



MARCH 2023

LUNCH

MENU

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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 Engellbredt 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

DANISH LUNCH

Curried herring with apple and thyme

Egg, red onion, dill
Served with rye bread and butter



80,- kr.

Marinated herring

Capers, onion dill
Served with rye bread and butter



80,- kr.

Old fashioned seasoned herring

Capers, onion, dill
Served with rye bread, butter and grease



80,- kr.

3 kinds of herring

Old fashioned seasoned herring, marinated herring
and curry herring with apple and thyme
Egg, capers, onion, dill
Served with rye bread, butter and grease



120,- kr.

Butter-fried plaice fillet

Remoulade, lemon
Served on rye bread with butter



120,- kr.

Eggs, prawns, roe

Mayonnaise, lemon, chives
Served on rye bread with butter



105,- kr.

Calf liver

Soft onions, roasted mushrooms, sour
Served on rye bread with butter



110,- kr.

Roast beef

Remoulade, pickles, roasted onions, radish, sour
Served on rye bread



95,- kr.

Old cheese

Grease, cloud, rum
Served on rye bread



95,- kr.

Gorgonzola

Red onion, raw egg yolk
Served on rye bread



90,- kr.

OTHER

Grilled prawns in shell

Aioli, lemon, parsley
Sourdough bread and butter



110,- kr.

Carpaccio

Thinly sliced raw beef tenderloin
Parmesan, basil, truffle oil
Sourdough bread and butter



115,- kr.

Hummus

Olives and pita bread



90,- kr.



DESSERT

3 kinds of cheese

3 cheeses
Olives, sourdough bread, shortbread, butter



110,- kr.

Gateau Marcel

Chocolate mousse cake
Lemon sorbet



95,- kr.

Italian ice cream cone

Cocoa ice cream, berries



95,- kr.

ALLERGENS

Gluten
 Sesam
Sesame
 Nødder
Nuts
 Krebsdyr
Crustaceans

Fisk
Fish
 Sennep
Mustard
 Mælk
Milk
 Selleri
Cellery

Soja
Soy
 Bløddyr
Molluscs
 Lupin
Lupin

Sulfitter
Sulphite
 Æg
Egg
 Peanuts
Peanuts

DRINK COVERS

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 - 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 nd 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

Wine

Wine on a pitcher

Red, white, rose wine
25 cl.: 55,- kr.
50 cl.: 100,- kr.
100 cl.: 195,- kr.

The House wine

(French)
Cuvee de Prestige, red,
white, rose wine
75 cl.: 195,- kr.
Glass: 65,- kr.

Stony Creek

(Australian)
Whitewine: Chardonnay
Rosewine: Shiraz Rosé
Rødwine: Shiraz
75 cl.: 198,- kr.
Glass: 65,- kr.

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.

Andre vine: Se vinkort

WATER/SODA

Tap water with Ice

1,- kr.

Soda

Cola
Cola Zero
Sprite
Fanta

Schweppes Tonic
Schweppes Lemon
Tuborg Squash
Sparkling water
Sparkling water 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.

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

65,- kr.

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