

# 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 Nero D'Avola, Gocce, 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

**Brooklyn Pulp Art** 40 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:**

*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 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