

MENU

A LA CARTE 2022

FORRETTER | STARTERS

Blomkålssuppe – blomkålsbuketter – grønne urter – urteolie kr.95,-
Cauliflower soup – cauliflower florets – green herbs – herbal oil

Steak tatar af hakket Sashi oksekød – sennep – løg – kapers kr.125,-
– persille – Trøffelmayonnaise
Steak tatar of minced Sashi beef – mustard – onion – capers
– parsley – Truffle mayonnaise

Kan bestilles som hovedret – hertil sprøde friter + kr.70,-
Can be ordered as main course – served with crispy fries

Salat Nicoise – grillet tun – friske salatblade – bønner kr.125,-
– kapers – løg – kogte æg – husets vinaigrette
Salad Nicoise – grilled tuna – fresh lettuce – beans – capers
– onion – boiled eggs – house vinaigrette



VEJLE CENTER HOTEL

FØDEVAREALLERGI OG -INTOLERANCE

Spørg os gerne til råds om indhold af
allergener i vores menu.

FOOD ALLERGY AND INTOLERANCE

Please feel free to ask our advice about
allergens in our food.



MENU

HOVEDRETTER | MAIN COURSES

Steak af kalv – sauterede æbler flamberet i Calvados. kr.225,-
Serveret med stegt kartoffel og grøn salat
Veal steak – sautéed apples flambéed in Calvado.
Served with potatoes and green salad

Husets burger – smørbolle – hakket oksekød – ost – salat kr.195,-
– syltede løg – hjemmelavet burgerdressing.
Serveres med sprøde fritter & hjemmerørt mayo
Homemade Burger – butter bun – minced beef – cheese – lettuce
– pickled onion – homemade burger dressing.
Served with crispy fries & homemade mayo

Klassisk Cæsarsalat – Romaine salat – parmesan – kylling kr.165,-
– bacon – croutoner – husets Cæsardressing.
Hertil serveres brød & smør
Classic Caesar Salad – Romaine lettuce – parmesan – chicken
– bacon – croutons – house Caesar dressing on the side.
Served with bread & butter



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HOVEDRETTER | MAIN COURSES

Tagliatelle – friske grøntsager i hvidvinsflødesauce **kr.210,-**
Serveret med dagens fisk
Tagliatelle – fresh vegetables in a creamy white wine sauce.
Served with the fish of the day

Wienerschnitzel af kalv – klassisk garniture – skysauce **kr.210,-**
Wiener schnitzel of Veal – classic Garnish – gravy

Ønskes vegansk eller vegetarisk, spørg venligst betjeningen.
For vegan or vegetarian option, please ask the waiter.



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DESSERTER & OST | DESSERTS & CHEESE

4 slags franske oste – hjemmesylt & oliven **kr.135,-**
4 types of French cheese – homemade jam & olives

Æble trifle – æblegrød – makroner – madeira – konditorcreme **kr.95,-**
Apple trifle – apple sauce – macaroons – madeira – patry cream

Crème Brûlée **kr.95,-**



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