

Restaurant
GÆSTGIVERGÅRDEN.

A TASTE OF THE JAZZ AGE

1921–1935

TOMATOES FROM SAMØ

Smoked cream cheese, kohlrabi, jelly & herbs from Den Gamle By's gardens. Served with sourdough bread from our bakery & butter

2025 Chardonnay, Las Mesas

PORK FROM LADEGAARD

Sweetcorn, runner beans, spinach, salted Swiss chard & cognac sauce
Mashed potatoes with browned butter & lovage

2025 Tempranillo, Las Mesas

or

MUSHROOM AND WHEAT KREBINET (VEGETARIAN)

Sweetcorn & runner beans, spinach, salted Swiss chard & mushroom sauce. Potato purée with browned butter & lovage

2025 Tempranillo, Las Mesas

FÜRST PÜCKLER ANNO 1927

Strawberry ice cream, vanilla, almond & cocoa tuile

Brachetto d'Acqui San Maurizio, Vallebelbo

Tomatoes became increasingly popular in Danish homes during the 1920s, following the First World War. They were grown in greenhouses, cold frames and even on windowsills, becoming a symbol of the modern kitchen garden.

During the interwar years, **pork** became an increasingly common part of the Danish diet. At the same time, new discoveries in nutritional science brought greater attention to vegetables, vitamins and healthy eating, giving home-grown produce a more prominent place on the dinner table.

Vegetarianism was also gaining popularity, and cookbooks such as *Vegetarisk Kogebog for enhver Husholdning* (Vegetarian Cookbook for Every Household), published in 1924, introduced meat-free dishes based on grains, nuts and mushrooms.

The evening concludes with our interpretation of **Fürst Pückler** ice cream. Named after the German nobleman Hermann von Pückler-Muskau, this layered ice cream dessert was a fashionable favourite during the first half of the twentieth century, reflecting the era's fascination with continental pâtisserie and elegant social dining.

1 course – 195,-

2 courses – 285,-

3 courses – 355,-

Wine pairing: 3 glasses of wine & water – 199,-

DRINKS

SOFT DRINKS

Den Gamle By's lemonade

Ecstract of herbs from Den Gamle By's gardens with lemon juice. Topped with sparkling water. (0,33 l) **49,-**

Thy soft drinks

Cola, Cola Light, Squash, Sugar-Free Orange Soda, Raspberry Soda, Sports Drink, or Sparkling Water with or without citrus. (0,25 l) **42,-**

Juices & cordials

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,-**

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,-**

Alcohol-Free Thy Pilsner

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

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,-**

SNACKS

Crispy spelt flakes

with herb spread. **49,-**

Pork cracklings

with juniper & sage. **49,-**

Almonds

with seasalt. **49,-**

Allergies or intolerances?

Please ask your waiter for more information on ingredients.

COFFEE AND 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 – liqourice root, apple, peppermint & lemongrass. **39,-**

Iced coffee

Espresso, whole milk & hazelnut syrup. **50,-**

Hot chocolate

Topped with whipped cream. **50,-**

WINE

Sparkling

Charles Bailly Blanc de Blancs Brut
Glass (0,15 l) / bottle (0,75 l) **85,- / 399,-**

White wine

Sauvignon Blanc Las Mesas
Vino de la Tierra de Castilla
Glass (0,15 l) / bottle (0,75 l) **75,- / 345,-**

Chardonnay Las Mesas

Vino de la Tierra de Castillo
Glass (0,15 l) / bottle (0,75 l) **75,- / 345,-**

Rosé

Protocolo Rosado Organico
Glass (0,15 l) / bottle (0,75 l) **75,- / 345,-**

Red wine

Valpolicella Ripasso, La Casa di Roberta, Corvina Veronese – Corvinone – Rondinella, Veneto
Glass (0,15 l) / bottle (0,75 l) **75,- / 345,-**

Tempranillo Las Mesas

Vino de la Tierra de Castilla
Glass (0,15 l) / bottle (0,75 l) **75,- / 345,-**

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

SPIRITS, SCHNAPPS AND 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,-**