

Menu

LUNCH

Wild Boar sausages with potato salad 139,-

2 organic wild boar sausages served with a classic potato salad made from new Danish potatoes. The sausages are made from wild boar and seasoned with bacon and wild garlic.

Salad 79,-

Summer salad with new potatoes, cabbage, edamame beans, roasted chickpeas, pickled red onions, 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

Children's plate 89,-

Chicken skewer, bread and butter, veggie sticks, fruit, and a little sweet treat.

Bun with cheese 39,-

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

Sausage roll 27,-

A large sausage roll for the little hunger.

DESSERTS

Homebaked cakes from 30,-

See the cake display for today's selection.

"Rødgrød med fløde" - Danish Red Berry Pudding 49,-

The taste of summer memories and red berries. Made from strawberries, blackcurrants, redcurrants, and raspberries.

WILD BOAR SAUSAGES



Delicious summer food:

Try a delicious plate with wild boar sausages and classic danish potato salad.

The sausages are made with meat from wild boars and is a perfect match for a classic potato salad garnished with radishes and chives.

Enjoy!

Wild boar sausages with potato salad Kr. 139,-

Dear Visitor

Help us become (even) better. Fill out our visitor survey and get a free cup of smallholder coffee.



Thank you for your time!

Visitor survey 2026 in collaboration with EPINION



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 what is certain is that he gave it its name. (Source: DR)

Sandwich (ham & cheese or salmon) kr. 89,-

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 (*refill*+ 15,-) 33,-

Tea, choose between different tea variants (*free refill*)..... 29,-

Hot chocolate with whipped cream 45,-

Chai Latte small / large 39,- / 49,-

COLD DRINKS

Iced coffee with syrup (*single shot*) 50,-

Iced coffee with syrup (*double shot*) 60,-

Syrup, choose from: vanilla, caramel og hazelnut

Soft drinks 50 cl. 30,-

Coca Cola, Pepsi Max, Faxe Kondi and Ramlösa

Limonade 50 cl. 30,-

Organic limonade from Rynkeby: rubarb and elderflower

Juice 50 cl. 30,-

Organic juice from Rynkeby: rhubarb, elderflower, peach/mango (sugar free)

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 (*per 18,75 cl bottle*) 60,-

Mead (*per glass*) 65,-

Mead Tasting, 3 varieties with a small sweet treat 85,-

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 (danish only)

DANISH RØDGRØD

RØDGRØD MED FLØDE

The taste of summer memories and sweet berries. That's more or less how you can describe "Rød grød med fløde", which has both a special place in the hearts of many Danes and a pronunciation that sounds like a tongue twister.



The porridge as we know it today has been something close to a national dish since the end of the 19th century. Even before then, a kind of red porridge with red wine and rice flour was cooked, but that's a completely different story. Today, just as a little over 100 years ago, the red porridge "Rød grød med fløde" is a dessert made on red berries, full of flavor and served with fresh cream.

"Rød grød med fløde" from Café Hvidesøhus is made according to an old family recipe that can be traced back almost as far as "Rød grød med fløde" itself.

It contains raspberries, strawberries, blackcurrants and currants, is stuffed with whole berries and filled with a bit of cornstarch.

Rødgrød med fløde Kr. 49,-

Dear visitor - thank you for buying food and drinks in our historic Café Hvidesøhus. Through your purchase you contribute to Lejre Land of Legends maintaining our non-profit purpose and work: To make history come alive for all ages through active dissemination and teaching.

