

17. NOVEMBER-18. DECEMBER 2020

MENU

FORRETTER | STARTERS

CREMET FISKESUPPE M/URTER

98,-

Serveret med udvalg af fisk og skaldyr fra torvet

Creamy Fish Soup with Herbs. Served with Fish and Seafood

3 STK. FRITEREDE ØSTERS

105,-

Spinat – Sauce Tartare – Citron

Three Deep-Fried Oysters – Spinach – Sauce Tartare – Lemon

RØRT TATAR

105,-

Okseinderlår rørt med tabasco – Cremefraiche – Trøffelolie – Rødløg – Kapers – Estragon – Cognac – Grøn salat – Estragon-mayonnaise – Ristet rugbrød. Tilkøb sprøde pommes frites kr. 20,-

Stirred Tartare of Beef Top Round mixed with Tabasco –

Sour Cream – Truffle Oil – Red Onions – Capers – Tarragon –

Cognac – Green Salad – Tarragon Mayonnaise – Toasted Rye Bread.

Add crispy French Fries DKK 20

COUSCOUS SALAT

78,-

Agurk – Cherrytomater – Rødløg – Saltede mandler – Feta – Olivenolie

Couscous Salad – Cucumber – Cherry Tomatoes –

Red Onion – Salty Almonds – Feta – Olive Oil



VEJLE CENTER HOTEL

HOVEDRETTER | MAIN COURSES

HELSTEGT RØDTUNGE

190,-

Meunierestegt hel rødtunge – Stegt spinat – Grillet citron – Brunet kaperssmør – Hvide kartofler

Meuniere-Fried Lemon Sole – Fried Spinach – Grilled Lemon – Browned Butter – Boiled Potatoes

KYLLING DANOISE

170,-

Grydestegt, udbenet kyllingeoverlår – Smørvendte kartofler – Agurkesalat – Rabarberkompot – Persil Frit – Cremet portvinssauce

Chicken Danoise. Pot-roasted Boneless Chicken Thigh – Buttered Potatoes – Pickled Cucumber – Rhubarb Compote – Deep-Fried Parsley – Creamy Port Wine Sauce

TOURNEDOS

235,-

Stegt tournedos af oksemørbrad – Glaserede skalotteløg – Svampeduxelles – Croutoner – Bearnaise sauce – Sprøde pommes frites

Tournedos of Beef Tenderloin – Glazed Shallots – Mushroom Duxelles – Croutons – Bearnaise Sauce – Crispy French Fries

PEBERBØF

235,-

Peberbøf af oksemørbrad – Glaserede skalotteløg – Svampeduxelles – Croutoner – Sauce af peber – Glace – Cremefraiche – Cognac – Sprøde pommes frites

Pepper Steak of Beef Tenderloin – Glazed Shallots – Mushroom Duxelles – Croutons – Pepper Sauce – Glace – Sour Cream – Cognac – Crispy French Fries



VEJLE CENTER HOTEL

HOVEDRETTER | MAIN COURSES

HUSETS STEAKBURGER

165,-

Skiver af oksefilet i briochebolle – Estragonmayonnaise – Tomatsalsa – Syltede rødløg – Salat – Pickles – Sprøde pommes frites – Aioli. Burgeren kan alternativt serveres med kylling eller vegetarisk bøf.

Sliced Fillet of Beef in Brioche Bun – Tarragon Mayonnaise – Tomato Salsa – Pickled Red Onion – Lettuce – Pickles – Crispy French Fries – Aioli.

In stead of Sliced Fillet of Beef, you can choose to have your Burger with Chicken or with Vegetarian Steak.

RATATOUILLE

150,-

Grillet zucchini – Peberfrugt – Aubergine – Tomater – Nye løg – Basilikum

Ratatouille – Grilled Courgette – Bell Pepper – Aubergine – Tomatoes – Onions – Basil

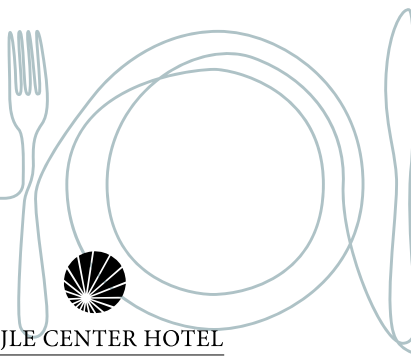


DAGENS HUSMANDSKOST

175,-

Spørg venligst betjeningen (serveres mandag-fredag)

Dish of the Day. Please ask the waiter (served Monday-Friday)



VEJLE CENTER HOTEL

DESSERTER & OST | DESSERTS & CHEESE

SEMIFREDDO

85,-

Italiensk vaniljeis – Sprød bund – Limoncello curd – Marengs – Bær
Semifreddo. Vanilla Ice Cream – Limoncello curd – Meringue – Berries

CREME BRULÉ

85,-

Solbærsorbet – Bær
Crème Brûlée – Blackcurrant Sorbet – Berries

OSTETALLERKEN

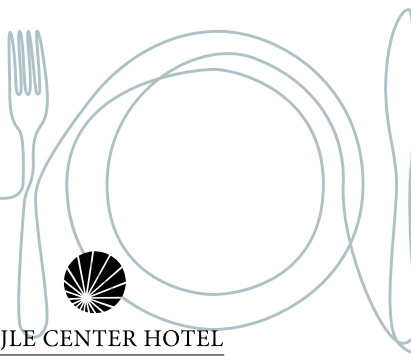
89,-

Unika oste: Gammel knas – Den hvide dame – Krondild og måneskær – Figenkompot – Oliventapanade – Kiks
Cheese platter. Selection of danish cheese – Fig Compote – Olive tapenade – Biscuit

ISLAGKAGE

85,-

Rosmarin karamel – Crumble
Ice Cream Cake – Rosemary Caramel – Crumble



VEJLE CENTER HOTEL
