

EVENING MENU

APERITIF

A glass of sparkling wine - 75 DKK

SNACKS

Beer sausages – Sour cream dip - 45 DKK

Gratinated garlic bread – Vesterhavs cheese - 45 DKK

Crispy waffle – Aged ham – Truffle mayo - 45 DKK

3-COURSE SEASONAL MENU

STARTER

Poached roll of saithe – Crispy chicken skin – Sauce nage – Pickled pumpkin – Salted cucumber

MAIN COURSE

Lamb culotte – Garlic cream – Celeriac roll – Sauce picante – Sorrel

DESSERT

Pie with vanilla cream – Honey-pickled rhubarb – Rhubarb sorbet – Salted 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

Haart Riesling qbA, Weingut Reinhold Haart, Mosel

Viña Alberdi Reserva, La Rioja Alta, Rioja

Château Piaux Simon - Sauternes AOP

JUICEMENU

Elderflower - Lemon - Nuts - Pepper

Blackcurrant - Thyme - Pepper - Nuts - Fruit tea

Rhubarb - Honey - Sugar syrup - Roasted hazelnuts

EVENING MENU

STARTERS

Choose between 125 DKK

Poached roll of saithe – Crispy chicken skin
Nage sauce – Pickled pumpkin – Salted cucumber

Beef carpaccio – Parmesan crisps – Radicchio
Parmesan mayo – Pickled pearl onions

Beef tartare – Wild garlic mayo – Potato crisps
Lamb's lettuce – Lupin – Tomato
Upgrade to main course + 70 DKK

MAIN COURSES

Choose between 195 DKK

Pan-fried sole from Thorupstrand - Leek
Creamy dashi sauce – Pickled mustard seeds
Herb salad

Lamb culotte – Garlic cream – Celeriac roll
Sauce picante – Sorrel

Pan fried quail – Lemon confit - Mustard salad
Morel sauce – Timut pepper

Caesar salad à la Vejlsøhus
Crispy chicken – Poached egg
Romaine lettuce – Sprats – Parmesan

SIDE DISHES

Choose between 45 DKK

Crispy thyme fries

Green salad – Herb vinaigrette – Pickled vegetables

Potato rösti – Truffle cream

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

Pie with vanilla cream
Honey-pickled rhubarb – Rhubarb sorbet
Salted caramel

"Gâteau Marcel" piece of chocolate cake
Airy chocolate cream – Sea buckthorn sorbet

Three cheeses - Homemade accompaniments
Crispbread

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**