

# EVENING MENU

## APERITIF

A glass of sparkling wine, 75 DKK.

## SNACKS

Choose between  
45 DKK

Truffle chips | Aged cheese | Crème fraîche

Green Manzanilla olives | Aromatic oil | Pickled onions

Choose between  
69 DKK

Cured ham | Melon | Timut pepper

"Fangst" Nordic sardines | Horseradish | Toasted bread

## 3-COURSE SEASONAL MENU

### STARTER

Fresh cod roe | Buckwheat | Cress | Pickled onions

### MAIN COURSE

Pork cheeks | Spicy sauce | Endive salad | Fresh cheese horseradish | Greaves | Herb potato compote

### DESSERT

Chocolate tart | Yogurt ice cream | Sugar-pickled pumpkin

### 3-COURSE SEASONAL MENU 415 DKK

Including 2 glasses of wine 565 DKK / Including 2 glasses of juice 515 DKK

Including 3 glasses of wine 625 DKK / Including 3 glasses of juice 540 DKK.

## WINEMENU

Würzburger Silvaner, Ortswein, Juliusspital-Weingut, Franken, Germany

Barbera d'Alba, D.O.C, G.D. Vajra, Piemonte, Italy

Les Pins AOP, Château Tirecul La Gravière, Bordeaux, France

## JUICEMENU

Elderflower and lemon

Blackcurrant, thyme, pepper, and rosemary

Apple, hazelnut, and spices



# EVENING MENU

## STARTERS

Choose between  
125 DKK

Seared scallops | celery Purée | Jerusalem artichokes  
Foamy shore crab bisque | Parsley oil

Fresh cod roe | Buckwheat  
Cress | Pickled onions

Butter-poached potato | Potato | Smoked cheese  
Cream dried pork | Egg yolk

## MAIN COURSES

Choose between  
195 DKK

Stuffed "Hopballe" chicken | Cheese sauce  
Beet greens | Flowersprouts | Pickled mustard

Sirloin filet | Fermented garlic | Crispy onions  
Thyme and pepper sauce | Pickled celery

Pork cheeks | Spicy sauce | Endive salad  
Fresh cheese horseradish | Greaves

Caesar salad a la Vejlsøhus  
Crispy Chicken | Poached egg  
Organic romaine salad | Brisling | Parmesan

Endive salad | Fresh cheese cream | Garlic purée  
Flowersprouts | Pickled beets

## SIDE DISHES

Choose between  
45 DKK

Romaine lettuce | Caesar dressing | Cheese

Potato compote with herbs

Thyme fries

## STEAK FRITES

345 DKK

Ribeye | Crispy thyme fries  
Green salad | Blanquette sauce with tarragon

## VEJLSØHUS BURGER

175 DKK

Choose between 200 g. beef,  
crispy chicken, or vegetarian patty,  
served with thyme fries and tomato aioli

## DESSERTS

Choose between  
125 DKK

Almond Cake | Browned butter | Salted caramel  
Blood orange sorbet

Crispy tart with chocolate cream | Yogurt ice cream  
sugar-pickled pumpkin

## CHEESE

135 DKK

Selection of 3 Cheeses from Denmark  
and Abroad served with seed crispbread  
and homemade accompaniments

## COFFEE AND SWEETS

Tea or Organic coffee  
40 DKK

3 kinds of sweets  
55 DKK

Irish Coffee  
75 DKK

**WE HOPE YOU HAVE A WONDERFUL EVENING  
AT RESTAURANT VEJLSØHUS**