EVENING MENU

APERITIF

A glass of sparkling wine - 75 DKK

Limoncello spritz - 75 DKK

SNACKS

Root vegetable crisps - Sour cream dip – DKK 45

Selection of olives - Cured ham – DKK 45

Sourdough bread - Tomato - Truffle - Dried lamb heart – DKK 45

3-COURSE SEASONAL MENU

STARTER

"Surf and Turf"
Crispy rosé prawns – Grambogård ham - Citruscream – Aromatic herbs

MAIN COURSE

Short rib – Fermented garlic cream - Red wine jus – Corn ribs - Potatoes

DESSERT

Pancake - White chocolate ganache - Spiced ice cream - Caramelised pumpkin seeds

3-COURSE SEASONAL MENU 415 DKK

Including 2 glasses of wine 585 DKK / Including 2 glasses of juice 515 DKK
Including 3 glasses of wine 645 DKK / Including 3 glasses of juice 540 DKK

WINEMENU

Pinot Gris Organic, 2024, AOC

Quinta do Ataide Red Organic, 2017, DOC

Maury Blanc Organic, 2022

JUICEMENU

Apple – Hazelnut – Lemon

Blackcurrant – Earl Grey Tea – Hazelnut – Pepper – Thyme – Lemon

Elderflower cordial – Dried orange – Warm spices

Vejlsøhus
Hotel & Konferencecenter

30-60% organic

EVENING MENU

STARTERS

Choose between 125 DKK

Gravad red deer - Bitter salads - Juniper emulsion
Them riv - Pickled mustard

"Surf & Turf"
Crispy rosé prawns – Grambogård ham
Citrus cream – Aromatic herbs

"Tartare"
Truffle – Padrón Pepper – Pickled Shallots
Endive – Radicchio
+ Optional purchase as main course with fries and aioli for 225 DKK

MAIN COURSES

Choose between 195 DKK

Short rib – Fermented garlic cream
Red wine Jus – Corn ribs

Pork belly schnitzel - Confit mushrooms
Pumpkin - Rosemary sauce

Pan-Fried cod – Chanterelles – Pickled tomato
Herb salad – Creamy fish sauce

(V) Crispy cauliflower – Pickled cauliflower
Cauliflower purée - Chips – Herb fritters

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

SIDE DISHES

Choose between 45 DKK

Crispy thyme fries - Tomato aioli

Bitter Greens – Danish "Mormor" dressing

Crispy potatoes – Capers – Fresh herbs

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

Pancake - White ganache - Spiced ice cream
Caramelised pumpkin seeds

"Citronmåne"
Lemon mousse – Almond cake – Meringue – Lemon Verbena

Three cheeses - Homemade accompaniments
Crispbread

COFFEE, SWEETS AND AVEC

Tea or Organic coffee **-** 40 DKK

3 kinds of sweets **-** 55 DKK

Irish Coffee **-** 75 DKK

Avec **-** 65 DKK

Luxury avec **-** 75 DKK

WE HOPE YOU HAVE A WONDERFUL EVENING AT RESTAURANT VEJLSØHUS

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Hotel & Konferencecenter

30-60% organic