

Restaurant GÆSTGIVERGÅRDEN.

Snacks

Crispy spelt flakes
with herb spread

49,-

Pork cracklings
with juniper & sage

49,-

Almonds
with seasalt

39,-

'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,-

Baked Celeriac

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

75,-

Gravad Salmon

Faroese salmon cured with beets
& elderberry from the garden, dill
mayonnaise & crispy fennel

85,-

Fried Fish Fillet

With remoulade, lemon & dill

99,-

'Sol over Den Gamle By'

Smoked mackerel, horseradish
cream, aquavit, egg yolk, radishes
& chives

89,-

Pumpkin

Baked and pickled Hokkaido
pumpkin, fresh cheese, crispy flax
crackers & sage (vegetarian)

75,-

Chicken Salad

Hopballe chicken, parsley mayon-
naise, pickled kohlrabi, apples &
crispy chicken skin

85,-

Fried Fish Fillet with Shrimp

With hand-peeled shrimp, dill
mayonnaise & lemon

139,-

We recommend 2 pieces of smørrebrød for lunch – served with Den
Gamle By's schnapps or aquavit for the full experience.

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 tomatoes & parsley

129,-

'Brændende Kærlighed'

Braised endive with mash of Ingrid peas & potato, tangy apples & onions.
With dry-salted bacon (or vegetarian)

159,-

'Bernstorff's Salad

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

159,-

Schnitzel

Crispy breaded Duroc pork with potato compote, browned butter with
capers & tangy cucumber salad

229,-

'Stjernesked'

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

Pickled crab apple from the garden, honey cake, chocolate, ice cream & mead syrup

60,-

Danish apple trifle

Apple compote served with crushed macaroons & freshly whipped cream

55,-

Blackberry tart

With almond & hazelnuts, served with crème fraîche & caramel

50,-

'Vaniljekrans'

Den Gamle By's large vanilla biscuit baked with almonds & butter

22,-

Drinks

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,-

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.

45,-

Liquor, Brandy & Schnapps

Mulled Punch

Warm drink with lemon & apple
with dark rum (4 cl) / without rum.

89,- / 69,-

Brandy & Schnapps

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

35,-

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,-

Jug of tap water with ice

(1,2 l)

45,-

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

Perrin Nature

Rhône, Grenache & Syrah

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

75,- / 335,-

Incl. tap water

Please ask your waiter for the
extended wine list.

Allergies or intolerances?

Please ask your waiter for more information on ingredients.