

MENU

Valid from 19. july 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



SNACKS

Oysters with lemon (per piece - min. 2 pieces): 40,- kr.

Salted almonds 100 grams: 45,- kr. Chili Pepper Padron (6-8 pcs): 60,- kr.

Olives 100 grams: 45,- kr. Anchovies & grilled bread: 60,- kr.





STARTERS

Grilled prawns in shell

Aioli, bread



120,- kr.

Hot and cold smoked salmon mousse

Bread



140,- kr.

Vinberg snails

In its own shell with garlic butter Sourdough bun and butter



130,- kr.

Raw beef tartare

Conichons, red onion, tarragon, mustard egg yolk, horseradish, tarragon mayonnaise Toasted rye bread



160,- kr.

Gazpacho

Cold vegetable soup Tomato, cucumber, pepper, chili, bread



90,- kr.

Hummus and pita bread

Olive, mild chili, coriander



90,- kr.

DESSERT

Italian ice cream cone

Cocoa ice cream, berries



95,- kr.

Chocolate mousse

Whipped cream



85,- kr.

Cheese plate

Sheep's cheese from Møn, Camembert from Møn, Røde Kristian,

Bread



130,- kr.

BREAD

Bread basket

2 types of bread Red and green mojo, olive oil, aioli (For two people)



Per person 40,- kr.



MAIN COURSES

Whole plaice fried in butter

Peas, lemon, parsley Butter sauce



240,- kr.

Grilled salmon

Summer green White wine sauce



220,- kr.

Beef, Angus from Uruguay

Summer greens, chanterelles Red wine sauce with morels



255,- kr.

Summer deer with truffles

Summer green, roasted beech hats Fresh truffle, deer sauce



235,- kr.

Lamb shank

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



230,- kr.

Calf liver

Grilled veal liver Ajvar, feta, Grilled summer greens



190,- kr.

Beetroot steak

Summer greens, Feta, parsley salsa



180,- kr.

All main courses are served with danish potatoes

ALLERGENS





Cellery





DRINKS

DRAFT BEER

Tuborg Classic

50 cl. 58,- kr. – 25 cl. 32,- kr.

Brooklyn Stonewall Inn - IPA

50 cl. 65,- kr. – 25 cl. 33,- kr.

Grimbergen

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

1664 Blanc

50 cl. 65,- kr. – 25 cl. 33,- kr.

Carlsberg Nordic

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.

DRINKSGin & 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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