

À la carte menu

Hotel Vejlefjord "Shooting Star"

Smoked salmon, prawns, salmon roe,
steamed and pan fried flatfish

DKK 218

Stirred beeftatar

with french fries, wild onion mayo,
radish crudité, pickled beech hat and chips

DKK 218

Ribeye from "Ladegaard Duroc"

with french fries, grilled vegetables
and Sauce Bearnaise

DKK 358

Salat a la Nicoise

with poached egg, smoked mackerel, beans
and mustard vinaigrette

*Can also be made vegetarian with
toasted smoked tempeh*

DKK 178

Warm fish cakes

with homemade rye bread, herbal salad,
pickled cucumber and coarse "remoulade"

DKK 148

Sandwich with rooster breast from "Hopballe"

bacon, coleslaw and Caesar dressing

DKK 148

Selection of danish cheese

with crisp bread and pickled nuts

DKK 138

Cake of the day

served between 11.30 og 17.00

DKK 92

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

Anton juice DKK 42

Honest lemonade DKK 50

Softdrink 25 cl DKK 37 | 50 cl DKK 62

Bornholms Sparkling springwater DKK 50

LIGHT DRINKS

Breezer DKK 65

Orange or pineapple

Somersby Sparkling Apple Cider DKK 65

WINE OF THE HOUSE

Chardonnay, Gocce, Italy

By the glass DKK 79 | By the bottle DKK 335

Momento Rosé, Spain

By the glass DKK 79 | By the bottle DKK 335

Misetti, Puglia, Italy

By the glass DKK 90 | By the bottle DKK 355

BEER

Carlsberg Pilsner 25 cl DKK 48 | 50 cl DKK 75

Tuborg Classic 25 cl DKK 48 | 50 cl DKK 75

1664 Blanc 33 cl DKK 69

Grimbergen Belgian Pale 33 cl DKK 69

Grimbergen Double Ambré 33 cl DKK 69

BOTTLE BEER

Trolden 50 cl DKK 89

*IPA, Lemon Express, Mr. Svendsen, Miss Svendsen,
Triple D or Old Steamtrain Stout*

Carlsberg Nordic 33 cl DKK 50

Brooklyn Special 33 cl DKK 50

Hot Beverages

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

TEA

Hotel Vejlefjords Herbal Tea DKK 40

H.C. Andersens Tea Mix DKK 40

Luxus Earl Grey DKK 40

CAKE OF THE DAY

Served at kl. 11:30 to 17:00

Cake of the day with coffee or tea DKK 92

Cake of the day DKK 48

HOT COCKTAILS

Irish Coffee DKK 99

Coffee, Jameson Whisky and brown sugar

French Coffee DKK 99

Coffee, Cointreau and brown sugar

Mexican Coffee DKK 125

Coffee, chocolate, Tequila and Kahlua

La Mumba DKK 99

Hot chocolate og Cognac

Drinks & Cocktails

Luxury Gin og Tonic

2 cl DKK 100 4 cl 140 6 cl DKK 180

Whisky Sour DKK 110

*Markers Mark, freshly squeezed lemon,
Angostura Bitters, eggwhites og sugar sirup*

Espresso Martini DKK 110

Purity 34 vodka, El Cartron Café og espresso

Piña Colada DKK 110

*Papagayo Añejo Blanco, cocout sirup,
cream and pineapple juice*

Dark 'n' Stormy DKK 110

*Freshly squeezed lime juice, organic Ginger Beer,
Papagayo Dark Rum*

HOTEL VEJLEFJORD SPECIALS

VF Daiquiri DKK 120

*Homemade seasonal jam, squeezed lime and
Papagayo Añejo Blanco*

Hyldeblomst Cocktail DKK 120

*Purity 34 gin, squeezed lemon,
elderlyflower sirup and juice*

Limoncello Sunset DKK 120

*Walcher's organic limoncello, fresh lemon, Triple Sec
sirup, orangejuice, sparkling water and Campari*

PITCHERS

Organic Spritz DKK 450

Walcher Aperitivo and sparkling Wine of the House

Gin Hass DKK 450

Purity 34 gin, Schweppes Lemon and mangosirup

Gin and Tonic DKK 450

Purity 34 gin and Schweppes Tonic

Dark 'n' Stormy DKK 450

*Fresh lime juice, organic Ginger Beer
and Papagayo Dark Rum*

SNACKBOARD

Selective snacks from the kitchen DKK 70

Mocktails

Virgin Mojito DKK 70

Lime, sugar, mint, elderflower and ginger

Mango Madness DKK 70

Lemon soda, mango and ginger

Perfect Match DKK 70

Strawberry, blackberry, ginger and pineapple juice

Not so Bramble DKK 70

Lime, elderflower, sugar, pomegranate with sparkling water

Virgin Piña Colada DKK 70

Pineapple juice, coconut and cream

SNACKBOARD

Selective snacks from the kitchen DKK 70

Please don't hesitate to ask the bartender for recommendations.



COGNAC

Francois Voyer VS DKK 56
Grande Champagne 1. cru

Francois Voyer Napolion DKK 120
Grande Champagne

Chateau Fontpinot XO DKK 140
Grande Champagne 1. cru

RUM

Rum Malecon 1991 DKK 155
Panama

Ron Zacapa Centenario 23 years of age DKK 80
Guatemala

Ron Zacapa Centenario XO
25 years of age DKK 148
Guatemala

WHISKY

Monkey Shoulder DKK 80
Speyside, Scotland — Blended whisky

Talisker 10 years of age DKK 65
Island and Skye, Scotland — Single malt

Craggenmore 12 years of age DKK 60
Speyside, Scotland — Single malt

Oban 14 years of age DKK 65
Highland, Scotland — Single malt

Lagavulin 16 years of age DKK 85
Islay, Scotland — Single malt

Nimbus DKK 80
Trolden, Denmark — Single malt

GRAPPA

Grappa Costa Russi, Angelo Gaja DKK 75

Grappa Di Brunello, Rennina Gaja DKK 75