

Beverages

Draft beer

Den Gamle Bys Dark Beer

Top fermented beer with smoked malt, inspired by Den Gamle By's brewer.
(0,33 l | 4,9%)

46,-

Organic Thy Pilsner

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

46,-

Bottled beer

Den Gamle By's Bock

Top fermented beer, strong, golden-brown and malty beer.
(0,33 l | 7%)

46,-

Carlsberg Nordic

Gentle, golden and with fresh notes of hops.
(0,33 l | 0,5%)

46,-

Wine

White wine | Vinem Chardonnay Macabo Cariñena Esteban Martin.

Red Wine | Le petit Tracteur Rouge
Domaine André Brunel.

65,- | 295,- Tap water included

Rosé Wine | Domaine Montrose
Côtes-de-Thongue.

75,- | 375,- Tap water included.

Glass (0,15 l) | Bottle (0,75 l)

Soft drinks

Lemonade (0,33 l)

Based on citrus, spices and herbs from the gardens of Den Gamle By. Topped with sparkling water.

46,-

Organic Softdrinks and organic juices (0,33 l)

Cola, Orange, Elderflower, Rhubarb or Sparkling Water.

36,-

Cola light (0,25 l)

30,-

Organic juices

From Bies Bryggeri in Hobro (0,25 l)
Apple or Blackcurrant

32,-

Den Gamle By's water – still (0,5 l)

25,-

Schnapps & brandy

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

35,-

Coffee & Tea

Den Gamle By's coffee

Organic freshly ground coffee from Peter Larsen.

38,-

Den Gamle By's tea

Earl Grey tea with mint from the gardens of Den Gamle By mixed by Perchs Teashop.

38,-

Iced coffee

Organic espresso with full milk, sweetened with hazelnut sirup.

46,-

Restaurant GÆSTGIVERGÅRDEN.

The chefs of Den Gamle By are each day with pride, processing their own products by smoking fish, pickling seasonal vegetables and curing meats. Herbs, fruits and vegetables are harvested throughout the year in Den Gamle Bys historical gardens. The bakers of Den Gamle By deliver the freshly baked bread and cakes, which serve as the foundation for a good traditional lunch. With the same recipes and procedures as the old masters.

„Smørrebrød”

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

„Gravad laks”

Faroese salmon cured with fennel, herbs and schnapps. Cream cheese with salted lemon, buckwheat and water cress.

„Stegt marineret sild”

Fried and marinated herring, pickled with Den Gamle By's mustard and spices. Crispy beetroot, black currant, capers and horse radish.

„Den gamle Bys skinke”

Salted and smoked ham with lovage mayonnaise, caramelised onions, apple compote and crispy sage.

„Bagt knoldselleri”

Baked celeriac with mayonnaise made with cepes, pickled black cabbage, roasted hazelnuts, mature cheese and cress.

1 piece 70,- | 2 pieces 120,- | 3 pieces 160,- per person.

We recommend Den Gamle By' historic brews and Schnapps to go with the lunch.

The story ...

„Smørrebrød”

Decorated and topped, “smørrebrød” is a Danish invention that started in Copenhagen in the 1880s.

Bread buttered with lard spread, butter and cold cuts has always been around, but now it was turning into a more upscale eating experience.

A “Smørrebrødsjomfru” was specifically trained for it and a restaurant's prestige was regarded by the length and options on its menu.

„Gravad” salmon

“Gravad” is a Swedish expression for fermentation of fish in a pit or hole dug in the ground. It has been developed since and is more commonly known as a curing with salt, sugar, herbs and spices.

„Stegte sild”

The herring is an old classic in Danish food culture. It has always been eaten and in various editions - cured, salted, marinated or fried.

Gæstgivergården's lunch serving

Served with our malted rye bread, full milk white bread and crispbread. With lard spread and butte.

Marinated herring with dill and shallots

Smoked Faroese salmon

Cured pork neck with pickled beech mushrooms

Warm meatball with pickled garnish

Crustade with a smoked chicken salad and cress

"Gammel Knas" Mature cheese served with crispbread and pickled rhubarb

180,-

„Frikadeller“

Classic Danish meatballs served on ryebread from Den Gamle By's bakery with a creamy kohlrabi salad, pickled cucumber, dill and mustard seeds.

90,-

„Tarteletter“

Classic version with tender chicken meat, white asparagus, baked tomatoes and herb salad.

90,-

„Stjernes kud“

Steamed and fried fish fillets, handpeeled shrimps and smoked Faroese salmon, herb mayonnaise and lemon – served on our baker's whole milk bread.

175,-

Den Gamle By's lunchbox

For children – Den Gamle By's lunchbox yours to keep.
A Meatball, apple, rye bread, carrot bun, winegums and apple juice.

80,-

„Frikadeller“

There is probably not a kitchen in the world, where you will not come across some kind of meatball.

The first time meatballs appear in a Danish cookbook is in 1703, made from ground lamb. It gets more common around 1900 to use pork as the main ingredient

„Kålrabi“

The small beet got a bad reputation during the 20th century because it often was used as the main part of the „crisis food“ which was served during World War I and World War II. It was not like that in the 1700s were kohlrabi and other beets mostly were eaten by the upper class. If it is cooked correctly, kohlrabi is very delicious in soups or as garnish to meat dishes.

„Tarteletter“

Shells of puff pastry have been used as containers for sweet or salty dishes since the 1500s. The name „Tartlets“ was first seen in the Danish cook books around year 1800, but it was not until around year 1900 that the tartlets became a common dish in Denmark. „Høns i asparges“ (Chicken in asparagus) became the most popular tartlet filling in the Interwar Period.

„Stjernes kud“

The smørrebrød classic –“Stjernes kud“ – was in its original shape known as “Tout de Paris” – a french expression referring to the elite or cream of the people. In this case referring to the rather extravagant ingredients in the dish. It made its entrance in the Danish lunch restaurants in the 1920s and was a serving based of boiled rice or puff pastry, shrimps, fried mussels, lobster bisque and asparagus. It was only later on in the 1940s that it was transformed into a “smørrebrød” and the name, “Stjernes kud, meaning star shot, was used.

Snacks

Cracklings

With juniper, sage, crisp rye bread and herb mayonnaise.

45,-

Fried fish

on buttered rye bread. Served warm with remoulade and a lemon wedge.

80,-

The sweet tooth

„Mariebolle“

Cream puff made of choux pastry, filled with a mild coffee custard cream. Served with fresh berries.

38,-

Blackberry pie

Mazarin with blackberries and almonds – served with sour cream.

38,-

„Vaniljekrans“

Traditional butter bisquit with almonds.

15,-

Cracklings

Nothing shall go to waste - not even the skin of the pig. Back in the day the pig skin was used in different dishes. Not surprising that the salty and crispy version (Cracklings) became popular with the Danes. It was first made in the crispy version in the middle of the 1800s where the stove was a big part of making roasted pork (flæskesteg) a national dish. In the 1950s the cracklings became a snack to go with a cold beer.

Mayonnaise

The cold sauce of oil and egg yolk was first mentioned on a menu in Paris at the restaurant Palais Royal around the year 1800. It is not known when it came to Denmark, but it can be traced back to Danish cook books in the beginning of the 1800s. These recipes both raw and cooked egg yolks were used, just like they sometimes would add a bouillon. It was probably not until the first “smørrebrøds-restaurants” that the Danes started to eat real mayonnaise.

„Mariebolle“

The “Mariebolle” is a profiterole made of choux pastry and filled with sweetened whipped cream and typically garnished with red jelly. Why the cake is called Marie and when it was eaten for the first time is not known exactly, but there are indications that it became part of the pastry shops' range in the first half of the 20th century.

„Mazarin“

A mazarin is a pie or small portion of cake with a shortcrust bottom, marzipan and sugar. The pie is traditionally decorated with a chocolate or caramel glaze and with chopped hazelnuts. Summer editions with fresh berries also exists. The cake is assumed to a Danish creation from the late 1880s and it is named after the powerful french cardinal Mazarin who lived in the 1600s.

„Vaniljekrans“

The butter biscuit with vanilla and almonds is a Danish creation. The Danes got into eating biscuits when the invention of the cast iron stove became a common staple in the households. Den Gamle By's vaniljekrans is from a recipe in the 1857-edition of Madam Mangors recipe collection.

Allergens and intolerance?

Please ask our waiters about the ingredients in your meal.