

Valid from 21. september 2023

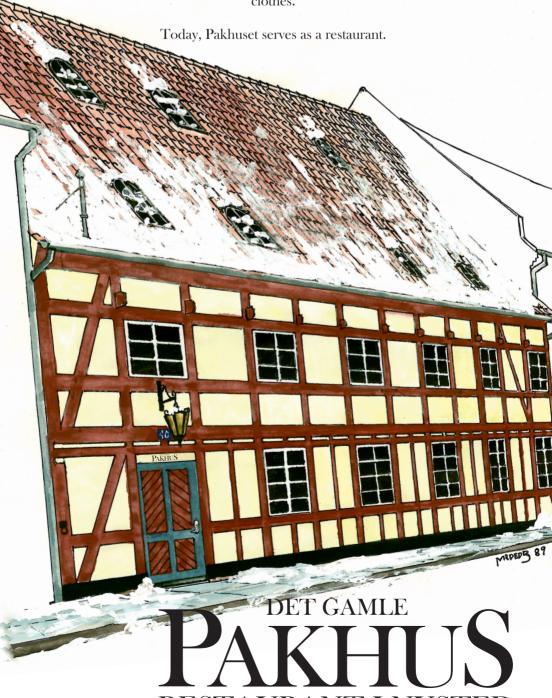


The Old Warehouse was built as a grain store in 1781 by grocer Simon Groth Clausen, who owned the farm opposite. The warehouse is the oldest of the preserved warehouses in Nysted

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



# LUNCH

# Curried herring with apple and thyme

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

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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 lard

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 lard

£ 116

120,- kr. Delt 150,- kr.

# **Butter-fried plaice fillet**

Remoulade, lemon or with prawns, mayonnaise and lemon Served on rye bread with butter



With remoulade: **120,- kr.**With mayo and prawns: **150,- kr.** 

#### Eggs, prawns, roe

Mayonnaise, lemon, chives Served on rye bread with butter

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105,- kr.

#### **Calf liver**

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

**N** 11

110,- kr.

#### Old cheese

Fat, cold cuts, rum Served on rye bread

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95,- kr.

# Gorgonzola

Red onion, raw egg yolk Served on rye bread



90,- kr.

#### **OTHER**

#### Flash-grilled raw tuna

Ponzu, sesame, wasabi Sourdough bun and butter



160,- kr.

#### **Tatar**

Beef tatar from Angus cattle Mustard, onion, capers, cornichons, yolk

Served with tarragon mayonnaise and Toasted rye bread



155,- kr.

#### Vinberg snails

In its own shell with garlic butter Sourdough bun and butter



130,- kr.

#### **Avocado Carpaccio**

Olive oil, pine nuts, lime Parmesan, basil Sourdough bun and butter



110,- kr.



#### **DESSERT**

#### Italian ice cream cone

Cocoa ice cream, berries



95,- kr.

#### **Chocolate mousse**

Whipped cream



# Crème Brûlée

Late summer berries

95,- kr.

#### **ALLERGENS**





Cellery





# DRINKS

# DRAFT BEER

**Tuborg Classic** 

50 cl. 58,- kr. – 25 cl. 32,- kr.

#### Grimbergen

50 cl. 65,- kr. - 33 cl. 48,- kr.

#### **Brewmaster 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

Ice and lime/Citron 75,- kr.

#### Gin & lime

Ice and Lime/Citron 65,- kr.

#### Campari soda

Ice and Lime / Lemon 55,- kr.

#### **Campari Orange**

Ice and orange juice 65,- 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.: 225,- kr. Glass: 65,- kr.

# **Stony Creek**

(Australian)

Whitewine: Chardonnay Rosewine: Shiraz Rosé Rødwine: Shiraz 75 cl.: 205,- 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**

Relais de pouillac, AOC **Bordeaux Superieur** 2013

A classically beautiful Bordeaux in color and scent signals the same. Leather, rose petals and blackcurrants in beautiful harmony. In the taste, the tannins are silky smooth and the fruit dominates the taste impression. The dish sits nicely in the background and simply emphasizes the wine's class.

75 cl.: 285,- kr.

# WATER/SODA

# Tap water

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.

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Plain coffee refillable

COFFEE

28,- kr.

#### **Americano**

32,- kr.

Cafe au lait/Flat white 35,- kr.

# **Latte Macchiato**

38,- kr.

# Cappuccino

38,- kr.

# Cortado

32,- kr.

# **Expresso**

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 - br

# Det Gamle Pakhus ApS

Adelgade 40 - 42 4880 Nysted

CVR: 25121813

Telefon: 56 18 02 00

www.detgamlepakhus.dk

