

EVENING MENU

APERITIF

A glass of sparkling wine - 75 DKK

SNACKS

Truffle chips | Aged cheese | Crème fraîche - 45 DKK

Green Manzanilla olives | Aromatic oil | Pickled onions - 45 DKK

Cured ham | Melon | Timut pepper - 69 DKK

"Fangst" Nordic sardines | Horseradish | Toasted bread - 69 DKK

3-COURSE SEASONAL MENU

STARTER

Salt and sugar cured wild salmon | Oyster leaves | Radish and ramson salad | Sauce nage with herbs

MAIN COURSE

Organic beef bavette | Roll on celery | Celery puree | Sage fritt | Morel sauce
Potato Hasselback | Full fat creme fraiche | Herbs

DESSERT

French waffle | Ice cream of Tonka beans | Caramelized apple compote | Hazelnut caramel

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

Fernand Valliere, Chablis Vieilles Vignes 2023

Château Pierrail Rouge, Bordeaux Supérieur 2018

Rancio, Cold Hand Winery 2020, notes of apple and caramel

JUICEMENU

Sour green tea with thyme

Raspberry with peber and anise

Sweet applejuice with hazelnut and caramel

EVENING MENU

STARTERS

Choose between 125 DKK

Salt and sugar cured wild salmon | Oyster leaves
Radish and ramson salad | Sauce nage with herbs

Beef tartare | Truffle cream | Chicken skin
Cress | Roasted leek

Forrest chicken terrine from Gothenborg
Baked shallot | Fresh cheese from Arla Unika
Kale | Foamy chicken gravy

MAIN COURSES

Choose between 195 DKK

Lamp culottes | Caramelized garlic puree
Jerusalem artichoke chips | Flower cress
Sauce on lamp fond and apples

Organic beef bavette | Roll on celery
Celery puree | Sage fritt | Morel sauce

Pork banquette Viennese style | Sour berries
Capers | Browned butter with horseradish | Sprat

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

Celery roll | Celery puree | Kale | Sage fritt
Browned-butter sauce with horseradish | Herb salad

SIDE DISHES

Choose between 45 DKK

Romaine lettuce | Caesar dressing | Cheese
Potato Hasselback | Full fat creme fraiche | 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

Marzarin cake | Ganache | Honey pickled rhubarb
Rhubarb sorbet | Sour herbs

French waffle | Ice cream of Tonka beans
Caramelized apple compote | Hazelnut caramel

Camembert from Hårbølle | Pumpkin seed oil
Blackcurrant compote | Fried rye bread

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