Restaurant Gæstgivergården

A Classic Christmas

A taste of Danish Christmas

Glazier's herring — Curry salad with capers, onions and apple
Gravlax — Cured with spices, herbs and 'rævesauce'
Duck rillettes — Den Gamle By's mustard and pickled apple
Roast pork — Duroc pig with red cabbage and lingonberries
'Risalamande' — Vanilla and cherry sauce

Served for sharing with the baker's rye bread and sourdough bread, accompanied by spiced lard and butter.
Must be ordered for a minimum of two guests. 279,-

À la carte

Den Gamle By's lunchbox – great for children

Warm meatball, rye bread, butter, carrot bun, apple and candy.
The lunch box is yours to keep! 89,-

Tartelettes

Creamed chicken and asparagus, served in two of the bakers crispy tartlet shells with pickled mushrooms and parsley (Add an extra tartelet +30,-) 139,-

Bernstorff's salad

Crispy mushroom rissole made with pearled wheat, oyster mushrooms and aged cheese, breaded and fried, served with pickled pumpkin and herb vinaigrette **(vegetarian)** 159,-

Roast pork

Slow-roasted Duroc pork belly with fennel, pepper and orange peel, warm red cabbage, pickled pigeon apple, sauce and potatoes 229,-

'Stjerneskud'

Crispy and steamed fish fillet, handpeeled prawns, smoked salmon and roe – served on butter-fried bread with dill mayonnaise 239,-

The Sweet Tooth

'Risalamande'

Danish rice pudding with vanilla, cherry sauce and caramelised almonds 65,-

'Sirupslagkage'

Spice cake with syrup, layered with apricot jam and buttercream and glazed with chocolate ganache 55,-

'Vaniljekrans'

Den Gamle By's large vanilla biscuit baked with almonds and butter 22,-

Drinks

Hot drinks

Coffee
Freshly ground coffee from Peter Larsen 39,-

Tea from A. C. Perch
Earl Grey, White Temple tea or herbal tea 39,-

Hot chocolate
Topped with whipped cream 50,-

Bottled beer

Organic Thy pilsner
The first organic pilsner in Denmark from Thisted Bryghus (0,33 l / 4,6%) 55,-

Thy classic
Fresh and aromatic classic from Thisted Bryghus (0,33 l / 4,6%) 55,-

Den Gamle By's bock
Top fermented, strong, golden-brown and malty beer (0,33 l / 7%) 55,-

Alcohol-free Thy classic
Fresh and aromatic alcohol-free classic from Thisted Bryghus (0,33 l / 0,5%) 55,-

Den Gamle By's Christmas beer 55,-

Draft beer

Den Gamle By's dark beer
Top fermented with smoked malt 55,-
(4,9%) 0,33 l or 0,5 l 69,-

Organic Thy pilsner
The first organic pilsner in Denmark from Thisted Bryghus 55,-
(4,6%) 0,33 l or 0,5 l 69,-

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 55,-
(7%) 0,33 l or 0,5 l 69,-

Snacks

Crispy spelt flakes
Served with herb spread 49,-

Pork cracklings
With juniper and sage 49,-

Almonds
with seasalt 49,-

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,-

Juice and 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
Pr. person 20,-

Wine

Sparkling
Charles Bailly Blanc de Blancs Brut
Glass (0,15 l) 90,-
Bottle (0,75 l) 399,-

White
Sauvignon Blanc Las Mesas
Vino de la Tierra de Castilla
Glass (0,15 l) 85,-
Bottle (0,75 l) 345,-

Chardonnay Las Mesas
Vino de la Tierra de Castillo
Glass (0,15 l) 85,-
Bottle (0,75 l) 345,-

Red
Valpolicella Ripasso, La Casa di Roberta Corvina Veronese – Corvinone – Rondinella, Veneto
Glass (0,15 l) 85,-
Bottle (0,75 l) 345,-

Tempranillo Las Mesas
Vino de la Tierra de Castilla
Glass (0,15 l) 85,-
Bottle (0,75 l) 345,-

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

Spirits, brandy and schnapps

Apple brandy, wormwood bitter, quince schnapps, forest aquavit or Den Gamle By's Christmas schnapps (3 cl) 39,-

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