

Welcome to Restaurant Vejlsøhus

We are happy to welcome you to our restaurant at Vejlsøhus. In the spring of 2023, we received the bronze organic label, which reflects in our menus, wines and drinks. We prefer making the most of it ourselves, and use many local and Danish ingredients. Our chefs, waiters and students are very interested in finding new wines, raw materials and techniques, which can give our guests a good experience in the restaurant. We wish you a good evening and a nice restaurant experience. We hope you can feel our commitment and professionalism.

Start the evening with an appetizer and aperitif
and end it with a cup of coffee and a avec.

Appetizer

Smoked fish | Creme fraiche | Chives
Crispy artichokes | Aioli
Crispy root vegetables | Dried cheese

Aperitif

DKK 75,00

A glass of bubbles
Njord French

Aperitif & Appetizer

DKK 135,00



30-60% ekologi

3 courses seasonal menu

Starter

Scallop | Chicken skin | Sauce nage | Kohlrabi | Dill | Pickled

Wine menu - Domaine Masson-Blondelet Pouilly-Fumé Villa Paulus, Loire, Frankrig
The wine is fresh and light with a nice balance between sweetness and acidity,
Hints of grapefruit, crispy citrus and hints of herbs.

Main course

Flapmeat of beef | Garlic puree | Celeriac | Celery foam | Pepper sauce

Wine menu - Château Pierrail Rouge, Bordeaux Supérieur, Frankrig
Deep, elegant and intense with great impressions of blackberries and blackcurrants.
Add to this the wine's beautiful fullness with fine hints of oak, spice,
dark chocolate, leather and tobacco.

Dessert

Crispy waffel | Danish apples | Hazelnut caramel | Yogurt ice cream

Wine menu - Château Liaut-Simon Sauternes, AOP, Bordeaux, Frankrig
The wine is sweet and intense with hints of dried fruit, apricots, nuts, acacia,
candied pear, caramel and honey with a wonderful, balancing acidity.

3 courses seasonal menu

DKK 415,00

3 courses seasonal menu incl. 2 glasses of wine

DKK 565,00

3 courses seasonal menu incl. 3 glasses of wine

DKK 625,00



30-60% økologi

A la carte

Starters

DKK 125,00

Scallop | Chicken skin | Sauce nage | Kohlrabi | Dill | Pickled

Chicken croquette | Cream cheese | Cabbage sprouts | Grilled onion

Tatar | Egg yolk cream | Bitter salads | Parmesan
Main course with fries and aioli - **Extra DKK 120,00**

Main courses

DKK 225,00

Flapmeat of beef

Garlic puree | Celeriac | Celery foam | Pepper sauce

Danish flatfish

Leek | Butter sauce | Pickled mustard seeds | Herbs from Heimdal
Served with asparagus potatoes, herb salad and lemon butter

"Snitzel" from hooked-aged pork

Grilled watercress | Capers | Pickled mustard seeds | Horseradish | Butter sauce
Served with asparagus potatoes, herb salad and lemon butter

Steak frites

Sauce blanquette | Crispy salad | Thyme fries

DKK 315,00

Vejlsøhus burger

Choose between - 200 g. beef or crispy chicken

Bacon | Cheddar | Tomato chutney | Pickled onions
Crispy salad | Thyme fries | Tomato aioli

DKK 175,00

Caesar salad a la Vejlsøhus

(Vegetarian version is offered on request)

Crispy Rokkedahl chicken | Poached egg
Organic romaine salad | Fangst brisling | Parmesan

DKK 195,00

Do you want vegetarian?

Ask the waiter, and the chef will create a dish for you.

DKK 195,00



30-60% økologi

A la carte

Desserts DKK 125,00

Crispy waffel | Danish apples | Hazelnut caramel | Yogurt ice cream
Rhubarb | Marcipan | Mazarin pie | Pickeld rhubarb | Rhubarb sorbét | Anise herbs

Cheese DKK 135,00

Plate with 3 kinds of cheese,
served with crisp bread and homemade sides

Coffee and sweets

Tea or organic coffee DKK 40,00

3 kinds of sweet DKK 45,00

Irish coffee DKK 75,00

