



LUNCH MENU

Valid from 14. april 2024



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.

Today, Pakhuset serves as a restaurant.



DET GAMLE
PAKHUS
RESTAURANT I NYSTED

SPRING LUNCH 2024

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 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



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



105,- kr.

Calf liver

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



110,- kr.

Old cheese

Lard, cold cuts, 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 bun and butter



110,- kr.

Flash-grilled raw tuna

Ponzu, sesame, wasabi
Sourdough bun and butter



160,- 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



Panna Cotta

Rhubarb, white chocolate



95,- kr.

ALLERGENS



Gluten

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

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.

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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