

# menu

## CHRISTMAS



### LUNCH

#### Lejre Land of Legends' mealboard.....179,-

A special Christmas edition of our popular meal board featuring cured salmon, apple pork, roasted pork with red cabbage, risalamande with cherry sauce, served with bread and butter

#### Apple pork, anno 2025 .....99,-

Fried smoked pork with apples and red onions, served with rye bread

#### Cauliflower soup .....89,-

A creamy and flavorful soup served with croutons, and toasted seeds

#### Sandwiches.....89,-

Gluten free option .....+15

Freshly made sandwiches with cabbage salad. Choose between:

- Roast pork with crackling and red cabbage
- Cured salmon with dill dressing (mustard-honey sauce)
- Mushroom patty with pickled red onions mayo

#### Bread Roll with Cheese .....35,-

Homemade bread roll with two slices of Gouda cheese, served with jam and butter

#### Children's Plate .....89,-

Chicken skewer, bread and butter, crunchy veggies, fruit, and a little sweet treat

#### Sausage Roll.....27,-

A large sausage roll for a quick bite



HOMEMADE DELICIOUS

## APPLE PORK

Apple pork is an old traditional dish, especially known from Funen. The version many enjoy at Christmas today dates back to the 1800s, when the stove made pan-frying possible. We've given the dish a touch of 2025, with apples and red onions that have been gently cooked in the pork fat.



**Served with rye bread & butter .....kr. 99,-**

# LEJRE LAND OF LEGENDS' LUNCHBOARD



Try Our Christmas Lunchboard and Taste the Past

- Gravad laks with dill dressing (Gravlax sauce)
- Apple pork
- Roast pork with crackling and red cabbage
- Risalamande with cherry sauce
- Bread and butter



We've delved into old annals and cookbooks from the 1800s and early 1900s. It turns out that many classics we still enjoy today trace their roots back to when great-grandmother was a child.

**Gravad laks:** Gravad means "to bury" and dates back to the Middle Ages when salmon was buried to preserve it. By the 1900s, gravad laks appeared in cookbooks.

**Apple pork:** A very old traditional dish made with apples, onions, and fried pork—likely enjoyed since the Viking Age.

**Roast Pork:** Pigs have been a festive food since the Middle Ages. They were fattened on beech nuts and acorns throughout autumn, slaughtered in November, and enjoyed at Christmas without sitting too long in the brine.

**Rice Pudding:** A Danish tradition dating back to around 1900, when bourgeois kitchens began serving rice pudding with cherry sauce at Christmas instead of plain rice porridge.

Enjoy your meal!

**Lunchboard .....Kr. 179,-**

# Drinks



## HOT DRINKS

### Organic coffee from Frellsen Kaffe:

Cappuccino/Latte/Chocolate espresso .....	43,-
Americano/Cortado .....	39,-
Espresso (single/double).....	29,-/33,-
Smallholder(filter)coffee (refill+ 15,-) .....	33,-

Tea, choose between different tea variants ( <i>free refill</i> ).....	29,-
Hot chocolate with whipped cream.....	45,-
Chai or Matcha Latte small / large .....	39,- / 49,-
Homemade Glögg .....	45,-
Classic glögg made with red wine and port. Served with almonds and raisins	
Homemade Glögg .....	45,-
Apple glögg suitable for both children and adults. Served with almonds and cranberries.	

## COLD DRINKS

Iced coffee with syrup ( <i>single shot/double shot</i> ) .....	50,-/55,-
Syrup, choose from: vanilla, caramel og hazelnut	
Soft drinks 50 cl. .....	30,-
Coca Cola, Pepsi Max, Faxe Kondi, Faxe Kondi orange and Ramlösa	
Juice 50 cl. ....	33,-
Organic juice from Rynkeby: rhubarb and elderflower.	
Juicebrik 25cl. ....	25,-
Organic juice from Rynkeby: apple or orange	
Cocio 25 cl. ....	25,-
Spring water 50 cl. (still).....	20,-

## ALCOHOL:

Herslev, organic beer 33 cl .....	50,-
Pilsner, Kastanje Brown Ale or Under Solen (0,3% alcohol)	
Red wine / white wine ( <i>per 18,75 cl bottle</i> ) .....	60,-
Red wine / white wine ( <i>per 75 cl bottle</i> ) .....	155,-
Mead ( <i>per glass</i> ) .....	65,-
Mead Tasting .....	85,-
3 varieties with a small sweet treat	
Homemade Glögg.....	45,-

Classic glögg made with red wine and port. Served with almonds and raisins

## NICE WARM ÆBLESKIVER

### ÆBLESKIVER

A true classic. Most people know the story of æbleskiver. They are called æbleskiver ("apple slices") because they once contained apples, and the first æbleskiver were slices of apple dipped in batter and either fried in a pan or cooked in fat. Madam Mangor referred to these as "floating apple slices" in her 1876 cookbook.



The æbleskiver served here in the café don't contain apples and aren't homemade, but the delicious strawberry jam served alongside with powdered sugar certainly is.

Æbleskiver 3 pcs. .... Kr. 25,-

### RISALAMANDE

It tastes like Christmas. Risalamande is a Danish tradition and not, as many believe, a French dessert. It originated around the 1900s when bourgeois kitchens began serving risalamande with cherry sauce at Christmas instead of plain rice porridge.



Served with cold cherry sauce and toasted almond slivers.

Risalamande .... Kr. 49,-

