

DINNER MENU

APERITIF

A glass of bubble 75 DKK

SNACKS

Choose between 45 DKK

Stracciatella | Olive Oil | Sea salt

Garlic bread | Sour cream | Dried tomato

SNACKS

Choose between 69 DKK

Beer sausages | Truffle dip

Nordic coppa | Cheese | Olives

3 COURSE SEASONAL MENU

STARTER

Cold smoked trout | Roasted salad | Herbs from Heimdalgaard | Mustard cream

Wine - Bodegas Exopto, Rioja Horizonte Blanco, La Rioja, Spain

MAIN COURSE

Roll of pork breast | Beetroot | Mustard
Crushed potato | Kale | Red wine glaze

Wine - G.D. Vajra, Clare JC, Langhe Nebbiolo, DOC, Piemonte, Italy

DESSERT

Chocolate cake | Double cream
Amarena cherry | Aniseed

Wine - Graham's, The Tawny Port, Reserve, Douro, Portugal

3 course seasonal menu 415 DKK

Incl. 2 glasses of wine 565 DKK

Incl. 3 glasses of wine 625 DKK

STARTERS

Choose between 125 DKK

Cold smoked trout | Roasted salad | Herbs from Heimdalgaard | Mustard cream

Duck croquette | Chestnut puree | Radicchio

Mosaic of fish | Pickled celery
Mustard salad | Applesauce

MAIN COURSES

Choose between 195 DKK

Roll of pork belly | Beetroot | Mustard
Kale | Red wine glaze

Roast duck | Timut pepper | Pumpkin
Quince | Chicken jus

Pan fried cod | Savoy cabbage | Carrot
Radish | Chips | Whey sauce

Glazed beetroot | Fermented mushrooms
Chestnut puree | Whey sauce | Crispy chips

SIDES

Choose between 45 DKK

Romaine salad | Caesar dressing | Cheese

Crushed potato | Herb butter | Shallots

Thyme fries

STEAK FRITES

Ribeye | Crispy fries with thyme
Green salad | Sauce Bearnaise
345 DKK

VEJLSØHUS BURGER

Choose between
200 g. beef, crispy chicken
or veggie burger
Crispy fries with thyme | Tomato aioli
175 DKK

DESSERTS

Choose between 125 DKK

Mille feuille | Roasted figs | White ganache
Vanilla ice cream

Creme brulée | Cherry sorbet | Almond tuilles

Chocolate cake | Double cream
Amarena cherry | Aniseed

CHEESE

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

COFFEE AND SWEETS

Tea or organic coffee 40 DKK
3 kinds of sweet 45 DKK
Irish coffee 75 DKK

