

# À la carte menu

## **Hotel Vejle fjord 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 Vejle fjord 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 Vejle fjord 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**

Includes your choice of coffee or tea  
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 42

Espresso DKK 42

Caffé Latte DKK 52

Cappuccino DKK 52

Latte Macchiato DKK 52

Cortado DKK 48

Chai Latte DKK 48

Icecoffee DKK 62

We use organic coffee beans

## TEA

Hotel Vejle fjords 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*