

2022

# SUMMER MENU

The Old Warehouse was built as a grain store in 1781 by grocer Simon Groth Clausen, who owned the farm opposite. The warehouse is the oldest of the preserved warehouses in Nysted

In 1809, the Warehouse was used to house Spanish soldiers during the Napoleon Wars. At one point, the warehouse has also been used as a temporary hospital, but for the most part there has been storage. Right up to 1928 there was grain and wagon magazine.

In 1928, the Warehouse underwent a major redevelopment where the shutters were taken out of the windows and the windows on the ground floor were moved one compartment each, so that they came to sit just below the windows on the first floor. Here, the construction of the northernmost section of the facade has been broken up, where a window today sits where the oblique stiffener used to be. Most recently, the roof was redone and erected without the former cast iron windows.

Since 1920, the Engelbrecht family has owned the building, along with the surrounding buildings, and had a production business with the production of work clothes.

Today, Pakhuset serves as a restaurant.



DET GAMLE  
**PAKHUS**  
RESTAURANT I NYSTED

# BEER, WINE AND SPIRIT

## DRAFT BEER

### Tuborg Classic

50 cl. 58,- kr. – 25 cl. 32,- kr.

### Tuborg RÅ

Organic and unfiltered

50 cl. 60,- kr. – 25 cl. 33,- kr.

### Grimbergen

50 cl. 65,- kr. – 33 cl. 48,- kr.

### IPA

Indian Pale Ale

50 cl. 65,- kr. – 25 cl. 33,- kr.

### Carlsberg Nordic

Non-alcoholic

50 cl. 55,- kr. – 25 cl. 32,- kr.

## BEER/BOTTLE

### Grøn Tuborg

33 cl.: 32,- kr.

### Carlsberg

33 cl.: 32,- kr.

### Guinness

50 cl.: 60,- kr.

### Porter

33 cl.: 38,- kr.

### Krenkerup

Local beer

Several different - Please ask

50 cl. 79,- kr.

## DRINKS

### Gin & tonic

Is og lime/Citron

55,- kr.

### Gin & lime

Is og Lime/Citron

55,- kr.

### Campari soda

Ice and Lime / Lemon

55,- kr.

### Campari Orange

Ice and orange juice

60,- kr.



### Aperol Spritz

Aperol, Prosecco, soda,

ice orange

75,- kr.

Please see our drink card

## Vin

### Vin på kande

Rødvin, hvidvin, rosevin

25 cl.: 55,- kr.

50 cl.: 100,- kr.

100 cl.: 195,- kr.

### Husets vin

(Fransk)

Cuvee de Prestige, Rødvin,

hvidvin, rosevin

75 cl.: 195,- kr.

Glas: 65,- kr.

### Stony Creek

(Australisk)

Hvidvin: Chardonnay

Rosevin: Shiraz Rosé

Rødvin: Shiraz

75 cl.: 198,- kr.

Glas: 65,- kr.

## See our wine list



## SELECTED WINES

### WHITE WINE

#### Riesling Charles Sparr

With wine from Charles Sparr, you are served four generations of experience. At Charles Sparr, the grapes are grown with respect, patience and humility. France - Alsace - Citrus,

flowers, mineral

75 cl.: 289,- kr.

37,5 cl.: 175,- kr.

### ROSE WINE

#### Mimi Provence Rosé

Mimi rosé is a fruity rosé wine that has an inviting delicate pink color. It is a wine that can be enjoyed with light dishes or simply as a glass of untimely.

France - Provence - Flowers, citrus, melon

75 cl.: 340,- kr.

### RED WINE

#### Château Caroline Moulis-En-Médoc - CRU Bourgeois

This red wine has a good aroma of forest floor, blackberries and black currants in wonderful harmony. In the mouth, the wine is full-bodied with good dense tannins and notes of black currant, leather and a long powerful aftertaste.

An excellent companion to powerful beef dishes, lamb and ripe dry cheeses.

France - Bordeaux - Berries, ripe fruit

75 cl.: 425,- kr.

# LUNCH

*From 12:30 to 16:00  
The kitchen closes at 14.30.*



## HERRING

### Old-fashioned matured marinated herring

Eggs, capers, onions, dill, rye bread, butter  
85,- kr.

### Curry herring

Eggs, capers, onions, dill, rye bread, butter  
85,- kr

### Old-fashioned matured spice herring

Eggs, capers, onions, dill, rye bread, butter, fat  
85,- kr.

### 3 kinds of herring

Old-fashioned spice herring and marinated herring  
Curry herring  
Eggs, capers, onions, dill, rye bread, butter, fat  
110,- kr.



## FISH

### Butter-fried fresh plaice fillet

Remoulade, lemon, parsley and rye bread  
110,- kr.

Shrimps, mayonnaise, lemon and rye bread  
125,- kr.

### Homewarmsmoked salmon

Dip & Dill, Sourdough bun  
110,- kr.



### Grilled large prawns in shell

Aioli, lemon  
Sourdough bun  
95,- kr.

### Blinis with roe

Sour cream, red onion, dill  
95- kr.



## OTHER THING

### Vine snails

Served in snail shells. With garlic and sourdough bun  
90,- kr.

### Eggs, shrimp and roe

Mayonnaise, lemon, chives  
95,- kr.

### **Calf liver**

Soft onions, toasted mushrooms, sour and rye bread  
95,- kr.

### **Cracked beef breast**

Horseradish salad and pickles and rye bread  
92,- kr.

### **Grilled green asparagus**

Serrano ham and parmesan  
Sourdough bun  
95,- kr.



## **CHEESE**



### **Gorgonzola**

Egg yolk, red onion and rye bread  
90,- kr.

### **Old cheese**

Red onion, fat, cloud, rum and rye bread  
90,- kr.

### **3 kinds of cheese**

Olive  
Sourdough bun and crispbread  
110,- kr.



## **VEGETARIAN**



### **Patato**

New Danish potatoes  
Red onion, chives, mayonnaise and rye bread  
80,- kr.

### **Hummus**

Hummus with olives and pita bread  
90,- kr.

### **Cheese au gratin mushrooms**

With sourdough bun  
Available as a vegan dish  
140,- kr.

# EVENING

*From 18:00 to 22:00  
The kitchen closes at 20.30*



## STARTERS

### Small seafood dish

Scallops, large prawns, venus clams  
Aioli, lemon and sourdough bun  
125,- kr.

### Grilled large prawns in shell

Aioli, lemon and sourdough bun  
95,- kr.

### Blinis with roe

Red onion, dill, sour cream  
95,- kr.

### Home-warmsmoked salmon

Dip & dild. Sourdough bun  
110,- kr.

### Grilled green asparagus

Serrano ham, parmesan  
and sourdough bun  
95,- kr.

### Vine snails

Served in snail shells. With garlic and sourdough bun  
90,- kr.

### Mushrooms in garlic

Cream, parsley and sourdough bun  
90,- kr.

### Hummus

Hummus with olives and pita bread  
90,- kr.

### Potato Leek Soup

Scallops, parsley and sourdough bun  
115,- kr.



## MAIN COURSES

### FISH



### Dorado

Whole Gold Bras from the grill  
Sauteed greens and seafood. Served with new potatoes  
and pesto  
210,- kr.

### **Whole butter-fried plaice**

Peas, parsley, lemon

Served with new potatoes and butter sauce

220,- kr.

### **Grilled salmon**

Sauteed green

Served with new potatoes and pesto

190,- kr.



## **MEAT**

### **Pepper steak**

Baked onions, roasted mushrooms

Raw fried potatoes. Madagascarpesauce

210,- kr.

### **Barbecue steak**

Baked onions, roasted mushrooms

Raw fried potatoes and red wine sauce

210,- kr.



### **Braised lamb shank**

Black beans, ajvar, feta, dip

Raw fried potatoes

190,- kr.

### **Calf liver**

Roasted mushrooms, ajvar and raw fried potatoes

180,- kr.



## **VEGETARIAN**

### **Cheese au gratin mushrooms**

Raw fried potatoes, baked onions

Available as a vegan dish without cheese

170,- kr.

### **Potato Leek Soup**

Parsley and sourdough bun

165,- kr.

### **Grilled Veggie Steak**

Black beans, ajvar, feta, dip

Raw fried potatoes

185,- kr.

## **Allergens**

Please ask the staff

# DESSERT

*From 12.30 to 16.00  
The kitchen closes at 14.30.  
and 18:00 to 22:00  
The kitchen closes at 20.30.*

## **3 kinds of cheese**

Olive  
Sourdough bun and crispbread  
110,- kr.

## **Chocolate mousse**

Whipped cream, fruit  
90,- kr.

## **Panna Cotta**

Fruit and mint of the season  
80,- kr.

## **Italian ice ball**

Cocoa and fresh fruit  
95,- kr.

## **Irish Coffee**

Filter coffee, Whiskey, brown sugar and whipped cream  
55,- kr.



## **CAKE CABINET**

In addition to our desserts, we often have a cake  
or more to choose from in our  
cake cabinet at the bar.

See price tag.

## COFFEE

Plain coffee  
Incl. refillable  
28,- kr.

**Americano**  
32,- kr.

**Cafe au lait/Flat white**  
35,- kr.

**Latte Macchiato**  
38,- kr.

**Cappuccino**  
38,- kr.

**Cortado**  
32,- kr.

**Espresso**  
Solo: 22,- kr.  
Double: 33,- kr.

**The in the pitcher**  
Per person: 30,- kr.

**Mynt in glass**  
30,- kr.

**Icecoffee**  
42,- kr.

**Hot cocoa**  
35,- kr.

**Irish Coffee**  
55,- kr.

## WATER/SODA

**Tap water with Ice**  
1,- kr.

### Soda

Cola  
Cola Zero  
Sprite  
Fanta  
Schweppes Tonic  
Schweppes Lemon  
Tuborg Squash  
Sparkling water  
Sparkling water with citrus  
25 cl.: 25,- kr

### Juice

Organic orange juice  
Organic apple juice  
Organic elderflower  
Organic rhubarb  
Organic cranberry  
25 cl.: 28 kr.  
50 cl.: 52 kr.  
100 cl.: 99 kr.

## OPENING HOURS

See current opening hours and  
table reservation at

[www.detgamlepakhus.dk](http://www.detgamlepakhus.dk)

### Det Gamle Pakhus ApS

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