

À la carte menu

Hotel Vejlefjord "Shooting Star"

Brioche bread with smoked salmon, shrimps, roe, steamed and panfried flatfish.

DKK 218

Hotel Vejlefjord Parisian steak

(Also known as fried beef tartare)

Danish raised beef with brioche bread, beetroot, onions, horseradish, pickles and egg yolk. Choose between fresh egg yolk or pasteurised egg yolk.

DKK 218

Beef Tatar

Mixed with olive oil and chives. Topped with lingonberries, shredded cheese and ryebread crumble. Served with fries and mayo with wild garlic.

DKK 218

Fresh salad

Served with nordic Bresaola from local town of Nr. Søby, whipped sour cream, umami vinaigrette and roasted nuts

Vegetarian option: fried Cauliflower

DKK 148

Tournedos with pepper sauce

Served with local raised Oyster mushroom from Økoriet with herbs and fries.

DKK 318

Sandwich

with seared rooster fillet from Hopballe Mill
With avocado/ cream of cottage cheese, lettuce and pickled red onions

DKK 168

Selection of danish cheese

with crisp bread and pickled nuts

DKK 138

Cake of the day served between 11.30 og 17.00

DKK 98

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

By the glass DKK 79 | By the bottle DKK 335

ECO Momento Rosé, Spain

By the glass DKK 79 | By the bottle DKK 335

ECO Missetti, Puglia, Italy

By the glass DKK 90 | By the bottle DKK 355

Beer

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

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 60

Don't Worry Brown Ale 0,5%

Svaneke Bryghus 33 cl DKK 60

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

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:

A complex and rich taste experience with crystal and chocolate malt and roasted barley

1920:

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

50 cl bottle DKK 89

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 98

Cake of the day DKK 58

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 DKK 80
Ron Zacapa Centenario XO 25 years DKK 148
Guatemala

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 Di San Leonardo, *Tenuta San Leonardo*
DKK 75

Grappa Stravecchia, *Tenuta San Leonardo*
DKK 75