

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 is reflected in our menus, wines and drinks. We prefer making most of it ourselves, and use many local ingredients. Our chefs, waiters and students are very interested in finding new wines, raw materials and techniques, which gives our guests the best experience in the restaurant. We hope you will have a good experience and feel our commitment and professionalism. Enjoy your dinner in the restaurant and have a pleasant evening.

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

Aperitif

A glass of bubbles - Njord French
DKK 75,00

Snacks

Nordic coppa from Pølsemageriet
DKK 69,00

Olives with salted lemon
DKK 45,00

Beer sausages with truffle dip
DKK 69,00

Baked Jerusalem artichokes with cress cream and dried cheese
DKK 75,00

Chips with dip
DKK 40,00



30-60% ekologi

3 courses seasonal menu

Starter

Trout | Turnip | Pickled mustard seeds | Horseradish cream | Onion salad

Wine menu - Soalheiro, Alvarinho, D.O.C. Vinho Verde, Portugal
Light, citrus color, fresh and elegant scent.
The taste follows up with intense tropical and mineral notes,
perfectly balanced with the wine's acidity.

Main course

Organic braised beef brisket | Creamy summer cabbage | Gruyère | Horseradish

Wine menu - Fess Parker Winery, Zinfandel, California, USA
A wine packed with fullness, aroma and taste. Lots of fruit,
forest floor, plums, chocolate, black pepper and spices.

Dessert

Danish strawberries and currants | Foamy "koldskål" | Crispy oats | Cardamom

Wine menu - Weingut Max Ferd. Richter, Riesling,
Kabinett, Erdener Treppchen, Mosel, Germany
Deep, intense, round and complex, but at the same time with an elegant crispness
and nice minerality. A really delicious sweet and sour balance.

3 course seasonal menu

DKK 415,00

3 course seasonal menu incl. 2 glasses of wine

DKK 565,00

3 course seasonal menu incl. 3 glasses of wine

DKK 625,00



30-60% økologi

A la carte

Starters DKK 125,00

Trout | Turnip | Pickled mustard | Horseradish cream | Onion salad

European green crab | Frothy smoked cheese sauce
| Salted cucumber | Potato | Herb salad

Tatar | Lovage mayonnaise | Dried tomatoes | Crispy buckwheat
Choose as a main course, served with fries and green salad
DKK 225,00

Main courses DKK 225,00

Monkfish tail | Peas | Silverskin onion | Beurre blanc sauce

Organic braised beef brisket | Creamy summer cabbage | Gruyère | Horseradish

Danish Presa of pork | Grilled corn | Semi-dried tomato | Sauce charcutteri

**All the above main dishes are served with
new potatoes, lovage and butter**

Vegetarian
Fried cauliflower | Cauliflower puree
Crispy pie with stewed vegetables, morrels and herb salad
DKK 195,00

Steak frites
Ribeye | Crispy fries with thyme | Caesar salad | Sauce blanquette with herbs
DKK 315,00

Vejlsøhus burger
Choose between - 200 g. beef or crispy chicken
Bacon | Cheddar | Tomato chutney | Pickled onions
Crispy salad | Crispy fries with thyme | 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



30-60% økologi

A la carte

Desserts DKK 125,00

Ymer parfait | Variation of raspberry | Salted caramel | Honey tuile
Danish strawberries and currants | Foamy "koldskål" | Crispy oats | Cardamom
3 kinds of ice cream | Rasperrysauce | Crisp element

Cheese DKK 135,00

A plate with 3 kinds of cheese,
served with homemade cracker and sides

Coffee and sweets

Tea or organic coffee DKK 40,00

3 kinds of sweet DKK 45,00

Irish coffee DKK 75,00