

À la carte menu

Hotel Vejlefjord "Shooting Star"

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

DKK 218

Fish'n chips a la Vejlefjord

Lime marinated cod in crispy orly dough, sauce tatare, french fries and aioli

DKK 255

Breaded cauliflower

Fermented garlic mayo, crudité and cauliflower pickle, herb salad, roasted pine nuts and browned butter with herbs

DKK 225

Salad with chili marinated beef

Scallions, baby spinach, edamame beans, carrot, roasted sesame, cashew and fresh cilantro.

Alternative serve with **chili marinated shrimps** or as **vegan with tempeh**

DKK 168

Hook-ripened Danish beef tenderloin

Mushrooms, cabbage, apples, truffle bearnaise and fries

DKK 345

Sandwich

with crispy fried chicken from Hopballe Mølle, tomato pesto, mustard mayo, lettuce and mozzarella

DKK 168

Selection of cheese

with crisp bread and pickled nuts

DKK 138

Coffee and 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

Drinks & Snacks

Sanatoriets Gin og Tonic

2 cl DKK 100 4 cl 140 6 cl DKK 180

Whisky Sour DKK 125

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

Espresso Martini DKK 115

Purity 34 vodka, El Cartron Café og espresso

Piña Colada DKK 115

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

Frozen Peach Magarita DKK 125

Tequila, squeezed lime, Triple Sec and peach sirup

Passion Martini DKK 125,-

Vodka, vanilla sirup, squeezed lime and Cava

Mojito DKK 125,-

*Papagayo Anejo Blanco, lime, mint,
cane sugar syrup and sparkling water*

The crispy board

Deep-fried wheat tortillas, spicy mixture of roasted
nuts, crispy tapioca chips, aioli

DKK 78

The cozy board - enough for two

Truffle sausage from Nr. Søby, Gordal piquante
olives, Kalamata olive Nicosia, crispy rye chips,
Haydari dip with grilled peppers,
roasted salt almonds

DKK 138

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

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

BLUETAIL ØKO

Tom Passion DKK 110

Berry Bramble DKK 110

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,-

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

Cocktails & Mocktails

HOTEL VEJLEFJORD SPECIALS

VF Daiquiri DKK 120

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

Elderflower Cocktail DKK 120

Purity34 gin, squeezed lemon, elderflower sirup and juice

Limoncello Sunset DKK 120

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

NON-ALCOHOLIC DRINKS

Virgin Mojito DKK 95

Lime, sugar, mint, elderflower and ginger

Mango Madness DKK 80

Lemon soda, mango and ginger

Perfect Match DKK 80

Strawberry, blackberry, ginger and pineapple juice

Not so Bramble DKK 80

*Lime, elderflower, sugar, pomegranate with
sparkling water*

Virgin Piña Colada DKK 95

Pineapple juice, coconut and cream

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

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

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 99

Coffee, Jameson Whisky and brown sugar

French Coffee DKK 99

Coffee, Cointreau and brown sugar

La Mumba DKK 99

Hot chocolate og Cognac



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

Malteco 15 års DKK 80
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