

Beverages

Draft beer

Den Gamle By's Festive brew

Full-bodied, dark and a little sweet – brewed like German Munich beer.

(0,33 l | 7%)

46,-

Den Gamle Bys Dark Beer

Top fermented beer with smoked malt, inspired by Den Gamle By's brewer.

(0,33 l | 4,9%)

46,-

Organic Thy Pilsner

The first organic pilsner in Denmark from Thisted Bryghus.

(0,33 l | 4,6%)

46,-

Bottled beer

Den Gamle By's Bock

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

(0,33 l | 7%)

46,-

Thy Classic 0,5%

Fresh & aromatic non-alcoholic dark beer from Thisted Bryghus

(0,33 l | 0,5%)

46,-

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)

65,- / 310,- Tap water included.

Rosé Wine | Domaine Montrose-Côtes-de-Thongue.

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,-

Soft drinks

Lemonade (0.33 l)

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

46,-

Softdrinks and organic juices (0.25 l)

Cola, Cola light, Orange, Elderflower, Rhubarb, Apple juice or Sparkling Water..

36,-

Den Gamle By's water – still (0,5 l)

25,-

Coffee & Tea

Den Gamle By's coffee

Organic freshly ground coffee from Peter Larsen.

38,-

Tea from A.C. Perch's Teashop

Black tea - Chinese tea with bergamot, orange and vanilla

Green tea - Chinese tea with rhubarb

Herbal tea - with liquorice root, apple, peppermint and lemon grass

38,-

Iced coffee

Organic espresso with full milk, sweetened with hazelnut sirup.

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 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.

„Smørrebrød”

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

Smoked salmon

Smoked Faroese salmon with „rygeost” cheese, pickled white asparagus, bronze fennel & lemon.

Veal neck

Cured with juniper & black pepper, pickled tomato, horseradish creme, crispy onions & watercress.

„Hønsesalat”

Chicken salad dressed with smoked mayonnaise, pickled leeks, crispy pork & lovage.

„Kartoffelmad”

Newly dug potatoes with wild garlic mayonnaise, pickled onions, mustard seeds, potato crisps and cress.

1 piece 74,- / 2 pieces 124,- / 3 pieces 164,- per person

We recommend Den Gamle By' 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.

„Hønsesalat”

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

Gæstgivergården's lunch serving

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

Marinated herring with Den Gamle By's mustard, dill,
onion & horseradish

Salmon „gravad” with aquavit and herbs

„Hønsesalat” – chicken salad in a crustade

Cured ham with pea puree

Frikadelle with pickled greens

„Gammel Knas” – mature cheese served with crispbread and rhubarb compot

180,-

Bernstorff's salad

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

92,-

„Tarteletter”

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

90,-

„Frikadeller”

Classic Danish meatballs served with a creamy potato salad with mayonnaise,
sour cream and grainy mustard, pickled cucumbers and herbs from the gardens.

95,-

„Stjernes kud”

Crisp breaded fish fillet with shrimps and smoked salmon.

Served with lemon puree, herb mayonnaise and dill,
on homemade buttered whole milk bread from Den Gamle By's bakery.

175,-

The story ...

„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.

„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.

„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 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.

Den Gamle By's lunchbox

Yours to keep.

Meatball, rye bread, carrot bun, cucumber,
winegums and organic apple juice.

80,-

Snacks

Cracklings

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

46,-

Fried fish

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

80,-

The sweet tooth

„Mariebolle”

Cream puff made of choux pastry, filled with a mild
vanilla custard cream. Served with lemoncurd and strawberries.

38,-

Rhubarb Pie

Freshly baked from Den Gamle Bys Bakery – with mazarin
and almonds. Served with organic 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.

Please clear the table ~ thanks!

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.

„Mariebolle”

The “Mariebolle” is a profiterole made
of choux pastry and filled with
sweetened whipped cream and typically
garnished with red jelly. Why the cake is
called Marie and when it was eaten for
the first time is not known exactly, but
there are indications that it became part
of the pastry shops' range in the first
half of the 20th century.

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.

„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.