

# Restaurant GÆSTGIVERGÅRDEN

## Snacks

### Crispy spelt flakes

Served with herb spread

..... 49,-

### Pork cracklings

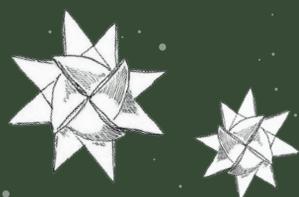
With juniper & sage

..... 49,-

### Almonds

Mix of sweet roasted almonds & salted almonds

..... 39,-



## A Historical Christmas

### Taste 400 years of Christmas traditions

Crispy barley porridge — Croquette of pearl barley & cheese

'Bergefisk' — Salted North Sea fish, dill mayonnaise & fried kale

'Æbleflæsk' — Smoked pork, hazelnuts & pickled apple

Smoked goose breast — Purée of Ingrid peas & lingonberries

Christmas sausage — With Den Gamle By's Christmas brew, pickled black cabbage & mustard

St. Stephen's cheese — Matured cheese with quince compote

Served with the baker's rye bread & white bread & spiced lard & butter

..... 229,-

Complete the experience with Den Gamle By's schnapps

## A Classic Christmas

### A taste of Danish Christmas

Glazier's herring — Curry salad with capers, onions & pickled apple

Gravlax — Cured with aquavit, dill & 'rævesauce'

Duck rillettes — Den Gamle By's mustard and pickled apple

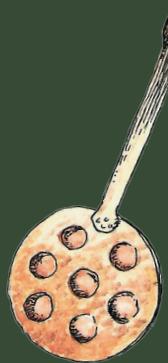
Roast pork — Duroc pig with red cabbage & lingonberries

'Risalamande' — Bali vanilla & cherry sauce

Served for sharing with the baker's rye & white breads, accompanied by spiced lard & butter

..... 269,-

Must be ordered by a minimum of 2 guests



## Lunch

### Den Gamle By's lunchbox — great for children

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

..... 80,-

### Baked celeriac

Pickled black kale, porcini mayonnaise, roasted hazelnuts, aged cheese & garden cress on rye bread (vegetarian)

..... 89,-

### Tartelettes

Creamed chicken & asparagus, served in two of the bakers crispy tartlet shells with pickled mushrooms & parsley

..... 129,-

### Fried fish fillet with prawns

With hand-peeled prawns & dill mayonnaise on rye bread

..... 139,-

### Fried fish fillet

With remoulade, lemon & dill

..... 99,-

### Bernstorff's salad

Crispy mushroom rissole made with pearled wheat, oyster mushrooms & aged cheese, breaded & fried, served with pickled pumpkin & herb vinaigrette (vegetarian)

..... 159,-

### Roast pork

Slow-roasted Duroc pork belly with fennel, pepper & orange peel, warm red cabbage, pickled pigeon apple, sauce & rye bread

..... 199,-

### 'Stjernes kud'

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

..... 229,-

# The Sweet Tooth

**'Risalamande'**  
Danish rice pudding with Bali vanilla, cherry sauce & caramelised almonds  
..... 65,-

**'Sirupslagkage'**  
Spice cake with syrup, layered with apricot jam & buttercream & glazed with chocolate ganache  
..... 45,-

**'Vaniljekrans'**  
Den Gamle By's large vanilla biscuit baked with almonds & butter  
..... 22,-



## Drinks

### Soft Drinks

**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,-

### Bottled Beer

**Den Gamle By's  
Christmas brew**  
Inspired by the first Christmas  
brew dating back to around 1900.  
Full-bodied, dark and with a slight  
sweetness to it.  
(0,33 l / 7%) ..... 55,-

**Den Gamle By's bock**  
Top fermented beer. Strong,  
golden-brown & malty beer.  
(0,33 l / 7%) ..... 55,-

**Alcohol-free Thy classic**  
Fresh & aromatic alcohol-free  
classic from Thisted Bryghus.  
(0,33 l / 0,5%) ..... 49,-

### 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,-

### Schnapps & Brandy

Den Gamle By's Christmas  
schnapps, Apple brandy,  
Wormwood bitter, Quince  
schnapps or Forest aquavit.  
(3 cl) ..... 39,-

**Allergies or intolerances?**  
Please ask your waiter for more  
information on ingredients.

### Coffee & Tea

**Coffee**  
Den Gamle By's coffee.  
..... 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,-

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

### Wine

**Sparkling wine**  
**Côte Mas Crémant de Limoux Brut**  
Languedoc, Mauzac.  
Glass (0,15 l) / Bottle (0,75 l)  
..... 79,- / 395,-  
Incl. tap water

**White wine**  
**Joseph Gregoire Lieubeau**  
Loire, Sauvignon Blanc  
Glass (0,15 l) / bottle (0,75 l)  
..... 75,- / 325,-  
Incl. tap water

**Grüner Von Eckhof 2023**  
Niederösterreich, Grüner Veltliner  
Glass (0,15 l) / bottle (0,75 l)  
..... 75,- / 325,-  
Incl. tap water

**Red wine**  
**Perrin Nature**  
Rhône, Grenache & Syrah  
Glass (0,15 l) / bottle (0,75 l)  
..... 75,- / 335,-  
Incl. tap water

