

A man and a woman are harvesting yellow flowers in a field. The woman, on the left, is wearing a light blue t-shirt and has a flower in her hair. She is holding a clear plastic container and is in the process of putting a flower inside. The man, on the right, is wearing a blue and white plaid shirt and has sunglasses on his head. He is also holding a clear plastic container and is smiling. They are surrounded by a large field of yellow flowers. In the background, there are green trees and a clear blue sky.

LOLLAND  
**Muld**  
FALSTER

**LOCAL FOOD FROM LOLLAND-FALSTER**

# Welcome to Muld Lolland-Falster!

In this brochure, we introduce a selection of companies, who farm, cultivate, use, sell, eat, and enjoy the local food, that is cultivated all over Lolland-Falster.

We call this network Muld Lolland-Falster.

You might not have considered it, but Lolland-Falster, or the South Sea Islands as we are also called, has always been a pantry of food and resources for the rest of the country.

Falster and Lolland have some of the richest soil in Denmark, which gives perfect conditions for producing food, gourmet experiences, and enjoying life.

There is a suitable amount of rain and wind, but we also have more hours of

sunshine and a milder climate than most other places in Denmark. We have woods, beaches and fields, lakes and streams, historical sites, and small towns with harbours and ocean views – the perfect surroundings for gastronomical surprises.

In this brochure, we have gathered a bouquet of representatives for those who live off the land. In the first half of the brochure, you will meet restaurants and eateries that focus on using local foods. They are important to the local communities and the local economy – and they also make seriously good food.

In the second half, you will be introduced to some producers who are just as important for the local food-chain. They cultivate their crops and produce food with contagious pas-

sion. Without them, there would be no Muld Lolland-Falster.

They all use local resources to create new, local values. They are innovative and create new workplaces, supporting local culture and products. It is a healthy and sustainable collaboration, which everyone benefits from.

We hope that you will be inspired to visit us and enjoy the fruits of Lolland-Falster!







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Cover photo: Andreas Vejlstrup.  
Den Grønne Verden, Søllestedgaard





# Bandholm Hotel

## Hotel, restaurant, and wellness



Enjoy a unique and stylish experience with ocean views and gastronomy at this 4-star hotel from 1886.

Bandholm Hotel is known for its exceptional gastronomy, where local products from Lolland are at the center of attention.

Renew your energy close to the hotel with an exclusive wellness-experience, where you can relax and enjoy our high-end spa.

The historical hotel is full of charm and nostalgia. Just outside the spacious rooms, you can experience idyllic nature and the calm of the ocean.

TripAdvisor named the hotel Denmark's best hotel in 2017, 2018 and 2019.



**Havnegade 37, 4971 Bandholm**  
**Tlf. +45 2844 5000**  
**[www.bandholmhotel.dk](http://www.bandholmhotel.dk)**

# Café Vin og Brød

## A unique shop in the center of Maribo

Our shop is part café, part wine shop – and we also sell homemade bread. Our focus is on local products and we constantly seek new inspiration and suppliers from Lolland-Falster.

Our bread comes from the award-winning Pabst Bakery. Our slow cooked dishes are made with eggs and chicken from Dalbakkegårds amazing fowl. The beer is from Krenkerup Brewery, the cherry wine from Frederiksdal. Cider, marmelade, and pasta are quality products from the neighboring island, Fejø. And the list continues.

We love our talented, local producers and use their products in our menus and in the shop. We believe that you can taste the passion of the craft.

Our wines are from “2010 Vin&Vel-

smag”. Our menu is the rustic farmer’s kitchen at its best.



**Torvet 1 C, 4930 Maribo**  
**Tlf. +45 3014 9992**  
**[www.cafevinogbrod.dk](http://www.cafevinogbrod.dk)**

# Cocomarie

## Delicious taste and stylish ambiance



Cocomarie welcomes you in our 100-year-old, renovated establishment, close to Guldborg Camping.

Good ingredients, stylish décor, and attentive service is our focus as we

share our love of good food with our guests.

Our small gastro-restaurant serves modern crossover cuisine and a creative take on traditional rural food. Our own ideas and recipes – inspired by our many years abroad – set the scene for our homemade compositions of fresh vegetables, local organic beef, fresh fish, plenty of spices from our own herb garden, butter, cream, wine, and much more. Vegetarian and gluten-free food is available.

All our coffee-specialties are made on freshly ground beans. We also invite you to try our homemade Danish layer cakes, pies, and desserts.

In the summer holidays we also offer breakfast/brunch – see more on our website.



COCOMARIE  
Bistro • Café

**Guldborgvej 143, 4862 Guldborg**  
**Tlf. +45 5151 7787**  
**[www.cocomarie.dk](http://www.cocomarie.dk)**



# Den Gamle Digegaard

## - feel the sand and stay a couple of days



The Digegaard Inn bids you welcome under our thatched roof. The old timbered buildings have hosted exciting parts of Lolland's history.

Situated just behind the dike, the inn is just a few steps from the Baltic Sea and has one of the best beaches for bathing on Lolland's southern coast. Have a swim, go fishing or take a lovely walk or biking-trip on Europe's

newly named best biking route – Østersøruten N8.

With the Baltic Sea next door, fresh fish is a natural resource, and fried eel has always been a specialty of the inn. We also provide a large variety of smoked fish from local fishermen, which you can bring home or enjoy on the spot with Digegaarden's own brew.

Take of your shoes, feel the sand between your toes and stay a couple of days.



*Den gamle Digegaard*

**Diget 1, 4983 Dannemare**  
**Tlf. +45 5494 6040**  
**[www.dengamledigegaard.dk](http://www.dengamledigegaard.dk)**

# Den Gamle Gaard i Stubberup

## Cosy apartments near the shore

The Old Inn in Stubberup lies on the southern coast of Lolland, just a short walk west of Nysted, one of Denmark's oldest and cosiest market towns.

We offer 55 inviting semi-detached apartments with kitchens and everything you need for a lovely stay – perfect for occasions where you want your guests to be able to stay overnight. Each apartment has its own

terrace that opens up to the common garden area, where there's an outdoor swimming pool and places to sit and relax.

You can rent our place for meetings, events and celebrations. Our kitchen relies on local suppliers and cooks and we are happy to help with suggestions for your menu of choice, to perfectly suit the occasion.



**Den Gamle Gaard**

FERIESENTER · SELSKABS- & MØDELOKALER

**Stubberupvej 17, 4880 Nysted**  
**Tlf: +45 5487 1550/mobil: +45 2464 8154**  
**[www.dengamlegaard-stubberup.dk](http://www.dengamlegaard-stubberup.dk)**

# Den Grønne Verden, Søllestedgaard

## World class vegetables



We know the title might be a bit showy – but that's the quality we aim for. We have what we call Denmark's perhaps Largest Kitchen Garden with as much as 250 different types of biodynamic and organic vegetables, herbs and flowers. We work constantly to improve their taste, crispness, freshness and appearance, together with talented cooks – both local and national.

The vegetables are for sale in our farm shop, and you can visit our eatery to taste food where the ingredients are harvested literally the same day. We enjoy sharing our knowledge and invite you to take a walk in the garden and taste, smell, and maybe even learn something new.

Best regards from Gert and Asger Lünekilde – we look forward to greeting you here.



**Søllestedgårdvej 4, 4920 Søllested**  
**Tlf: +45 3049 0191**  
**[www.dengronneverden.dk](http://www.dengronneverden.dk)**



# Engestofte Manor House

## - on the shores of Lake Maribo Søndersø



Engestofte Manor House is uniquely situated in Nature Park Maribosøerne. The view over the lake area is truly lovely – grand, unspoiled, and with a mesmerizing peace and beauty. The historical buildings have been carefully restored and contain all necessary, modern facilities.

Engestofte is not open for everyday visits, but available for all types of celebrations, weddings, conferences, hunts, and the area's largest Christmas Market. The manor is also host to one of the biggest food-events in Denmark, Madens Folkemøde (The People's Food Assembly), which is held every year in May.

If you want to come for a stay, close to nature, with direct access to the lake, Engestofte Manor House also has some beautifully renovated thatched

roof houses, which are available to let for at least two consecutive days.



**Søvej 10, 4930 Maribo**  
**Tlf. +45 61 63 83 83**  
**[www.engestofte.dk](http://www.engestofte.dk)**

# Flintehuset

## Sustainable lunch with a wild view



Sitting on Flintehuset's terrace, you can enjoy a lunch made from local ingredients while watching wild animals roam on Knuthenborg Safaripark's extraordinary savannah.

Our kitchen uses seasonal ingredients, and we adjust our menu accordingly, to ensure fresh and local ingredients. We always offer a selection of traditional "smørrebrød" (open sandwiches), salads, ice cream, coffee, and cake. Try our own Knuthenborg-beer from the local brewery Krenkerup. We also provide vegan, vegetarian, and gluten-free options.

We look forward to welcoming you to our amazing view! Visit Flintehuset between the Savannah and the Elephant Plain, all inside Knuthenborg Safaripark (notice: entrance fee).



**Knuthenborg Safaripark (entré)**  
**Knuthenborg Allé, 4930 Maribo**  
**Tlf. +45 5478 8089**  
**[www.knuthenborg.dk](http://www.knuthenborg.dk)**

# Fuglsang Manor House

## Contemplation in classical surroundings

Fuglsang Manor House lies in beautiful renaissance surroundings on Lolland, opposite the acclaimed Fuglsang Art Museum and KUMUS, a local centre for music and culture. The area touches Skejten, a protected common of national-historical importance, and continues down to Guldborgsund's placid coastline.

We offer hotel rooms and facilities for conferences, seminars, and meetings as well as for private celebrations in

historical, unique, and ambient surroundings.

We also host events about music, food, and culture.

We have a café, which serves lunch, coffee and cake in the main season. Our boutique sells local art, crafts, and locally produced food.

We also offer writers retreat for educational institutes with a company arrangement.



**Nystedvej 73, 4891 Toreby L**  
**Tlf: +45 5487 3387**  
**[www.fuglsangherregaard.dk](http://www.fuglsangherregaard.dk)**



# Godstedlund Bed & Breakfast with function hall

Godstedlund lies in the outskirts of Nature Park Maribosøerne. Stay the night in one of our beautiful rooms or have your party or meeting in our atelier, or the salon.

Visit our café and try our signature tapas with exciting local ingredients

and be inspired in our interior boutique, Godstedlund Living.

We love providing our guests with the best of the best. That is why almost everything on our tapas board and many of our wines are from local producers close to Godstedlund.



**Godstedvej 18, 4894 Øster Ulslev**  
**Tlf: +45 7172 1166**  
**[www.godstedlund.dk](http://www.godstedlund.dk)**

# Hotel Saxkjøbing

## Restaurant, culture house and farm shop

Hotel Saxkjøbing has more than 200 years of history behind it. We have 32 rooms, a cobblestone courtyard and a number of dining rooms. We have just completed 4 years of careful renova-



tion to restore the building while remaining true to its historical past.

The restaurant features high panels and a spectacular glass mosaic ceiling, and is open year around. The main theater hall is used for cultural arrangements, communal dinners and private purposes.

We have daily deliveries of local meat and vegetables. Fish and seafood is sourced mainly from Smålandshavet, and most of our beverages are locally grown and produced. We have a farm shop with many local goods for sale.

We're so proud of our little hotel and look forward to bidding you welcome.

Sanne, Claus and the rest of the team from Hotel Saxkjøbing.



**HOTEL SAXKJØBING**

**Torvet 9, 4990 Saksjøbing**  
**Tlf. +45 5470 4039**  
**[www.hotel-saxkjøbing.dk](http://www.hotel-saxkjøbing.dk)**

# Kaffetår'N

## Cosy café in the center of Nykøbing

Take a well-earned break in the heart of Nykøbing Falster, in the beautiful water tower from 1908. Our café opened here in April 2020, and we focus on local food and slow cooking.

Our products are of high quality and there is a cheerful atmosphere in our café. Enjoy a good cup of coffee or tea with delicious homemade cakes. We

also serve sandwiches with homemade bread and chicken, Lollandsgrisen (locally produced pork), salmon, tuna salad or hummus with grilled vegetables.

There are numerous cakes for our extended version of Afternoon Tea. Visit the café, experience the cheerful mood, and choose between many delicious options.



**Hollands Gaard 30, 4800 Nykøbing F.**  
**Tlf. +45 9394 6454**  
**Facebook: Kaffetaarn**



# Lungholm Castle

## Experience the past in the present



Built in 1639, Lungholm Castle is full of history and romance. It has belonged to the Bertouch-Lehn-family since 1784.

With its beautiful setting, Lungholm is ideal for special celebrations and banquets. The large moat and English park create a peaceful atmosphere, which makes Lungholm the perfect spot to host large meetings, conferences or other celebrations.

Lungholm Slot was completely ren-

ovated in 2007-2010 and offers the best of two worlds: Modern comfort and facilities in tranquil and unique, historical settings.

The castle has 34 double rooms and can host up to 68 overnight guests. We have in-depth knowledge of Lolland and can assist you in finding appropriate experts on local cuisine.

We are not open to the public without appointment, but find more information about our offers on our website.



*Lungholm Slot*  
Lungholm Slot

**Rødbyvej 24, 4970 Rødby**  
**Mob. +45 2811 2226**  
**[www.lungholm.dk](http://www.lungholm.dk)**

# Ny Kirstineberg Manor House

## Bed & Breakfast, conference- and function rooms

Try a unique experience in elegant rooms in gorgeous natural surroundings.

Ny Kirstineberg Manor House is known for its authentic atmosphere, and a high level of service.

The manor is surrounded by a wonderful park and borders on the lovely strait of Guldborgsund.

The historical buildings offer a charming and idyllic breathing place - whether you are staying overnight, a participant at a conference, or celebrating one of life's memorable moments in our function rooms.

Ny Kirstineberg Gods has been awarded "Travelers' Choice Winner" by TripAdvisor in 2020.



NY KIRSTINEBERG

**Ny Kirstinebergvej 7, 4800 Nykøbing F.**

**Tlf. +45 70 279 279**

**[www.nykirstineberg.dk](http://www.nykirstineberg.dk)**

# Oreby Kro

## Tasty experiences by Saksøbing Fjord

Lying peacefully on the shore of Saksøbing Fjord, Oreby Kro has the most beautiful view. Our vision is to serve delicious food made from good local produce.

Our vegetables come from our own farm on Nordfalster where we grow potatoes, rhubarbs, garlic, pointed cabbage, and much more.

Our meat is mostly from local farms on Lolland-Falster and we buy game from the nearby manors.



In summer, we are self-sufficient with fruit, berries, and herbs which we use in our dishes. Our menu follows the year.

We serve quite different kinds of food - from the classic folk kitchen to new interpretations of Danish classics to new and exciting dishes made of available ingredients and the cooks own magic.

Oreby Kro is open all year around and is managed by chefs Filip Kardel and Rasmus Elver.



**Orebygaard 2, 4990 Saksøbing**  
**Tlf. +45 5417 4466**  
**[www.orebykro.dk](http://www.orebykro.dk)**



# Sakskøbing Madskole

## Cooking together!

Why not try a unique experience cooking with others? Dig into the fresh produce of the season, and enjoy your dishes afterwards, at the cosy long tables in our culinary school, in Sakskøbing.

Sakskøbing Madskole provides a professionally equipped kitchen with space for 25 participants. We offer gastronomic teambuilding and other food-related events at the culinary school, through appointment.

We cooperate with chefs, bakers, cooks, and other food lovers with a passion for sharing their knowledge.

Sakskøbing Madskole is part of the local association The Little Apple, which works to support the positive development in food, gastronomy, and farming on Lolland-Falster over the

past decade or so. Read more on our website [www.sakskobingmadhus.dk](http://www.sakskobingmadhus.dk).

Get in touch – we are always ready with ideas and suggestions.



**MADSKOLE**

**Torvegade 10-12, 4990 Sakskøbing**  
**Tel. +45 5470 5959**  
**[www.sakskobingmadhus.dk](http://www.sakskobingmadhus.dk)**

# Pitstop Idestrup

## Gastro-café and experiences



Café Pitstop Idestrup is an ambitious café in the heart of Falster. Since we opened in 2018, we have explored new ways to run a food business in a local village in rural Denmark.

A visit to Pitstop Idestrup is special in that we serve honest, local food at affordable prices.

The ingredients are treated with the respect they deserve. At Pitstop we follow a “made-to-order” concept which ensures that our customers always get Falster’s meanest burger, freshly made.

We rely mostly on local products, including locally produced beer, wine, and barista coffee.

Find us on facebook or find our opening hours on our website.



**Møllevej 20b 4872 Idestrup**  
**Tlf. +45 2963 2470**  
**[www.pitstop-idestrup.dk](http://www.pitstop-idestrup.dk)**

# Pomle Nakke Traktørsted

## Sky and sea

Pomle Nakke lies about 30 km from the Farø-bridge. It is a beautiful, old restaurant in the woods of Falsters eastern shores, neighboring the small



harbour of Hesnæs. It sits on top of a small cliff, where only the sounds of the sea and the wind in the forest trees will “disturb” you.

Sit inside or outside and enjoy a cup of good coffee with cake, local beverages, a cold beer, or a glass of fine wine. We serve both light and more substantial dishes, and our cooks use local ingredients from Falster’s well- stocked pantry.

Our head chef, Christoffer Brink, works with a classical menu, but also seeks to challenge your taste buds. Most dishes will be based on the seasons local produce.

The restaurant is open weekdays from early summer to mid-September. Outside of this period, we are open Thursday – Sunday. Find more information at [pomlenakke.dk](http://pomlenakke.dk)



POMLE NAKKE  
TRAKTØRSTED VED FALSTERE KYST

**Midtskovvejen 1, 4871 Horbelev**  
**Tlf: +45 5444 5131**  
**[www.pomlenakke.dk](http://www.pomlenakke.dk)**



# Postholderens Sted

## Sustainable and organic food

Postholderens Sted (The Postholders Place) is a family business. We work with sustainability, bio-ecology, organic crops and sheer love of rural food. The innkeeper is a musician, so you will often be accompanied by music when you visit our place.

One of our interests is introducing the round goby, a lowfat, invasive whitefish, to the dinner tables of Denmark and beyond. We buy our fish from a

local fisherman, make pesto from nettles and wild garlic, and collect and dry seaweed.

We are also excited about local dishes where the food reflects the season, the soil, and weather conditions.

We have an orchard with old apple and pear varieties. Sheep graze the orchard and the weeds grow wild and abundant. It is lovely, especially since

we can use the weeds for our pesto. The ripe apples are used for cooking and for making the most amazing apple juice.



**Guldborgvej 215, 4862 Guldborg**  
**Tlf. +45 2320 8306**  
**[www.postholderenssted.dk](http://www.postholderenssted.dk)**



# Restaurant Fjorden

## Front row to beautiful Nakskov Fjord

Restaurant Fjordens name comes from its unique location on Nakskov Fjord. We have a lovely, full view of the ever-changing waters of the fjord.

Elin Hellesøe has managed the restaurant for over 20 years. Many of the vegetables and fruits used in the kitchen come from her own farm at Maglehøj Strand.

The restaurant has an “edible terrace” with herbs and strawberries. At Restaurant Fjorden we serve good, Danish food with lots of local ingredients, such as fresh fish from Langø – and everything is made from scratch. Close to camping and the marina.



RESTAURANT  
FJORDEN

**Hestehoved 5, 4900 Nakskov**  
**Tlf.+45 5492 2348**  
**[www.restaurant-fjorden.dk](http://www.restaurant-fjorden.dk)**

# Restaurant Gonzalez Feilberg

## Earth-to-table restaurant

Our restaurant lies in the heart of Nakskov, on Nakskov Torv. We place great importance on using local ingredients and products. 70 % of our suppliers are local and we buy mainly European wines, to reduce transport and CO2 emission.

In 2021, we will open a brand new



restaurant and wine bar, Gonzalez Feilberg MARE, right on the waters edge in the trendy harbour area Slotsbryggen, in Nykøbing Falster.

Visit us, enjoy a glass of wine and a light dinner in the wine bar, have dinner with your family, or host an event for family or work.



**Axeltorv 4, 4900 Nakskov**  
**Tlf. +45 2170 6025**  
**[www.restaurantgonzalezfeilberg.dk](http://www.restaurantgonzalezfeilberg.dk)**

# Restaurant Najaden

## Fresh fish and homebrewed beer

Visit Restaurant Najaden in Gedser Marina, which is run by Kristian



Thomsen, who has given this charming place its own feel for the past 30 years or so.

You can always try fresh fish of the day, often from the belt of Langeland, or try the popular steak with brandy sauce or various other dishes from the menus, that Kristian has created. Herbs and berries are grown in our own garden.

Over the winter, Kristian brews beer for the restaurant in a 20-litre system, completely without additives – only malt, water, and hops from the area around Vålse. Local flavourings such as blackberry, rhubarb, and others make fun variants.

Look forward to wonderful holiday evenings with an amazing sunset over the Rødsand seal sanctuary.



**Vestre Strand 3, 4874 Gedser**  
**Eget logTlf. +45 5417 0287**  
**[www.najaden.dk](http://www.najaden.dk)**



# Restaurant Surt & Sød

## Café and restaurant with a Nordic twist

We are a newly opened restaurant located in the lovely Hotel Harmonien, in Nakskov.

We use many of the good ingredients available on Lolland-Falster and offer vegan and vegetarian dishes. We pick-

le, ferment, and cook with a Nordic twist and focus on big taste. At our restaurant, you will experience unique dishes. We change our menu every second month. Visit our cosy restaurant and experience the lovely atmosphere.



Restaurant  
**Surt & Sød**

**Nybrogade 2, 4900 Nakskov**  
**Tlf. +45 5054 0407**  
**Facebook: Cafesurtogsodt**

# Restaurant Ö

## Right on the water

Our restaurant lies in the beautiful Nysted harbour, right by the waters edge.

We use fresh ingredients for our dishes and seek to buy organic and local if the quality is high and the price is right. Lolland offers many high-quality crops, so we are proud of buying local as often as possible.



The soil on Lolland-Falster is amazing, which you can taste in the products. We serve wine chosen with a passion for great grapes and offer organic white and red wines.

Our menu is never set. We cook, depending on our mood and the ingredients that are available. Our restaurant isn't very large, so book ahead.



**Strandvejen 10, 4880 Nysted**  
**Tlf. +45 2834 0144**  
**[www.restaurantoe.dk](http://www.restaurantoe.dk)**

# Thorlin Eatery and Farm Shop

## Pork, lamb, and goat

We prepare our food based on what is seasonally available. We produce our own pork and lamb and source our other ingredients from local farmers. You can eat at our eatery or bring the food home, as you prefer.

We are usually only open on Fridays, where we serve a buffet of meat, vegetables, and salad.

You can also enjoy bread or pizza from our stone oven. End your meal with coffee and dessert.

We can fit about 30 people at our long dining tables, so you may sit with other people.

We advise you to reserve your seats for the Friday buffet on our website.



**Thorlin**  
Spisested  
Gardbutik

**Knuthenlundvej 6, 4952 Stokkemarke**  
**Tlf: +45 2781 3089 / 2925 2809**  
**[www.thorlin.dk](http://www.thorlin.dk)**

# Vejrø – Restaurant Skipperly

## Wonderfully natural

Vejrø is one of Denmark's smallest islands with its own restaurant and hotel. There is no public transportation, but we are happy to meet our guests by boat at Kragenæs harbour. There is also a landing area for small planes and helicopters. Stay overnight and enjoy fields and abundant flora and fauna. The beach is never more than 350 meters away.

Find more information about weekend stays, business meetings, celebrations, and more on our website.



Sustainability and organic products are important for us. We call our style the "Danish Island Cuisine."

We serve fresh meat, fruit, and vegetables from the island, the sea, and surrounding producers. Vejrø also has its own energy system with windmills, solar cells, and more.

Experience Vejrø's calm and discover how everything tastes of more than it normally does. Wonderfully natural.



**Vejrø 4, 4943 Torrig L.**  
**Tlf. +45 6320 5920**  
**[www.vejroedk.dk](http://www.vejroedk.dk)**



# Vindeholme

## The small castle in the peaceful woods

Elegant Vindeholme lies in the middle of the beautiful linden wood on western Lolland, 15 km south of Nakskov.

Ferdinand Greve Reventlow was born on Lolland in 1856 and built Vindeholme in 1920 as his place of retirement after a long career in European diplomacy. With its grand staircases and parlours with high ceilings, nine peaceful rooms and a view over the Baltic Sea, this is a unique place to rent.

We offer weekends, meetings, celebrations, and vacations, but are not open to the public without prior appointment.

We aim at offering remarkable experiences, to your satisfaction, in elegant surroundings. At Vindeholme, you can

enjoy local foods from wineries and farms, and game from the woods.



**Vindeholmevej 13, 4900 Nakskov**  
**Tlf: +45 2712 7409**  
**[www.vindeholmeslot.dk](http://www.vindeholmeslot.dk)**





# What is Muld Lolland-Falster?

Muld Lolland-Falster is a network of enthusiastic food producers, food developers, restaurants, eateries, farm shops, and gastronomical entrepreneurs who share a passion for working with the fertile soil of Lolland-Falster.

The purpose of the Muld network is to improve knowledge of the area and its production, to create jobs and employment, and to increase revenue and sales for local companies that grow, raise or process local food products from Lolland-Falster.

Muld was established in 2017 because of a growing awareness of the benefits of working together to improve local production and sales of foodstuffs from Lolland-Falster. In that process, a common strategy was developed and a number of initiatives were structured and set in motion.

The Muld businesses have since taken part in many events and activities, such as Madens Folkemøde and Sydhavsøernes Food Week. One of the latest ideas is the new Muld sales shelf, where local producers present their products together.

The shelves are a local showcase that visualise the many types of quality foods produced on Lolland-Falster. The purpose is to improve knowledge and sales of the participating producers.

Muld consists of the participating businesses and is supported by Business Lolland-Falster, who is responsible for business promotion on Lolland-Falster. Further, the network is supported by the two municipalities, Lolland and Guldborgsund, with a strong municipal focus on tourism and local food culture.

Muld Lolland-Falster works with a wide range of stakeholders to encourage development in business, agriculture and gastronomy on Lolland-Falster.

Read more here:  
[www.muldloollandfalster.dk](http://www.muldloollandfalster.dk)









# Alsø Farm Shop

## A good place for cattle



Behind Alsø Farm Shop lies a family farm that produces Limousine cattle. Our Limousines spend their days happily grazing on organic fields around the beautiful Maribo lakes.



In Alsø Farm Shop, we sell dry-aged young Limousine stock. Tender, lean and delicious.



**Godstedvej 8, 4894 Øster Ulslev**  
**Tlf. +45 3029 6642 / 6130 9623**  
**[www.godtkoed.dk](http://www.godtkoed.dk)**

# Riis Brewery

## When brewing is a craft



Riis Brewery is a small family brewery in the heart of Nykøbing Falster. The brewery was established in 2014 and expanded in 2017.

Our brewer Jan has brewed beer for 10 years. The brewery has a capacity of about 300 litres.

At our brewery, we brew well-established recipes, but also experiment to develop new and exciting beers. From the outset, our love of beer has been the driving force. We only brew beer that the owner enjoys drinking.

When we expanded the brewery, we also established a beer bar, which is open Friday and Saturday. Here you can taste the beer just a few meters from where it is made. Come and taste, and maybe you'll want to buy some to take home.

The atmosphere is always relaxed and cheerful in Riis Brewery, and it is often the brewer himself, who serves the beer.



**Østergågade 19C, 4800 Nykøbing F**  
**Tlf. +45 6177 9293**  
**[www.bryghuset-riis.dk](http://www.bryghuset-riis.dk)**

# Dalbakke Farm

## Organic free-range chickens

Dalbakke Farm lies in the south-eastern part of Lolland and has passed through 8 generations of the same family. We produce organic free-range chickens, ducks, and eggs, and we put our hearts into raising our animals.



We are specialised in meaty, organic chickens, who live their lives under optimal conditions on our large grass areas. This produces healthy and unstressed animals with plenty of good meat and a good taste.

The birds are hand-butchered and packaged on Lolland – ready for the pan, barbeque, or oven.

Our latest improvement is organic eggs. The hens lay their eggs in a mobile henhouse, which we move, so there is constantly access to fresh grass. This gives the eggs a natural yellow yolk and an amazing taste.

We sell our eggs in our farm shop (open daily), and to selected restaurants and shops. If you eat duck for Mortens Evening in November, or for

Christmas, you can look forward to tasting ours.



**Dalbakkevej 2 4894 Øster Ulslev**  
**Tlf.: +45 2126 6693 / 4015 2062**  
**[www.dalbakkegaard.dk](http://www.dalbakkegaard.dk)**

# Ellekær's Beekeeping Honey from Falster

Ellekær's Beekeeping has produced local honey from Falster every spring and summer since 2011. We reside in



Hasselø Plantage, which is the Danish name for Hasselø Orchard.

Hasselø Plantage used to be an island in the southern part of the strait of Guldborgsund, close to Falster, but since the land was reclaimed in 1873, it has been connected to Falster. The orchard's name dates back to 1925, when the fruit plantation was separated into 23 parts. Some of the gardens still have fruit trees from that time.

Our bees visit villa gardens in the direction of Guldborgsund and the meadow east of Hasselø Plantage. It is this combination of garden and meadow that creates the significant soft, creamy, and delicious honey. Some years our summer honey tastes slightly of nuts because the bees have been pollinating chestnut trees.

Our honey is sold in shops and hotels on Lolland and Falster.



**Plantagevej 1, 4800 Nykøbing F**  
**Tlf. +45 4046 9345**  
**Facebook: ellekjaerbiavl**



# Engdige Farm

## Ancient grain black oat

Engdigegaard has re-cultivated the ancient grain black oat, which we make into organic oatmeal. We make it from specific fields by Guldborg on Falster, where we carefully chose the largest and best grains to turn to oatmeal.

The ancient grain black oat is health-

ier than white oat on all measurable parameters. Among other things, black oat contains many beta-glucans, which influence the amount of cholesterol in the blood.

Black oat tastes amazing and is gluten-free. Engdigegaard black oat is sold in a number of shops around the

country. Find more information about our production on our website.



**Sønderskovvej 6, 4862 Guldborg**  
**Tlf. +45 2840 2183**  
**[www.engdigegaard.dk](http://www.engdigegaard.dk)**

# Falster Distillery & Brewery

## Specialites from Falster

Falster Destilleri & Bryghus is run by Martin Iversen, who established the company because he found that good and locally produced beer and spirits on Falster was lacking.

Falster Destilleri is the first approved distillery on Lolland-Falster and has specially made copper pot stills from Portugal. Here we produce quality products following methods, which are up to 150 years old. We make Falster gin, rum, whisky, brandy, akvavit,



bitters, and vodka, and experiment with liquor and fortified wine.

We also brew eight types of beer, about 15.000 bottles each year. They are brewed in copper boilers where the most important ingredients are malt, hops, and time to brew. Our beer is always hand brewed, unfiltered, unpasteurised, and tapped by hand.

Visit our farm shop or shop directly



from our web shop, where you can also find our opening hours.



**FALSTER**  
DESTILLERI

**Væggerløsevej 13, 4873 Væggerløse**  
**Tlf. +45 3012 7554**  
**[www.falsterdestilleri.dk](http://www.falsterdestilleri.dk)**

# Fejø Cider®

## Nature's own cider from Smålandshavet

Fejø Cider lies on the easternmost tip of Fejø, facing the neighbouring islands, Femø and Lilleø. Here, Fejø Cider produces some of the best cider in Europe. Our ambition is to reach the sublime by combining the natural and the cultivated.

Fejø Cider is made from 12 selected cider apples. It ferments for about 6 months in stainless steel cases and then in flasks for at least two months. Most years we make a semi-dry, a dry, and an extra-dry cider.

The orchards have been organic from the beginning, and we do not use sulphur in neither the orchard nor the production. The cider is allowed to wild ferment, and its bubbles are produced naturally at the second fermenting in bottles. We recommend Fejø Cider for sushi,

grilled spareribs, beef brisket and washed-rind cheese. In addition to our classic Fejø Cider we also serve a bubbly "She Cider", a must for receptions and summer evenings on the porch.



FEJØ CIDER®  
www.fejoecider.dk

**Slettervej 44, DK-4944 Fejø**  
**Tlf. +45 6167 5622**  
**[www.fejoecider.dk](http://www.fejoecider.dk)**

# Fejø Fruit

## Vesterled fruit orchard

Fejø has long been known for its fruit orchards, which thrive in the mild climate of the island. The sun shines around 200 hours more over Fejø than over the rest of Denmark.

Thorvald Jensen established his first orchard in 1968. Today his son, Laust Spandet Jensen, manages a modern fruit production with pears, plums, and apples.

When the apples are sorted, any apples not graded high enough for eating as they are, are made into apple juice. Apple juice from Fejø is a mix of handpicked apples and ripe apples, which gives an aromatic juice that balances the natural sugars and acids in the apples. The apples are cold pressed, and the juice is unfiltered.

The juice is warmed very gently to pro-

tect its good taste and properties. We are constantly working with Irma/COOP to develop our range. Part of the orchard is organic, to meet the demands for organic fruit.

We have recently developed our own pear cider and named it 'Katrine' after Laust's daughter – a real Fejø-girl.



**Fejø Frugt**  
Laust Spandet Jensen  
Cvr. 19899780

**Skaløvej 1, 4944 Fejø**  
**Tlf.: +45 5471 3616**  
**[www.fejoefrugt.dk](http://www.fejoefrugt.dk)**

# Fra Fejø

## 100 % Danish and organic

The small island Fejø lies just off Lolland's northern shore. It is about 16 km<sup>2</sup> with about 500 inhabitants. The island is known for its production of apples, pears, and plums. These fruits are the foundation of products from "Fra Fejø".

Our production lies beautifully on the organic manor house, Knuthenlund, on Lolland. This is where we produce our 100 % Danish and organic baby food, which was our first product. Today we also make marmalade, vinegar, sirup, juices and much more.

We produce high-quality products with a high content of fruit and low levels of sugar and additives. You can find our products in more than 350 shops and at [www.frafejoe.dk](http://www.frafejoe.dk)



FRA  
FEJØ

**Knuthenlundvej 7, 4952 Stokkemarke**  
**Tlf. +45 2165 3143**  
**[www.frafejoe.dk](http://www.frafejoe.dk)**



# Frederiksdal Kirsebærvin

## World-class cherry wine from Denmark



Frederiksdal Gods on Lolland produces a cherry wine like none other. Stevn-skirsebærret - a local cherry, also called the Grape of the North - is at the heart of the production.

All berries are certified and strictly from our own farms. Our wine has won prizes and is praised by wine critics more than any earlier Danish wines made from Stevns cherry.

Frederiksdal Kirsebærvin is the first company in the world to make wine from cherries after the same principles that have been followed for centuries, but with a new interpretation of the age-old practices.

All in all, this makes cherry wine from Frederiksdal Kirsebærvin a very special experience.

The winery on Frederiksdal is open

every day between 10 a.m. to 4 p.m. from June 1st - September 1st. Visit us and taste, learn more about the wine, and buy a bottle to bring home.



FREDERIKSDAL  
KIRSEBÆRVIN



**Frederiksdalsvej 30, 4912 Harpelunde**  
**Tlf.: +45 2061 3041**  
**[www.frederiksdal.com](http://www.frederiksdal.com)**

# Farm Shop Marielyst

## Vegetables all summer long

The farm shop, Gårdbutikken Marielyst, belongs to a farm which lies in a low-landed area, which many years ago was reclaimed from the sea. Because of this, the soil is dark, sandy, and great for vegetable production.

Look forward to the taste and quality of

our potatoes, peas, strawberries, carrots, and the many lovely berries you can buy in our shop. You will meet Bo and Michella, who are part of the whole process – we grow the crops, meet you in the farm shop, and give you a true Muld experience from earth to table.



**GÅRD  
BUTIKKEN  
MARIELYST**

**Bøtø Ringvej 4, 4873 Væggerløse**  
**Tlf. +45 6014 6900**  
**[www.gaardbutikkenmarielyst.dk](http://www.gaardbutikkenmarielyst.dk)**

# Hideaway Winery and Fig Arboretum

## Little Toscana on Fejø

Hideaway is the essence of good holiday memories, the Beatles-song



"You've got to hide your love away", and a life-long passion for Italy.

When you visit Hideaway, you will experience a wave of southern inspiration while walking on the 2,3 hectares large farm between vines, palm trees, holly oak, walnuts, and fig trees.

Some of the vineyard's most important co-workers, the geese, will probably bid you welcome while they are busy keeping the grass short under the vines – the organic way of cutting grass!

Our eatery is open in the summer season. Enjoy Italian lunches or bring a picnic basket into the vineyard. Thursdays we have a tour with wine tastings, but remember to check our homepage in advance for changes in schedule.

Hideaway can be rented for parties, meetings, and events.



**Storemosevej 18, 4944 Fejø**  
**Tlf.: +45 2463 4745**  
**[www.hideaway.dk](http://www.hideaway.dk)**

# Hvidkilde Organic Farm

## Organic Limousine beef

At Hvidkilde Farm we have produced Limousine beef and veal for over 15 years. During that time, we, René and Pernille Lærke, have ensured that all animal fodder we use has been produced at our own farm. We sell our beef with emphasis on quality and trustworthiness.

In the past 7 years, we have converted our production to be organic – in accordance with our own views and to prepare for the future. Our cattle spend all summer grazing on the protected areas around Skejten and Fuglsang Kunstmuseum as a part of the natural landscaping.



**Bregningevej 6, 4892 Kettinge**

**Tlf. +45 5486 4232**

**Facebook: @hvidkildegardlimousine**

# Juel's Brewery

## Beer with a soul

Juel's Brewery is a craft brewery established in 2017 by the Juel-family after years of experiments. Our brewery at Karlebygård is very modern.



We can produce about 600 litres of beer at a time.  
We produce about 10 types of beer, which can be bought on most of Lolland and Falster and in many local restaurants.

You are welcome to visit, but please contact us ahead to ensure we have time and capacity for a visit.

If you visit, you will hear our story and taste our delicious beers. They have funny names like Søllestedhumlen, Black Love, Den Gylde, Den Mørke, Decemberøl, and new ones are added all the time.

We like to play with beer, and all our recipes are homemade.

We live in Øster Karleby, 5 km north-east of Nakskov.



**Torvevej 1, Ø. Karleby, 4900 Nakskov**  
**Tlf. + 45 9153 9562 / +45 6166 1611**  
**[www.juelsbryg.dk](http://www.juelsbryg.dk)**



# Kernegaarden - Fejø

## Apples abound

Kernegaarden – Fejø invites you in to experience organic orchards, B&B, farm vacations, a tapas café, and a farm shop. We're all about our apples, our production, and our guests. Our production of organic apple juice, hard cider, calva, vinegar and gastrique are all made with love, passion,



and care, in our own apple presser. We carefully chose the cider apples from our orchard.

We love showing our life's work to others and are happy to arrange tours around the orchard, tastings in the cidery, and give talks on what life is like on a farm on a small Danish island.



Kernegaarden – Fejø is a Co2-neutral and sustainable farm.



 **kernegaarden**  
FERIE . CIDERI . BUTIK

**Hjortemosevej 41, 4944 Fejø**  
**Tlf. +45 2481 2629 / +45 2944 0321**  
**[www.kernegaarden.dk](http://www.kernegaarden.dk)**

# Krenkerup Brewery

## Brewery and eatery – well worth a visit!

In the serene surroundings on Lolland, Krenkerup Brewery brews beer from



pure ingredients without additives, but with plenty of passion and history.

At Krenkerup, we brew honest and traditional quality beer made of barley from our own fields.

In our view, there are no shortcuts to perfection – only an uncompromising approach to quality ensures pure, tasty products.

Our brewery is part of the historical Krenkerup Manor House, which has been owned by the same family since 1367. You can find beer from Krenkerup at countless restaurants and shops, and the brewery's cosy eatery is open all year round.

Did you know, that Krenkerup Brewery is the first Danish brewery to win three gold medals at European Beer

Star – one of the world's most prestigious beer competitions.



**KRENKERUP**  
BRYGGERI

**Krenkerupvej 29, 4990 Sakskøbing**  
**Tlf. +45 5470 5485**  
**[www.krenkerupbryggeri.dk](http://www.krenkerupbryggeri.dk)**

# Lammehave Organic Farm

## Vegetables, honey and animals

We are a diverse farm with many types of crops. Situated next to the Baltic Sea, we enjoy cool springs, sunny and dry summers, and mild



autumns. On our little farm, we have a varied production in Falster's rich and fertile soil.

In close cooperation with nature, we produce high-quality food – more than 30 types of vegetables, lamb, eggs honey, and flour.

Old cereals are grown with the greatest care to nature and made into flour by our own miller. Old types of vegetables fill our vegetable garden with taste and health, and our sheep grass on meadows with varied flora.

We also help people grow. Seven coworkers with different kinds of physical or mental challenges help us in our work. Lammehave Organic Farm is the first private company in Denmark to be approved as an employment offer.

See you in our shop – Tina and Jakob.



**Eriksdalsvej 24, 4871 Horbelev**  
**Tlf.: +45 2129 6506**  
**[www.lammehaveoekologi.dk](http://www.lammehaveoekologi.dk)**

# Lindhøjs Dexter

## Local and delicious Danish beef

Lindhøjs Dexter is a family run farm with a small farm shop run by Lars and Stefanie. In the summer, our animals graze beside the farmhouse. In winter, they keep warm in the cosy barn.

Eating a Dexter beef is a delicacy you cannot get in most supermarkets.

Dexter beef is lean with fine fibres and is very tasty. Experts describe the beef as having a good colour and a good white marbling.



The prepared meat is delicious and has a good taste and a fine aroma. It is very juicy and tender.



**Majbøllevej 162, 4990 Sakskøbing**  
**Tlf. +45 2940 8995**  
**[www.lindhoejs-dexter.dk](http://www.lindhoejs-dexter.dk)**



# Lollandsgrisen

## True free-range pigs with curly tails

Lollandsgrisen is a true free-range pig with a healthy, curly tail and its snout deeply buried in Lolland's soil. It lives in the open, on the fields around the Glostrup-farm, on western Lolland.

Lollandsgrisen lives outside all year, but always has access to insulated huts with dry straw.

The pigs love exploring the tall grass, messing around in the mud, investigating, and running about as they please. They are curious, healthy and happy.

This everyday animal welfare also produces better meat, with structure and taste. The Lollandpig gives delicious and juicy pork with a good taste. Our pigs can be seen from the road when you pass by, but you are wel-

come to make an appointment to visit and come closer.



The Lollandpig is butchered locally. Find suppliers on our website.



**Toftevej 23, Løjtofte, 4900 Nakskov**  
**Tlf. +45 6174 3675**  
**[www.lollandsgrisen.dk](http://www.lollandsgrisen.dk)**

# Lolle Frugt

## Fruit from Lolle

Lolle Fruit cultivates your health. For three generations the Lolle-family has grown fruit and berries in our orchard in Gammel Killerup.

In our farm shop, you will find a selection of the seasons fruits and vegetables. Depending on the season, you can also pick your own fruit – pears, cherries, blackberries, and raspberries.

Our apple hotel keeps fruit fresh and ensures high-quality fruit all year round.

Visit our terrace, book a guided tour in the orchard, or taste our large selection of juice while you look at our cute fruit-pigs. Read more on our website or find us on Facebook.

Best regards, the Lolle Family



**Gl. Killerup 8, 4990 Sakskøbing**  
**Tlf. +45 2170 6424**  
**[www.lollefrugt.dk](http://www.lollefrugt.dk)**

# Møllergaarden

## Coarse vegetables

Møller Farm is a family-driven farm on western Lolland, close to Nakskov. We specialize in coarse root vegetables such as cabbage, beetroot, carrots, but we also produce select fruit and berries.

Using our many years of experience as

farmers, we produce crops in a professional way, ensuring sufficient supply. Lolland's rich soil gives a better taste and longer keeping vegetables – to the benefit of the consumer.

At Møller Farm, we grow vegetables with respect for nature. Our vision is

to produce fresh and tasty vegetables for discerning buyers.



**Halsted Byvej 7, 4900 Nakskov**  
**Tlf.: +45 2825 3370**  
**[www.moellergaarden.dk](http://www.moellergaarden.dk)**

# Pasta Principato

## Passionate about pasta

Pasta Principato is a love story. Italian Diego meets Danish Katharina on Fejø. They fall in love and settle on the beautiful Southern Sea island.

Diego is a passionate pasta maker. Katharina is passionate about local and organic ingredients. Together they set up a small pasta shop where Diego lives out his dream of working with pasta.

At Pasta Principato, we combine good

organic ingredients with respect and passion for the Italian pasta-making tradition. Our fresh pasta is frozen immediately, so by the time it reaches your plate, it will taste as fresh as when it left the pasta machine on Fejø. Taste the difference for yourself!

You can find our pasta in the pop-up shop on Fejø every Friday from 4.30 p.m. – 6 p.m. and in Café Vin & Brød in Maribo.



**Storemosevej 107, 4944 Fejø**  
**Tlf.: +45 6066 3092**  
**[www.pastapricipato.dk](http://www.pastapricipato.dk)**



# RO'UM Lolland

## Spirits from sugar beet



RO'UM is a local Danish spirit made of juice from sugar beet, mixed with 10-15 % apple juice. Then, the drink is fermented, distilled, and stored in wooden barrels.

RO'UM has taste and character from the beets, which have grown in Lolland's good clay soil, from the apples, and from the wood. Together, they complete the taste.

We have grown beet root on Saltofte Farm since late the 1800s, when beet farming began around Maribo.

We have always been first movers and have experimented to find ways to use the good beet in a modern product for the quality-oriented consumer.



**RO'UM**  
EST. 2019  
Saltoftegaard · Lolland

**Hunseby Kirkevej 32A, DK-4930 Maribo**  
**Tlf. +45 2126 6167**  
**[www.ro-um.dk](http://www.ro-um.dk)**

# Slotsbjerg Honey

## Delicious local honey from Slotsbjerg on Falster

This delicious honey is made on Falster, where the bees have sipped nectar and pollinated lots of local flowers. The bees pollinate apple orchards, clover fields and other flowers on their way. They are of great benefit for the local community and produce a delicious honey with a taste of flowers and summer.



The owner of the company, Allan With Petersen, loves working with bees and honey. We have many different varieties and constantly develop our products with new tastes and mixtures.

Try our organic pollen dust – a 100 % natural superfood, which can be used as a dietary supplement or in salads, smoothies, desserts, and cocktails.

Our products are available in selected

local shops. Read more about bees and honey on our Facebook-page.



SLOTSBJERG

**Egebjergvej, 4800 Nykøbing F**  
**Tlf.: +45 2217 1267**

**Facebook: Slotsbjerg-Honning,**  
**din lokale biavler**

# Stinelund Vinery

## Eastern Lolland in a bottle

Stinelund Vinery is an organic and regenerative vineyard on Eastern Lolland. We neither fertilize nor spray with fungicides or pesticides. We do



spray with homemade compost-tea and lactic acid bacteria.

We believe that healthy grapes begin with healthy and living soil. We do a lot to stimulate our vines and the microorganisms in the soil, which, we believe, is discernible in the wine.

Our wine is made according to the weather, so our assortment changes from year to year. Some years there will be more bubbles, other years more rosé wines. All our wines should be enjoyed cold and quickly after harvest, since we work organically and with as few sulphites as possible.

Stinelund Vin became certified organic in 2019.

Contact Ulrik Damgaard Høegh for a winetasting (at least 4 people)



**Døllefjeldevej 1, 4990 Sakskøbing**  
**Tlf.: +45 6168 4889**  
**[www.stinelund.dk](http://www.stinelund.dk)**

# Syltegaard Farm Shop

## Purebreds and animal welfare



Our goal is to have a production unlike most. We have chosen to work primarily with purebreds and not industrial animals, since animal welfare is important to us.

We have some of the old Danish breeds, as we wish to help preserve them. We also have some old French breeds, which have an interesting taste. Our animals live in large runs as much as possible and can go outside when they want to.

We have our own breeding animals, so we can guarantee that our animals are homemade.

Our vegetables are either grown on our own farm without chemistry and artificial fertilizers, or they come from other local farms. Our fruit comes from a local fruit orchard.

Visit our farm shop or shop in our web shop.



**Stationsvej 38, 4800 Nykøbing F**  
**Tlf: +45 4283 6014**  
**[www.syltegaard.dk](http://www.syltegaard.dk)**

# Tokkerup Farm

## Vegetables fresh from today

At Tokkerup Farm, we sell our own produce at our farm shop: Potatoes, strawberries, cauliflower, pointed cabbage, white cabbage, red cabbage, kale, celery, Hokkaido pumpkins, pumpkins, sweet corn, peas, and more. We also sell products from other local farms such as honey, onions, apples, apple juice, carrots, and flowers.

Our strawberries are picked the same morning as we sell them, and our new potatoes are freshly dug every day. We also deliver to local stores, who are keen for the strawberries and potatoes to be harvested and delivered on the same day. We receive some organic crops like celery, potatoes, and quinoa from Stenris Øko I/S.

Our farm shop is open every day from

8 a.m. to 6 p.m. You can pick your own strawberries between 9 a.m. and 5 p.m. when they are in season.



**Tokkerupgård**

**Tokkerupvej 3, 4892 Kettinge**

**Tlf. +45 2044 2144**

**Facebook: Tokkerupgaard**



# Grape Delicacies

## Homemade delicacies

On a sunny spring day in 1996, a lovely fairy-tale began on our new farm on Lolland.



A thin and bare twig poked out under a little bench by the gable. What could it be? We let it grow – and it turned out to be a 100-year-old Leon Millot-vine. We espaliered it on the sunny gable and then into the garden, where we enjoyed the first strong, sweet, and sour grapes on a warm October-day.

And suddenly we tasted that taste – from a childhood memory of Grandmother's grape juice and jam - what a walk down Memory Lane.

We nurture the grape's unique and sweet taste and its crimson colour, which we have spent 25 years developing into our very own chemistry-free and hand harvested Leon Millot-grape delicacy.

It tastes magical.



**Dødmossevej 4, 4894 Øster Ulslev**  
**Tlf. +45 2324 8423**

**Facebook: Vindruedelikatesser fra Lolland**

# Østergaard Vinery

## Hand-made special wines

Østergaard Vinery produces hand-made special wines from locally grown grapes and fruit.

Our grape wines are made from grapes from our own vineyard that are



especially suited for white wine and rosé wine.

Some years, we make red wine from dried grapes. Our fruit wines are primarily made as ice wine, which gives an exciting and intense taste, well-suited for desserts and cheeses.

Lollands mild climate and high-quality soil yields some of the best grapes, fruits, and berries in Denmark. We constantly develop and improve the quality of the grapes. The winemaker's primary task is to get the most out of the soils qualities, both regarding grape wines and fruit wines.

The vineyard is well worth a visit. Book a tasting tour for groups or visit the farm shop where we sell all the wines from Østergaard Vinery.



ØSTER  
GAARD  
VINMAGERI

**Vestre Landevej 198, 4952 Stokkemarke**  
**Tlf. +45 2575 4828**  
**Facebook: @oestergaardvinmageri**





# Come and visit Lolland-Falster!

There are loads of fun food experiences waiting for you on Lolland-Falster. You'll see production going on all over the islands, and it is an experience in its own right to eat the local food in one of the many cosy restaurants and eateries here.

Combine this with some of all the other things that you can do here – whether more interested in nature, culture or exciting things for children, there are lots of options.

Did you know that there are two



fascinating nature parks on Lolland-Falster? One is Nature Park Nakskov Fiord, which is the Danish inlet with the most islands, of all. Or Nature Park Maribo Lakes, where the birdlife is of international interest.

Or more than 600 kilometers of shoreline, with plenty of pristine beaches, among them Marielyst, which is one of the nicest in Denmark.

How about a visit to one of the industrious islands off the north coast of Lolland – Fejø, femø, Askø, Lilleø or Vejrø – you'll be surprised over just how nice it is to be there!

If you have a heart for the arts and culture, try visiting the extraordinary stone monument, Dodekalitten, near the ferry port in Kragenæs. Or take a trip to Fuglsang Art Museum, where the Danish golden age of

painting meets modern architecture at the banks of the strait of Guldborgsund.

There are lots of things to see – check out the options and learn more on [www.visitlolland-falster.dk](http://www.visitlolland-falster.dk)

Everywhere, there's lots of space and adventure that you can see by foot, on bicycle or from the water.

A hearty welcome to Lolland-Falster!













# TOUR-BO

## Tourism Cross-Border

TOUR-BO is an Interreg 5A project that has been approved under the Danish-German Interreg collaboration, which covers the northern part of Schleswig-Holstein, the Region of Southern Denmark and the Region of Zealand.

TOUR-BO works with sustainable tourism development in Denmark and Germany. The project started on July 1, 2019 and runs until June 2022.

The project aims to increase Danish-German cooperation across the border in three main areas:

- Building capacity and cooperation between local private and public tourism actors
- Development of offers and collaboration within cultural, nature and educational tourism
- Development of local and regional

gastrotourism and cooperation between actors across the border

We are a total of nine partners, four Danish, namely Guldborgsund, Lolland and Sønderborg Municipalities, and the National Council for rural Development (LDF). In addition, there are five German partners, Wirtschaftsförderungsagentur Kreis Plön (WFA), FEINHEIMISCH Genuss aus Schleswig-Holstein e.V., Kreis Plön, Kreis Schleswig-Flensburg and akademie am see. Koppelsberg.

Finally, 26 network partners, 15 German and 11 Danish, are involved in the project. Read more about TOUR-

BO on the website [www.tour-bo.eu](http://www.tour-bo.eu).

Until the summer of 2022, we will carry out a number of activities that will strengthen and develop the sustainable tourism cooperation with a focus on local food, regional gastronomy and culinary experiences.

As part of this collaboration, we have published this overview. It seeks to identify potentials that can contribute to the Danish-German collaboration on sustainable tourism development. The aim is to strengthen sustainable value creation that promotes tourism in both regions, for the benefit of both guests and the local population.



**Interreg**  
Deutschland - Danmark



EUROPEAN UNION

**TOUR-BO**   
Tourism  
Cross-Border

# Project partners

- 
- A map of Schleswig-Holstein, Germany, with nine numbered yellow flags indicating the locations of project partners. The flags are numbered 1 through 9. The map shows the coastline and major islands. The flags are located in the following approximate positions: 1. Northern part of the state, near the Danish border. 2. Central part, near the island of Föhr. 3. Eastern part, near the island of Rømø. 4. Eastern part, near the island of Sylt. 5. Central part, near the island of Föhr. 6. Southern part, near the island of Föhr. 7. Southern part, near the island of Föhr. 8. Southern part, near the island of Föhr. 9. Southern part, near the island of Föhr.
- 1 Landdistrikternes Fællesråd
  - 2 Sønderborg Kommune
  - 3 Lolland Kommune
  - 4 Guldborgsund Kommune
  - 5 Kreis Schleswig-Flensburg
  - 6 Feinheimisch  
- Genuss aus Schleswig- Holstein e.V.
  - 7 Kreis Plön
  - 8 akademie am see. Koppelsberg
  - 9 Wirtschaftsförderungsagentur Kreis Plön GmbH (WFA)





## COLOPHON

Published 2020:  
MULD /  
Guldborgsund Kommune

Editor:  
Carina Woolthead

Layout:  
Xperimedia

Translation: Maria Danborg

Photo:  
Andreas Vejlstrup,  
Anette Navne,  
Christian Lykking,  
Ingrid Riis,  
Kirsten Sydendal,  
Mikkel Karlsen m.fl.

Pressure:  
Coprint Aps  
Oplag: 2.500

[www.muldloollandfalster.dk](http://www.muldloollandfalster.dk)



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Deutschland - Danmark



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This project is financed with funds from the European Fund for Regional Development.

