EVENING MENU

APERITIF

A glass of sparkling wine - 75 DKK

SNACKS

Crispy panipuri - Trout tartare - Smoked cheese - 45 DKK

Matured ham - "Vesterhavsost"/Cheese - Paprika - 45 DKK

Root vegetable chips - Cream cheese of Gammel Knas - 45 DKK

3-COURSE SEASONAL MENU

STARTER

Trout from Vejle Ådal - Horseradish cream - Salted gooseberries - Herb salad - Kohlrabi

MAIN COURSE

Veal brisket - Salsify - Celeriac cream - Mustard greens - Creamy mustard sauce

DESSERT

Mocha mousse - Dark chocolate sorbet - Salted caramel - Cocoa nibs

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

Meyer-fonne, Pinot Blanc Vieilles Vignes

Côtes du Rhône Village, Valreas

Château Lafon, Sauternes AOP

JUICEMENU

Lemon | Thyme | Apple Juice

Blackcurrant | Pepper | Thyme | Lemon

Espresso | Vanilla syrup

Vejlsøhus
Hotel & Konferencecenter

30-60% organic

EVENING MENU

STARTERS

Choose between 125 DKK

Trout from Vejle Ådal - Horseradish cream
Salted gooseberries - Herb salad - Kohlrabi

Vol au vent with confit chicken
Creamy mushroom sauce - Pickled celeriac - Carrot

Raw organic beef - Onion rings - Cognac
Tarragon mayonnaise - Shiitake mushrooms

MAIN COURSES

Choose between 195 DKK

Veal brisket - Salsify - Celeriac cream
Mustard greens - Creamy mustard sauce

Chicken from Hopballe - Kale - Chestnut
Chicken jus with browned butter and herbs

Pan-fried haddock - Grilled leafy greens - Beetroot
Fish fume sauce with green pepper

Raw organic beef - Onion rings - Cognac
Tarragon mayonnaise - Shiitake mushrooms

Caesar salad a la Vejlsøhus
Crispy Chicken - Poached egg - Romaine salad
Brisling - Parmesan

(V) Vol au vent with creamy mushroom sauce
Beets - Salsify - Herb salad

SIDE DISHES

Choose between 45 DKK

Crispy thyme fries

Fresh salad - Herb vinaigrette - Pickled carrot

Baby potatoes - Herb butter - Lovage - Dill

STEAK FRITES

345 DKK

Ribeye - Fries with thyme
Green salad - Blanquette sauce with tarragon

VEJLSØHUS BURGER

185 DKK

Choose between
200 g. beef with bacon
Crispy chicken with bacon
(V) Vegetarian patty

Served with fries with thyme and tomato aioli

DESSERTS

Choose between 125 DKK

Mocha mousse - Dark chocolate sorbet
Salted caramel - Cocoa nibs

Crème fraîche parfait - Blackcurrant
Anise herbs - Flower pollen

Three cheeses - Homemade accompaniments
Crachers

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

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Hotel & Konferencecenter

30-60% organic