



AUTUMN 2024  
EVENING

# MENU

Valid from 6. september 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

AUTUMN EVENING 2024

## SNACKS

Salted almonds 100 grams: 45,- kr.

Olives 100 grams: 45,- kr.



## STARTERS

### The three little ones

Duck liver mousse on rye bread chips

Smoked salmon and halibut with smoked cheese cream

Vol-Au-Vent with mushrooms



140,- kr.

### Blinis with roe

Creme fraiche, red onion, dill



*Arranged on a common plate for the table*

With trout roe (20 grams) **120,- kr.**

With trout roe (20 grams) and

Bearii caviar (10 grams) **380,- kr.**

With Bearii caviar (30 grams) **680,- kr.**

### Lobster soup

Grilled prawns, parsley oil, bread included



140,- kr.

### Vinberg snails

In its own shell with garlic butter, bread included



130,- kr.

### Raw beef tartare

Conichons, red onion, tarragon, mustard

egg yolk, horseradish, tarragon mayonnaise

Toasted rye bread



160,- kr.

### Tomato carpaccio

Burrata, basil, olive oil, bread included



120,- kr.



## DESSERT

### Panna Cotta

Blueberry coulis



115,- kr.

### Italian ice cream cone

Cocoa ice cream, berries



95,- kr.

### Chocolate mousse

Whipped cream



85,- kr.

### Cheese plate

Sheep cheese from Møn, Camembert from Normandy,

Røde Kristian,

Bread



130,- kr.

## BREAD

### Organic sourdough bun

Organic butter



Per person 22,- kr.



## MAIN COURSES

### Sea bream on the grill

Pesto, thyme leeks, scallions, venus clams



240,- kr.

### Skin-fried hake

Thyme leeks, scallions, white wine sauce



220,- kr.

### Grilled steak, Angus from Uruguay

Baked onions, roasted mushrooms, chanterelles

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, baked onions, mushrooms, chanterelles



190,- kr.

### Cheese gratin mushrooms

Cheese, goat cheese, feta, ajvar, late summer greens



180,- kr.



All main courses are served with  
danish potatoes

## 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.

### 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.

## DRINKS

### Gin & tonic

*Ice and lime/Citron*  
65,- 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.

### Expresso Martini

*Vodka, Kahlua, expresso*  
75,- kr.

### Light Vermuth

*Ice, orange*  
65,- kr.

### Aperol Spritz

*Aperol, Prosecco, soda,  
ice, orange*  
75,- kr.

## 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

#### Château Caroline

#### Moulis-en-Médoc CRU Bourgeois (2018)

This red wine appears with a good aroma of forest floor, blackberries and blackcurrants in beautiful harmony. In the mouth, the wine is full-bodied with good dense tannins and notes of blackcurrants, leather and a long, powerful aftertaste.

An excellent companion to powerful beef dishes, lamb and mature dry cheeses.

75 cl.: 480,- 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,- kr.

## Det Gamle Pakhus ApS

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