

# 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

# 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 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 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*