



Restaurant GÆSTGIVERGÅRDEN.

'Smørrebrød'

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



Cheese

Aged Thybo cheese on toasted rye bread with a compote of rhubarb **69,-**

Salt-baked Carrot

Tender carrots, ramson mayonnaise, crispy onions & grated mature cheese (**vegetarian**) **79,-**

Salt-baked Celeriac

Smoked mayonnaise & herb salad in vinaigrette (**vegetarian**) **79,-**

Gravad Salmon

Salad of fennel, pickled mustard & dill, pickled apples & dill mayo **89,-**

Pickled Herring

Creamy smoked cheese, capers, pickled pearl onions, salted egg yolk & crispy radishes **89,-**

Chicken Salad

Confit chicken with pickled rutabaga, cornichons & bacon **85,-**

Fried Fish Fillet

With remoulade, lemon & dill **99,-**

Fried Fish Fillet with Shrimp

With hand-peeled shrimp, dill mayonnaise & lemon **139,-**



Easter in Den Gamle By

'Solæg'

Boiled & brined egg with Den Gamle By's mustard & cress (good with Den Gamle By's brandy) **20,-**

'Nikålssuppe'

Creamy soup with nine different herbs & cabbage, pea purée, pickle & crispy jerusalem artichokes. Served warm with steamed fish **189,-**

Gæstgivergården's Easter Lunch

- Crispy croquette** with rye & cheese
- Smoked faroese salmon**, 'solæg' egg & tarragon mustard
- Fried marinated herring** with shallots & dill
- Chicken salad** served in a crispy vol-au-vent
- Smoked lamb** with Ingrid peas & herbs
- Frøken Jensen's meatball** with pickle & ramson mayonnaise
- Aged Havarti** with fruit compote

Served with freshly baked rye bread & whole milk bread, whipped butter, spiced lard spread with apples & herbs from the Apothecary Garden **229,-**



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,-**

Bernstorffs Salad

Crispy mushroom rissole, beets, kale & herb vinaigrette (**vegetarian**) **159,-**

Tartelettes

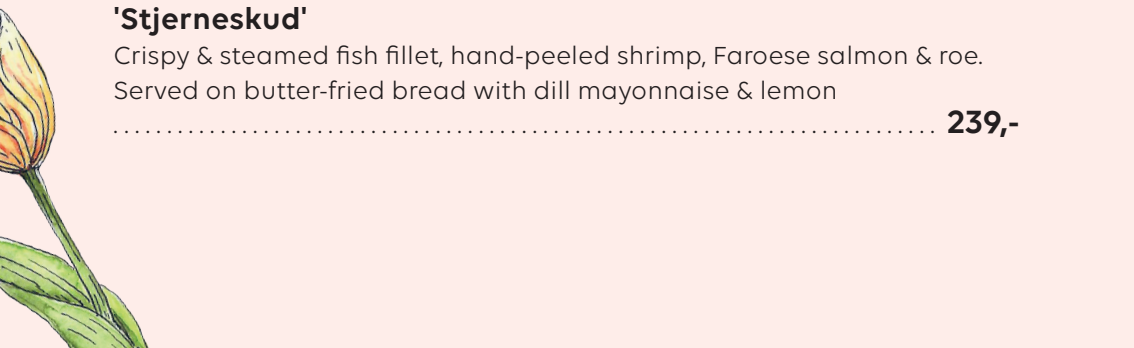
Two crispy tartlet shells with chicken in asparagus, pickled onions & parsley **139,-**

Frøken Jensen's Meatballs

Served with potato salad in mustard vinaigrette with cold-pressed rapeseed oil, red onions, capers & dill **149,-**

'Stjernesnud'

Crispy & steamed fish fillet, hand-peeled shrimp, Faroese salmon & roe. Served on butter-fried bread with dill mayonnaise & lemon **239,-**





The Sweet Tooth

Ice cream à la Melba

Ice cream layered cake with vanilla, peach & raspberry coulis

65,-

Rhubarb Tarte

Mazarin & almonds – served with crème fraîche

49,-

Easter Egg

Marzipan & chocolate

29,-

'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,-

Coffee & Tea

Coffee

Den Gamle By's freshly brewed filter coffee.

..... 39,-

Iced coffee

Espresso, whole milk & hazelnut syrup.

..... 49,-

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.

..... 49,-

Schnapps & Brandy

Den Gamle By's Apple brandy, Wormwood bitter, Quince schnapps or Forest aquavit.

(3 cl) 39,-



Snacks

Crispy spelt flakes

with herb spread.

..... 49,-

Pork cracklings

with juniper & sage.

..... 49,-

Almonds with seasalt

..... 39,-

Draft Beer

Organic Thy Pilsner

The first organic pilsner in Denmark from Thisted Bryghus.

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

Den Gamle By's dark beer

Top fermented with smoked malt.

(0,33 l / 4,9%) 55,-

Den Gamle Bys Easter brew

Rounded, dark & slightly sweet. Brewed in the style of a traditional Munich beer.

(0,33 l / 7%) 55,-

Bottled Beer

Den Gamle By's Bock

Top fermented beer. Strong, golden-brown & malty beer.

(0,33 l / 7%) 55,-

Thy Classic

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

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)

..... 85,- / 399,-

White wine

Joseph Gregoire Lieubeau

Loire, Sauvignon Blanc

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

..... 75,- / 345,-

Grüner Von Eckhof 2023

Niederösterreich, Grüner Veltliner

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

..... 75,- / 345,-

Rosé

Château L'Ermite d'Auzan 2023

Costières de Nîmes, Frankrig

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

..... 75,- / 345,-

Red wine

Perrin Nature

Rhône, Grenache & Syrah

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

..... 75,- / 345,-

All wines include tap water.

Please ask your waiter for the extended wine list.

Allergies or intolerances?

Please ask your waiter for more information on ingredients.