

Beverages

Draft beer

Den Gamle Bys Dark Beer

Top fermented beer
with smoked malt, inspired by
Den Gamle By's brewer.
(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 | Gocce Chardonnay
Organic Horeca IGP Terre Siciliane.

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.

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,-

Softdrinks 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

Den Gamle By's coffee

Organic freshly ground coffee from Peter Larsen.

38,-

Café Latte - Cappuccino

45,-

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,-

Hot chocolate

Served with whipped cream.

45,-



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.

„Gravad laks”

Faroese salmon. „Gravad” with beets and herbs from the garden,
cream cheese, crispy fennel, dill and lemon.

„Kryddersild”

Pickled herring, sour cream with horseradish, onions,
crispy capers, blackcurrant and celery.

Celeriac

Baked celeriac with pickled palm kale, porcini mayonnaise,
roasted hazelnuts, mature cheese and cress.
(Vegan option available - ask your waiter)

„Hønsesalat”

Chicken salad dressed with parsley mayonnaise,
pickled leeks, apples and crisp pork.

„Kalvenakke”

Veal neck cured with juniper and pepper. Pickled cornichons,
mayonnaise with roasted potato and watercress.

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

*We recommend Den Gamle By' historic brews
and Schnapps to go with the lunch.*

The story ...

„Herring”

The herring has been a staple food
source throughout history and is very
well known within the Danish culinary
culture. There are numerous ways
the fish is served and many regional
recipes: cured with salt, pickled,
smoked, dried, boiled or fried. There
was a time when herring was on the
menu from breakfast till dinner, but
this time around it is more of a tradi-
tional serving around the holidays, like
Easter and Christmas. The herrings
are very high in healthy Omega-3
fatty acids, a source of vitamin D
and carries a sustainable low carbon
footprint.

„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.

Gæstgivergården's lunch serving

-a taste of Danish specialities

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

Smoked salmon with „rygeost“ & herbs.

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

Chicken Salad in a crispy vol au vent.

Cured ham with pea puré.

Meatball with pickled greens.

„Gammel Knas“ cheese with crispbread & rhubarb compote.

190,-

Bernstorffs salad

Beetroot tataré with Anicia lentils, crispy salads, vinaigrette, herbs from the garden and rye bread

(vegan).

95,-

„Tarteletter“

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

95,-

„Frikadeller“

Classic Danish meatballs made of veal and pork. Served with a creamed potato salad with chives, crispy salads and pickled cucumber.

105,-

„Brændende kærlighed“

Potato puré served with sauté of onions, smoked bacon and apples.

135,-

„Stjernes kud“

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

190,-

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.

Detroit Dark Red

A fast growing beetroot, recognized to be particular sweet and vibrant red. It was bred and developed in the USA and became available in 1892. It became popular in Denmark, since the dark beets always have been a preferred vegetable to pickle. Detroit Dark Red is growing in the kitchen garden behind Restaurant Gæstgivergården.

„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.

Peas & „Brændende Kærlighed“

Well before potatoes made their entrance and became a staple in Danish cuisine, peas and beans played a pivotal role in the Danes' everyday food. The „Ingrid“ pea is a shelling pea which was mainly dried and used for storage. The peas made an excellent supplement or substitute for meat in scarce times. The dish „Brændende Kærlighed“ or „Burning Love“ was a perfect example of stretching the meat by using small portions of bacon and letting the pea puré fill the stomach. Now a days the dish is more commonly known to be made with potatoes instead of peas.

Den Gamle By's lunchbox for children

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

The lunchbox is yours to keep!

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.

85,-

The sweet tooth

Blackberry Pie

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

Served with sour cream.

38,-

„Kartoffelkage“

Classic danish pastry cake made to resemble a potato.

Marcipan, vanilla cream and cocoa.

38,-

Danish „Æblekage“

Apple compote with crushed macaroons and whipped cream.

45,-

„Vaniljekrans“

With vanilla and almonds baked with butter.

15,-



Allergens and intolerance?

Please ask our waiters about the ingredients in your meal.

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 on 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.

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.

Danish „Æblekage“

Danish apple cake is an apple compote layered with butter toasted breadcrumbs. Served either baked or unbaked, but always with whipped cream. The cold and unbaked version became common in the mid-1800s with Madam Mangors cookbooks. A recipe of Gâteau aux pommes à la danoise figures in Mrs. Nimb's cookbook from 1880 which is very much like the „æblekage“ we know today.

„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.