

Menu

CHRISTMAS



LUNCH

Lejre Land of Legends' lunchboard 175,-

A special Christmas edition of our popular meal platter, featuring gravlax, sausage with kale salad, roast pork with crackling, and rice pudding with cherry sauce.

Wild Boar sausage with kale salad and rye bread 129,-

Delicious sausage made from Lejre Land of Legends' own wild boars..

Vegan Christmas meatballs (2 pcs.)
with kale salad 99,-

Homemade Christmas meatballs with ingredients like brown mushrooms, nuts, and plenty of Christmas spices, served with a delicious winter salad.

Sandwiches with Delicious Fillings 89,-

Gluten-free option + 15,-

- Roast pork with crackling and red cabbage
- Gravad laks with dill dressing (Gravlax sauce)
- Vegan meatballs
- Chicken and bacon

Kids' Plate..... 85,-

Two aurochs meatballs made with meat from Sagnlandet Lejre's own aurochs, served with bread and butter, crunchy veggies, an apple, and a little sweet treat.

Warm sausage roll..... 27,-

SWEET THINGS

Æbleskiver and homemade cakes

Check the cake display for today's selection of cakes



LEJRE LAND OF LEGENDS' LUNCHBOARD



Try Our Christmas Lunchboard and Taste the Past

- Gravad laks with dill dressing (Gravlax sauce)
- Sausage with kale salad
- Roast pork with crackling and red cabbage
- Rice pudding 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.

Sausage: A classic dish traced back to the 1500s, now offered in a delicious version made from Sagnlandet Lejre's own wild boars.

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. 175,-

HOMEMADE

WILDBOAR SAUSAGE



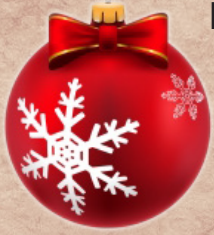
There's nothing like a delicious sausage on a cold day. Café Hvidesøhus serves this classic made with our own wild boar meat, accompanied by a kale salad and tasty rye bread.

Wildboar sausage kr. 129,-

We also offer roast pork, gravad laks, vegan meatballs or chicken and bacon sandwich.

Sandwich kr. 89,-

Drinks



HOT DRINKS

Organic Coffee from Frelsen Kaffe:

Cappuccino/Latte/Chocolate espresso40,-

Americano/Cortado36,-

Espresso (single).....26,-

Espresso (double)30,-

Smallholder(filter)coffee (refill+ 10,-).....30,-

Tea, choose between different tea variants (free refill).....27,-

Hot chocolate with whipped cream40,-

Chai Latte small / large35,- / 45,-

Glögg with almonds and raisins45,-

COLD DRINKS

Soft drinks 50 cl.30,-

Coca Cola, Pepsi Max, Faxe Kondi, Squash and Ramlösa

Juice 50 cl.30,-

Organic juice from Rynkeby: rhubarb, elderflower and raspberry/
hibiscus.

Juicebrik 25cl.25,-

Organic juice from Rynkeby: apple or orange

Cocio 25 cl.....25,-

Spring water 50 cl. (still).....20,-

ALCOHOLIC DRINKS:

Herslev beer (organic) 33 cl. from 47,-

Heorot, 50 cl.....62,-

Red / white wine (per 18,75 cl bottle)50,-

Red / white wine (per 75 cl bottle) ..150,-

Mead (pr. glas)60,-

Glögg with almonds and raisins.....45,-

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. 45,-

