

Restaurant GÆSTGIVERGÅRDEN.

'Smørrebrød'

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

Cheese

'Thybo' cheese on toasted rye
bread with a compote of green
tomatoes **(vegetarian)**

69,-

Beetroot

Smoked fresh cheese, winter salad,
pickled mustard & puffed spelt
(vegetarian)

79,-

Salt-baked celeriac

Pickled black kale, porcini may-
onnaise, roasted hazelnuts, aged
cheese & garden cress
(vegetarian)

79,-

Fried herring

In brine with Den Gamle By's
mustard, blackcurrants,
capers & horseradish

89,-

Fried fish fillet

With remoulade, lemon & dill

99,-

Smoked salmon

Faroese salmon, horseradish
cream cheese, pickled green to-
matoes, kale & lemon

89,-

Chicken salad

Smoked chicken, mustard mayon-
naise with kohlrabi, pickled corni-
chons & Jerusalem artichokes

89,-

Frøken Jensen's meatballs

Tangy cabbage with mustard,
cornichons, pickled apple, dill &
walnut

89,-

Fried fish fillet with shrimp

With hand-peeled shrimp, dill
mayonnaise & lemon

139,-

We recommend two open sand-
wiches for lunch. Complete the
experience with Den Gamle By's
schnapps.

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

Creamed chicken & asparagus, served in two of the bakery's crispy tartlet
shells with pickled mushrooms, cabbage salad with walnuts & vinaigrette

139,-

Jerusalem Artichoke Soup

Baked & crispy Jerusalem artichokes, toasted hazelnuts & pickled apples
(vegetarian)

149,-

'Bernstorff's Salad

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

159,-

'Stjernes kud'

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

239,-

'Vesterhavs fisk'

Pan-fried fish with Jerusalem artichokes, kale, mussel & 'bakskuld' bisque
Potato compote with browned butter & dill

239,-

The Sweet Tooth

Ice cream cake

Hazelnut praline, 'mazarin', lemon & warm caramel sauce
.....65,-

Apple Tart

'Mazarin' & almonds – served with crème fraîche
.....50,-

'Vaniljekrans'

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

Snacks

Crispy spelt flakes

with herb spread
.....49,-

Pork cracklings

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

Almonds

with seasalt
.....39,-

Drinks

Draft Beer

Organic Thy Pilsner

The first organic pilsner in Denmark from Thisted Bryghus.
(0,33 l / 4,6%)49,-

Thy Classic

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

Den Gamle By's dark beer

Top fermented with smoked malt.
(0,33 l / 4,9%)55,-

Bottled Beer

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,-

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,-

Brandy & Schnapps

Apple brandy, Wormwood bitter, Quince schnapps or Forest aquavit.
(3 cl)39,-

Soft Drinks

Den Gamle By's lemonade

Ecstrack 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,-

Wine

Sparkling wine

Côte Mas Crémant de Limoux Brut
Languedoc, Mauzac.
Glass (0,15 l) / Bottle (0,75 l)
.....85,- / 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,- / 325,-
Incl. tap water

Please ask your waiter for the extended wine list.

Allergies or intolerances?

Please ask your waiter for more information on ingredients.