

# Menu

## LUNCH

Lejre Land of Legend's lunch board ..... 185,-

Pickled herring with red onion and capers. Warm egg muffin with bacon and chives. Meat from Sagnlandet Lejre's own animals with accompaniments. Danish cheese with compote. Served with bread and butter. *Contents may vary.*

Salad.....69,-

Historically inspired salad with pearl barley, cabbage, and seasonal greens. Served with bread and butter and parsley pesto.

Add toppings:

- Hot-smoked salmon ..... +35,-

Sandwiches.....89,-

Gluten-free option .....+15,-

Freshly made sandwiches with cabbage slaw, choose between:

- Ham & Cheese: Oak-smoked ham, Gouda cheese, red onion, parsley pesto, and cream cheese
- Salmon: Hot-smoked salmon, cream cheese mixed with dill and capers
- Organic mushroom patty with pickled red onion and mayo (vegan)

Dish of the day Children's plate..... see the blackboard

Children's plate.....89,-

Auroch meatballs, bread and butter, crunchy veggies, fruit, and a little sweet treat.

Bun with cheese .....39,-

Homemade bun with two slices of Gouda cheese, served with jam and butter.

Sausage roll .....27,-

A large sausage roll for the little hunger.

## LEJRE LAND OF LEGENDS' LUNCHBOARD



Taste a Bite of History with Our Meal Board. Our meal board consists of various historical small dishes, adapted to the season.

You will always find one dish made with meat from Sagnlandet Lejre's own animals. In other words, you'll get to experience meat from animals that have lived a good life here in Sagnlandet. This could be our wild boar, aurochs, lamb, or heritage pigs—so the selection may vary.

- Pickled herring with red onion and capers
- Warm egg muffin with bacon and chives
- Meat from Sagnlandet Lejre's animals with accompaniments
- Danish cheese with compote
- Bread and butter

*Enjoy your meal!*

**Lunchboard ..... Kr. 185,-**

*Dear Guest - Thank you for purchasing food and drinks at our historic Café Hvidesøhus. Your support helps Sagnlandet Lejre continue its mission: bringing history to life for all ages through research, education, and storytelling. **Velbekomme.***



### FRESHLY MADE SANDWICHES

## WITH DELICIOUS FILLINGS

Two slices of bread with filling in between. It's that simple — and perhaps that's why the sandwich has become popular all over the world.



Whether it was the Earl of Sandwich, John Montagu, who invented the humble dish back in the 18th century is uncertain, but non the lea, he is the origin of the name we know so well today.

# Drinks

## HOT DRINKS

Organic coffee from Frellsen Kaffe:

Cappuccino/Latte/Chocolate espresso .....	45,-
Americano/Cortado .....	39,-
Espresso (single) .....	29,-
Espresso (double) .....	39,-
Smallholder(filter)coffee ( <i>refill</i> + 15,-) .....	33,-
Tea, choose between different tea variants ( <i>free refill</i> ).....	29,-
Hot chocolate with whipped cream.....	45,-
Chai Latte small / large .....	39,- / 49,-

## COLD DRINKS

Iced coffee with syrup ( <i>single shot</i> ) .....	50,-
Iced coffee with syrup ( <i>double shot</i> ) .....	60,-
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. ....	30,-
Organic juice from Rynkeby: rhubarb or 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, Wheat beer, Kastanje Brown Ale or Under Solen (0,3% alcohol)	
Red wine / white wine ( <i>per 18,75 cl bottle</i> ) .....	60,-
Mead ( <i>per glass</i> ) .....	65,-
Mead Tasting, 3 varieties with a small sweet treat .....	85,-

## LEJRE LAND OF LEGENDS' CAKES

### CAKES

We love baking cakes at Café Hvidesøhus. That's why you'll always find a variety of cakes to choose from. There are well-known classics that most people love, and we also enjoy featuring cakes with a long history, such as Gode Råd and rye bread layer cake.



### GODE RÅD

Hundreds of years ago, before wood-burning stoves arrived in Denmark and made oven-baked cakes possible, so-called iron cakes were a popular treat at markets and religious celebrations. One of the most widespread varieties was Gode Råd, which required only dough, an open fire, and a Gode Råd iron.

In the Middle Ages, butter, eggs, and sugar—the key ingredients in Gode Råd—were expensive, especially for those who didn't live on a farm with chickens and cows. Because of this, Gode Råd were reserved for special occasions and guests. It is likely that these waffle-like cakes inspired the Danish saying, "Nu er gode råd dyre" (literally, "Now good advice is expensive"—meaning that a solution is urgently needed). The name Gode Råd comes from the fact that they could be quickly baked to serve unexpected guests.



Served with whipped cream and jam.

**Gode råd ..... Kr. 30,-**

## BOOK CAFÉ HVIDESØHUS FOR YOUR MEETING

Do you need to hold a sales meeting, team building or more for your firm? Then contact us, we'll happily arrange your meeting inclusive catering, with planned activities.

Read more on: [WWW.SAGNLANDET.DK/VIRKSOMHEDER](http://WWW.SAGNLANDET.DK/VIRKSOMHEDER) (danish only)