

Restaurant GÆSTGIVERGÅRDEN.

'Smørrebrød'

Open-faced sandwiches served on ryebread from 'Den Gamle By's bakery

Cheese

'Thybo' on butter-fried white bread, lettuce, tomato compote with mustard & horseradish
(vegetarian)

79,-

Salt-baked Carrot

Tender carrots, ramson mayonnaise, crispy onions & grated mature cheese **(vegetarian)**

79,-

Confit Chicken

With mushroom mayonnaise, pickled root vegetables & bacon

89,-

Fried Fish Fillet

With remoulade, lemon & dill

119,-

Potato

Lovage mayonnaise, red onion, radishes, crispy potatoes & cress
(vegetarian)

79,-

Gravad Salmon

Dill-pickled cucumber, horse-radish cream, crispy fennel, lemon & vinaigrette

89,-

Pickled Herring

Creamy smoked cheese, capers, pickled onions & salted egg yolk

89,-

Fried Fish Fillet with Shrimp

With hand-peeled shrimp, dill mayonnaise & lemon

139,-

Lunch

'Den Gamle By's Lunchbox' – great for children

Warm meatball, rye bread, butter, carrot bun, greens & candy.
The lunch box is yours to keep!

80,-

Tartelettes

Two crispy tartlet shells with creamed chicken and asparagus lettuce, pickled tomatoes & parsley

139,-

'Bernstorff's Salad

Mushroom "krebnet", salted rhubarb, crispy radishes & herb vinaigrette
(vegetarian)

159,-

'Frøken Jensen's Meatballs

Served with traditional creamy potato salad with chives, rye bread & cucumber salad

159,-

Asparagus

Poached egg, green asparagus & hollandaise – on butter-toasted white bread

189,-

'Vesterhavsfisk'

Panfried fish, Samsø vegetables, new potatoes & mussel bisque

239,-

'Stjernes kud'

Crispy & steamed fish fillet, hand-peeled shrimp, smoked salmon & roe – served on butter-fried bread with dill mayonnaise & lemon

239,-

Allergies or intolerances?

Please ask your waiter for more information on ingredients.

The Sweet Tooth

Ice cream cake anno 1927

Strawberries & vanilla ice cream, almond & cocoa sponge

65,-

Rhubarb Tarte

Mazarin & almonds – served with crème fraîche

49,-

'Vaniljekrans'

Den Gamle By's large vanilla biscuit baked with almonds & butter

22,-

Drinks

Soft Drinks

Den Gamle By's lemonade

Extract of herbs from Den Gamle By's gardens with lemon juice. Topped with sparkling water.

(0,33 l) 49,-

Hancock soft drinks

Cola, Cola Light, Sport-Cola, Orange or sparkling water.

(0,25-0,33 l) 42,-

Juice

Elderflower, beetroot/aronia, Rhubarb or apple juice.

(0,25 l) 42,-

Den Gamle By's water

(0,5 l) 25,-

Jug of tap water with ice

(1,2 l) 30,-

Snacks

Crispy spelt flakes

with herb spread.

..... 49,-

Pork cracklings

with juniper & sage.

..... 49,-

Almonds

with seasalt

..... 49,-

Wine

Sparkling wine

Côte Mas Crémant de Limoux Brut

Languedoc, Mauzac.

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

..... 85,- / 399,-

White wine

Joseph Gregoire Lieubeau

Loire, Sauvignon Blanc

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

..... 75,- / 345,-

Grüner Von Eckhof 2023

Niederösterreich, Grüner Veltliner

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

..... 75,- / 345,-

Rosé

Château L'Ermite d'Auzan 2023

Rhône, Grenache & Cinsault

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

..... 75,- / 345,-

Red wine

Valpolicella Ripasso, La Casa di

Roberta, Corvina Veronese – Corvino

none – Rondinella, Veneto

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

..... 75,- / 345,-

Perrin Nature

Rhône, Grenache & Syrah

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

..... 75,- / 345,-

Draft beer

Den Gamle By's dark beer

Top fermented with smoked malt.

(0,33 l / 4,9%) 55,-

Organic Thy Pilsner

The first organic pilsner in

Denmark from Thisted Bryghus.

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

Den Gamle By's festival brew

Full-bodied, dark and with a slight sweetness to it.

(0,33 l / 7%) 55,-

Bottled Beer

Thy classic

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

Den Gamle By's Bock

Top fermented beer. Strong, golden-brown & malty.

(0,33 l / 7%) 55,-

Alcohol-free Thy Classic

Fresh & aromatic alcohol-free classic from Thisted Bryghus.

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

Coffee & Tea

Coffee

Freshly ground from Peter Larsen.

..... 39,-

Tea from A. C. Perch

Earl grey – black tea with bergamotte.

White tea – chinese tea with exotic fruit.

Herbal tea – liquorice root, apple, peppermint & lemongrass.

..... 39,-

Iced coffee

Espresso, whole milk & hazelnut syrup.

..... 50,-

Hot chocolate

Topped with whipped cream.

..... 50,-

Spirits, Schnapps & Brandy

Apple brandy, Wormwood bitter, Quince schnapps or Forest aquavit. (3 cl) 39,-

Den Gamle By's Spritz

Crémant, lemon & herbal bitter from the gardens

..... 95,-

All wines include tap water. Please ask your waiter for the extended wine list.