

Restaurant GÆSTGIVERGÅRDEN.

Snacks

Crispy spelt flakes

with herb crème

49,-

Pork cracklings

with juniper & sage

49,-

'Smørrebrød'

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

Cheese

'Thybo' cheese on toasted rye
bread with a compote of rhubarb
(vegetarian)

65,-

Potato

Lovage mayonnaise, shallots,
radishes, crispy potatoes & herbs
from the garden (vegetarian)

75,-

Cured Salmon

Herbs from the garden, tomatoes,
crispy fennel & dill mayonnaise

85,-

Salt-baked Carrot

Tender carrots, wild garlic may-
onnaise, crispy onions & grated
mature cheese (vegetarian)

75,-

Chicken Salad

Confit chicken, smoked mayon-
naise & pickled white asparagus

85,-

Fried Fish Fillet

With remoulade, lemon & dill

99,-

Pickled Herring

Creamy smoked cheese, capers,
red onion & salted egg yolk

89,-

Fried Fish Fillet with Shrimp

With hand-peeled shrimp, dill
mayonnaise & lemon

139,-

We recommend 2 pieces of smørrebrød for lunch

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,-

Tartelettes

Served in two of the bakery's crispy tartlet shells with tomatoes & parsley.

129,-

'Frøken Jensen's Meatballs

Served with traditional creamy potato salad with chives, crispy radishes,
ryebread & cucumber salad

149,-

'Bernstorff's Salad

Crispy patty of einkorn wheat, oyster mushrooms & aged cheese, brea-
ded & fried, served with salads from the gardens (vegetarian)

159,-

'Vesterhavsfisk'

Panfried fish, Samsø vegetables & sauce made with mussels & baksul

229,-

'Stjernes kud'

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

229,-

The Sweet Tooth

Ice Cream Cake anno 1927

Strawberry, vanilla ice cream, almond & cocoa biscuit

55,-

Rhubarb Tarte

Mazarin & almonds – served with crème fraîche

45,-

'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) 45,-

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,-

Iced coffee

Espresso, whole milk & hazelnut syrup.

49,-

Hot chocolate

Topped with whipped cream.

45,-

Liquor, Brandy & Schnapps

Den Gamle Bys Spritz

Cremant, lemon & bitter with herbs from the gardens.

95,-

Sangria

Classic 70s cocktail with red wine, berries, orange & schnapps.

(0,2 l) / (1 jug) 79,- / 375,-

Brandy & Schnapps

Apple brandy, Wormwood bitter, Quince schnapps or Forest aquavit.

(3 cl) 35,-

Allergies or intolerances?

Please ask your waiter for more information on ingredients.

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,-

Bottled Beer

Thy classic

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

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,-

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

Rosé wine

Chateau L'Ermite d'Auzan Rosé

Rhône, Grenache & Cinsault

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

..... 75,- / 325,-

Incl. tap water

Red wine

Valpolicella Ripasso, La Casa di

Roberta, Corvina Veronese – Corvi-

none – Rondinella, Veneto

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

..... 75,- / 335,-

Incl. tap water

Please ask your waiter for the extended wine list.