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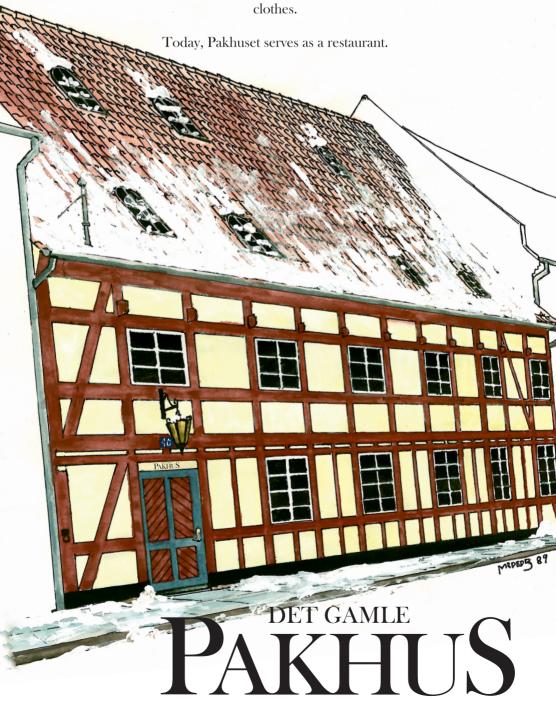


The Old Warehouse was built as a grain store in 1781 by grocer Simon Groth Clausen, who owned the farm opposite. The warehouse is the oldest of the preserved warehouses in Nysted

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



#### **SNACKS**

Roasted chestnuts with butter and salt: 60,- kr. Vol au vent with mushrooms, cream and garlic: 60,- kr. Chicken/duck liver mousse on rye bread chips: 60,- kr.

A bit of each of the above: 90,- kr.

#### **STARTERS**

#### Flash-grilled raw tuna

Ponzu, sesame, wasabi Sourdough bun and butter



160,- kr.

# **Potato Leek Soup**

With scallops
Sourdough bun with butter



130,- kr.

#### Blinis with roe

Creme fraiche, red onion and dill



With trout roe(4) **120,- kr.**With trout roe(2) and sturgeon caviar(4) **380,- kr.** 

#### Vinberg snails

In its own shell with garlic butter Sourdough bun and butter



130,- kr.

# Tatar

Beef tartar from Angus cattle Mustard, onion, capers, cornichons, yolk Served with tarragon mayonnaise and Toasted rye bread



155,- 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



85,- kr.

### **Panna Cotta**

Blueberry coulis



95,- kr.

#### **MAIN COURSES**

### Fish of the day

See accessories on the menu card



260,- kr.

## Today's deer

See accessories on the menu card



255,- kr.

#### Skin-fried hake

Leeks, squash, cream



240,- kr.

## Steak, Angus from Uruguay

Autumn greens Red wine sauce



255,- kr.

#### Lamb shank

Braised lamb shank, black beans Ajvar, feta, garlic yogurt



230,- kr.

#### **Veal liver**

Grilled veal liver Ajvar, feta, autumn greens



230,- kr.

#### **Cheese gratin mushrooms**

Autumn greens Available as vegan

180,- kr.

#### Hazel-baked turnip

Black beans Ajvar, feta, garlic yogurt Available as vegan

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190,- kr.



All main courses are served with potatoes from Denmark

# **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.

### **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.

# **- %** -COFFEE

Plain coffee refillable 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

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