

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

Brown crab – Fynsk smoked cheese - Salted cucumber - Wild garlic cream - Horseradish

MAIN COURSE

Dyrbar "Slips of pork"
Caramelised white asparagus - 12-month Havgus cheese - Fermented garlic - Mustard sauce

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

Sauvignon Blanc, Herringbone, ARA

Max Reserva, Cabernet Sauvignon, Vinã Errázuriz

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

Brown crab – Fynsk smoked cheese
Salted cucumber – Wild garlic cream – Horseradish

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

Salad of langoustines – Butterhead lettuce – Lemon
Vallesauce

MAIN COURSES

Choose between 195 DKK

Poached lemon sole – Creamed green asparagus
Roe – Pickled lingonberries

Dyrbar "Slips of pork"
Caramelised white asparagus
12-month Havgus cheese – Fermented garlic
Mustard sauce

Crispy chicken – Timut pepper – Mustard greens
Lemon confit – Garden peas – Chicken jus

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

Danish new potatoes – Butter – 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

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

"København Stang" – Vanilla
Pineapple gel – Caramelised pineapple – Meringue

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**