

À la carte menu

Hotel Vejlefjord open sandwich DKK 218

Fried and steamed flatfish. Served on brioche bread with hot-smoked Faroese salmon, peeled shrimps, organic trout roe and tomato dressing

Baked fish DKK 275

Baked fish with herb breading, butter-steamed greens, beurre blanc and crushed potatoes with herbs

Hotel Vejlefjord Salade Nicoise DKK 178

Crispy salads with baked trout from Vejle Ådal, quail eggs, beans, potatoes and olive Nicoise. Available vegetarian with fried tempeh

Stirred beef tartar DKK 235

Classic stirred tartare a la Vejlefjord of Danish beef tenderloin with lingonberries, crisp salads and freshly grated horseradish. Served with pommes and ramson mayonnaise

Fettuccine with burrata DKK 225

Fresh fettuccine pasta with tomato, fresh basil, burrata and toasted pine nuts

Danish beef tenderloin DKK 345

Saute on palm cabbage and oyster mushrooms from Det lille Økori, as well as pickled pearl onions and bacon. Served with pepper sauce and fries. Béarnaise sauce can be purchased for DKK 50

Sandwich with smoked chicken DKK 178

Smoked chicken, cream cheese with chives, crispy salads and raw pickled carrots

Cheese board with Danish cheeses DKK 138

Served with homemade crispbread and pickle

Today's sweet dish DKK 108

served between 11.30 og 17.00

TODAY'S THREE-COURSE EVENING MENU

Please ask the waiter or the reception, for todays menu.

1 dish DKK 255 | 2 dishes DKK 340
3 dishes DKK 415

Beverages

SOFTDRINKS AND JUICES

Juice from Bryghuset Møn DKK 45

ECO Elderflower, rhubarb or blackcurrants
Cold-pressed apple (not organic)

ECO Lemonaid lemonade DKK 50

Lime, blood orange or passion

Softdrink 25 cl DKK 37 | 50 cl DKK 62

Istidskilden Natural Mineral Water Sparkling
DKK 50

WINE OF THE HOUSE

ECO Chardonnay, Gocce, Italy

Good fatness and freshness, shades of green
apples, peaches, basil and almonds
By the glass DKK 88 | By the bottle DKK 358

ECO Momento Rosé, Spain

Fresh, fruity and crisp with notes of
strawberries, raspberries and pomegranates
By the glass DKK 88 | By the bottle DKK 358

ECO Nero D'Avola, Gocce, Italy

The wine offers a dense fruit of red stone fruits,
soft tannins and polished character
By the glass DKK 88 | By the bottle DKK 358

Beer

HOTEL VEJLEFJORD BEER

Saugman Brew:

Dark red ale with the best of both worlds, namely strong hops and a toasted sweetness

Fjorddyp IPA:

Old-fashioned British beer for connoisseurs with a penchant for bitterness and great hop aroma

Kys-mig-straks Brew:

Peach-golden Pale Ale with a soft malty taste and rich, bitter-fresh finish

1920:

Fresh and seductive lunch beer with a touch of elderflower and floral aroma hops

50 cl bottle DKK 92

BOTTLE BEER

1664 Blanc 0,5% 33 cl DKK 50

Brooklyn Special Effects 0,4% 33 cl DKK 50

Don't Worry IPA 0,5%

Svaneke Bryghus 33 cl DKK 50

Don't Worry Brown Ale 0,5%

Svaneke Bryghus 33 cl DKK 50

Fynsk Fri 0,5% 33 cl. kr. 50,-

BEER

Carlsberg Pilsner 25 cl DKK 48 | 50 cl DKK 75

Tuborg Classic 25 cl DKK 48 | 50 cl DKK 75

1664 Blanc 25 cl DKK 49,- | 50 cl DKK 89,-

Brooklyn Pulp Art 40 cl DKK 69

Grimbergen Double Ambré 33 cl DKK 69

Jacobsen Brown Ale 40 cl DKK 75

Kaffe & The

COFFEE

Black Coffee DKK 40

Espresso DKK 42

Caffé Latte DKK 48

Cappuccino DKK 48

Latte Macchiato DKK 48

Cortado DKK 48

Chai Latte DKK 48

Icecoffee DKK 58

We use organic coffee beans

TEA

Hotel Vejlefjords Herbal Tea DKK 40

H.C. Andersens Tea Mix DKK 40

Luxus Earl Grey DKK 40

The tea blends are Fairtrade and organic

HOT COCKTAILS

Irish Coffee DKK 108

Coffee, Jameson Whisky and brown sugar

French Coffee DKK 118

Coffee, Cointreau and brown sugar

La Mumba DKK 108

Hot chocolate og Cognac