

# Menu

## Restaurant Vejsøhus



**Aperitif DKK 75,00**  
A glass of bubble

**Snacks DKK 45,00**  
Choose between

Stracciatella | Olive Oil | Sea salt

Garlic bread | Sour cream | Dried tomato

**Snacks DKK 69,00**  
Choose between

Beer sausages | Truffle dip

Nordic coppa | Cheese | Olives

### 3 course seasonal menu

#### Starter

Grilled salmon | Beets | Buttermilk  
Buckwheat | Citrus

**Wine** - Château de Cayx, La Cigaralle Blanc,  
Chardonnay IGP, South of France, France

#### Main course

Pork Jaw | Onion Puree | Lettuce onion  
Pepper sauce | Potato compote  
Chives | Shallots

**Wine** - La Rioja Alta, Viña Alberdi Reserva,  
Tempranillo, Rioja, Spain

#### Dessert

Ganache | Danish pear | Pistachio tuiles

**Wine**- Lustau, Moscatel de Alejandria  
Blanco, Jerez, Andalusia, Spain

**3 course seasonal menu DKK 415,00**  
**incl. 2 glasses of wine DKK 565,00**  
**incl. 3 glasses of wine DKK 625,00**

**Coffee DKK 40,00**  
Tea or organic coffee

**3 kinds of sweet DKK 45,00**

**Irish coffee DKK 75,00**

**Starters DKK 125,00**  
Choose between

Carpaccio | Grilled salad | Jerusalem artichokes chips  
Cheese | Truffel mayonnaise

Grilled salmon | Beets | Buttermilk | Buckwheat | Citrus

Scallop | Sauce Nage | Colored carrot | Greaves

**Main courses DKK 195,00**  
Choose between

Flounder | Clam blanquette | Celery | Hazelnut

Short rib | Palm cabbage | Porterglace | Potato crumble

Pork Jaw | Onion Puree | Lettuce onion | Pepper sauce

Caesar salad a la Vejsøhus | Crispy Chicken | Sprat  
Romaine Salad | Caesar dressing

**All the above main courses can be served vegetarian**

**Sides DKK 45,00**  
Choose between

Romaine salad | Caesar dressing | Cheese

Potato compote | Chives | Shallots

Thyme fries | Truffle mayonnaise

#### Steak frites DKK 345,00

Ribeye | Crispy fries with thyme  
Green salad | Sauce Bearnaise

#### Vejsøhus burger DKK 175,00

Choose between - 200 g. beef or crispy chicken  
Crispy fries with thyme | Tomato aioli

**Desserts DKK 125,00**  
Choose between

Fluffy ganache | Danish pear  
Creme fraiche | Pistachio tuiles

Creamy kefir cream | Blackcurrant sorbet  
Salted caramel | Crushed nuts | Citrus

Homemade ice cream and sorbet  
Warm caramel sauce | Crisp

#### Cheese DKK 135,00

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