

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,-

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 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.

„Røget laks”

Gæstgivergårdens smoked salmon with „rygeost”
cheese, fennel, radish, lemon and watercress.

„Kryddersild”

Marinated herring with pickled yellow beets, onions,
curried mayonnaise, smoked egg yolk and dill.

„Kalvenakke”

Veal neck cured with juniper and pepper. With carrots from Samsø,
crispy onions, wild garlic mayonnaise and grated 'Havgus' cheese.

„Kartoffelmad”

Potatoes with crispy chicken skin, lovage mayonnaise,
pickled mustard seeds & herbs from the garden.
(Vegetarian version is optional - ask your waiter)

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

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
Terrin of Veal braised Veal cheeks 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 Anicia lentils, green asparagus, crispy salads, vinaigrette, herbs from the garden and rye bread.
(vegan).

92,-

Puff Pastry

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 whole milk bread from Den Gamle By's bakery.

190,-

Peas & Lentils

Well before potatoes made there 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, since they hold high levels of protein. We grow a variety of historical peas and beans in Den Gamle By, which are planted during the summer in the vegetable gardens. Lentils, though not as popular as the peas, can be found in garden books dating back to the mid 1800s.

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.

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.

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

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.

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.

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.

„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.