, Orange, Sparkling water, Elderflower or Rhubarb. (0.33 l)

35,-

Cola light

(0,25 l)

30,-

Den Gamle By's water – still

(0,5 l)

25,-

Hot drinks

Coffee

(with refills)

32,-

Den Gamle By's tea

Earl Grey tea with mint from the gardens of Den Gamle By mixed by Perchs Teashop.

32,-

Homemade warm cocoa

with whipped cream.

38,-

Den Gamle By

Restaurant GÆSTGIVERGÅRDEN.

The chefs of Den Gamle By are each day with pride, 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.

Gæstgivergården's Christmas Lunch

"Gravad" Faroese salmon

cured with dill and brown sugar, along with pickled green tomatoes and mustard sauce made from the chef's own recipe.

"Garmestersild"

Pickled herring med greens and herbs from the gardens.

Goose breast

cured with orange, cardamom and honey from our own beehives.

Christmas "medister"

Sausage made of pork, apples and leftover mash from the brewing of Den Gamle By's dark beer.

Havarti

Matured cheese from Arla Unika served with rosehip berry jam.

All is served with our malted rye bread, full milk white bread and crispbread. With lard spread and butter.

165,-

We recommend Den Gamle By' Christmas brew and Schnapps to go with the lunch.

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.

Garmestersild

A true "garmestersild" (glazier herring) is made of a salted herring, outwatered and pickled in a sweet brine with herbs and raw vegetables. It's credited to its inventor, the Swedish glazier, competitive sailor and gourmand, John Erik Carlson.

Goose

It has been common to keep geese since old days and for centuries, a goose was the most common bird on the dining table. The goose was butchered in the fall and eaten traditionally for "Mortens Aften". During the 1800s it became a regular dish for Christmas eve.

Smørrebrød

„Stegt sild”

Breaded and pickled herring with homemade mustard, hops grown in Den Gamle By, beetroot, blackcurrants, horseradish, our malted rye bread and lard spread.

90,-

„Frikadeller”

Classic Danish meatballs made from pork and veal, Served with Brussels sprouts with lemon zest, roasted hazelnuts, mayonnaise and parsley and our malted rye bread.

95,-

Lunch

Roasted pork belly

Slow roasted Danish pork belly, with fennel and orange peel, red cabbage with cinnamon, cloves and pickled apple. Served with our malted rye bread.

125,-

Puff pastry

Two crispy puff pastry tartlets from the bakery, with a creamy fricassee of chicken and white asparagus, dressed with pickled mushrooms and cress.

90,-

Market Nursery Salad

With grilled pumpkin, organic matured goats cheese, pickled black cabbage, sugar pickled lingon berries and roasted walnuts. Served with crispy puff pastry.

90,-

„Stjernes kud”

Steamed and fried fish fillets, handpeeled shrimps and smoked Faroese salmon, herb mayonnaise and lemon – served on our baker’s whole milk bread.

165,-



Stegt sild

The herring is an old well-known staple in Danish food traditions.

It’s eaten through the year in different recipes and variations. Salted, cooked, pickled or fried

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.

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 the 1800, but it is around 1900 and in between the wars, the creamed chicken becomes the most popular filling.

Stjernes kud

The smørrebrød classic – “Stjernes kud” – was created by the queen of smørrebrød Ida Davidsen, in honour of the cosmonaut Jurij Gargarin, who visited Copenhagen in 1962.

For Children

Fried fish

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

70,-

Den Gamle By’s lunchbox

Your own to keep.

Meatball, mandarin, rye bread, carrot bun, winegums and apple juice.

80,-

Cracklings

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

45,-

Dessert

„Risalamande”

Rice pudding with vanilla from the Comoro Islands, cherry sauce and caramelized almonds.

40,-

„Vaniljekrans”

Butter biscuit with almonds.

15,-

„Sirupslagkage”

Syrup cake layered with apricot jam and vanilla buttercream. Covered in dark chocolate.

35,-

Medister

The name “Medister” goes back to the 1500s and is used as the name of a sausage made of different cuts of pork. „Met” is German and means meat and „ister” is the name of the fat surrounding the stomach.

There are without question many recipes and variations, but one thing is certain. It’s a classic on the Danish Christmas table.

Risalamande

Even though it carries a fancy French name, the Risalamande is as Danish as it can be. Its first appearance in a cookbook can be dated back to 1875 as a more refined version of the rice porridge.

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 a common staple in the households. Den Gamle By’s vaniljekrans is from a recipe in the 1857-edition of Madam Mangors recipe collection.

Sirupslagkage

The layered syrup cake is a spongy spiced cake developed from the pepper cakes the German bakers brought to the country in connection with the Herrnhut-movement in 1780s. When syrup became a more accessible option than honey during the mid 1800s the syrup cake became a cheaper and prized alternative.

