

# Restaurant GÆSTGIVERGÅRDEN.

## Snacks

|                                                |      |
|------------------------------------------------|------|
| <b>Crispy spelt flakes with herb spread</b>    | 49,- |
| <b>Pork cracklings with juniper &amp; sage</b> | 49,- |
| <b>Almonds with sea salt</b>                   | 49,- |

## Lunch

|                                                                                                                                                               |               |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Den Gamle By's Lunchbox – great for children</b><br>Warm meatball, rye bread, butter, carrot bun, greens & candy.<br>The lunch box is yours to keep!       | 80,-          |
| <b>Fish Fillet</b><br>Crispy fried fish fillet served with remoulade, lemon & dill<br>without/with prawns                                                     | 119,- / 149,- |
| <b>Salmon Tartare</b><br>Cold-smoked & hot-smoked salmon, smoked egg yolk, capers, onion<br>& herbs from the garden. Served with sourdough bread              | 189,-         |
| <b>Beef Tartare</b><br>Beef tartare served with salad & French fries                                                                                          | 239,-         |
| <b>Tartelettes</b><br>Two crispy tartlet shells with creamed chicken & asparagus lettuce,<br>pickled tomatoes & parsley                                       | 139,-         |
| <b>Bernstorff's Salad</b><br>Mushroom "krebnet", salted rhubarb, crispy radishes & herb vinaigrette<br>(vegetarian)                                           | 159,-         |
| <b>Frøken Jensen's Meatballs</b><br>Served with traditional creamy potato salad with chives, rye bread<br>& cucumber salad                                    | 159,-         |
| <b>Fish</b><br>Pan-fried fish, seasonal vegetables from Samsø, new potatoes<br>& mussel bisque                                                                | 239,-         |
| <b>'Stjernes kud'</b><br>Crispy & steamed fish fillet, hand-peeled shrimp, smoked salmon & roe<br>– served on butter-fried bread with dill mayonnaise & lemon | 239,-         |

## The Sweet Tooth

|                                                                                              |      |
|----------------------------------------------------------------------------------------------|------|
| <b>Ice Cream Gateau anno 1927</b><br>Strawberries & vanilla ice cream, almond & cocoa sponge | 69,- |
| <b>Rhubarb Tarte</b><br>Mazarin & almonds – served with crème fraîche                        | 49,- |
| <b>'Vaniljekrans'</b><br>Den Gamle By's large vanilla biscuit baked with almonds & butter    | 22,- |

# Drinks

## 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

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)..... **30,-**

## 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,-**

### Alcohol-Free Thy Pilsner

(0,33 l / 0,5%) ..... **49,-**

## Bottled Beer

### Thy Classic

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

### Den Gamle By's Bock

Top fermented beer. Strong, golden-brown & malty.  
(0,33 l / 7%) ..... **55,-**

### Alcohol-free Thy Classic

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

## Spirits, Schnapps & Brandy

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

### Den Gamle By's Spritz

Crémant, lemon & herbal bitter from the gardens.  
..... **95,-**

### Allergies or intolerances?

Please ask your waiter for more information on ingredients.

## Coffee & Tea

### Coffee

Freshly ground from Peter Larsen.  
..... **39,-**

### Tea from A. C. Perch

**Earl grey** – black tea with bergamotte.  
**White tea** – chinese tea with exotic fruit.  
**Herbal tea** – liqourice root, apple, peppermint & lemongrass.  
..... **39,-**

### Iced coffee

Espresso, whole milk & hazelnut syrup.  
..... **50,-**

### Hot chocolate

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

## Wine

### Sparkling

**Charles Bailly Blanc de Blancs Brut**  
Glass (0,15 l) / bottle (0,75 l)  
..... **85,- / 399,-**

### White

**Sauvignon Blanc Las Mesas**  
Vino de la Tierra de Castilla  
Glass (0,15 l) / bottle (0,75 l)  
..... **75,- / 345,-**

### Chardonnay Las Mesas

Vino de la Tierra de Castillo  
Glass (0,15 l) / bottle (0,75 l)  
..... **75,- / 345,-**

### Rosé

**Protocolo Rosado Organico**  
Glass (0,15 l) / bottle (0,75 l)  
..... **75,- / 345,-**

### Red

**Valpolicella Ripasso, La Casa di Roberta**, Corvina Veronese – Corvinone – Rondinella, Veneto  
Glass (0,15 l) / bottle (0,75 l)  
..... **75,- / 345,-**

### Tempranillo Las Mesas

Vino de la Tierra de Castilla  
Glass (0,15 l) / bottle (0,75 l)  
..... **75,- / 345,-**

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