

MENU

FORRETTER | STARTERS

Græskarsuppe – mild chili – græskarkerne - urteolie **kr.105,-**
Pumpkin soup – mild chili – pumpkin seeds – herbal oil

Steak tatar af Sashi oksekød – grov sennep – løg – kapers **kr.155,-**
– kørvel – Trøffelmayonnaise
Steak tatar of Sashi beef – mustard – onion – capers
– chervil – Truffle mayonnaise

Grillet tun – syltet ingefær – wasabi knas – grønt – **kr.155,-**
mangodressing
Grilled tuna – pickled ginger – wasabi crunch – greens
– mango dressing



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

Rib-Eye steak 300g – dagens grønt – pebersauce **kr.315,-**

– sprøde friter

Rib-Eye steak 300g – vegetables of the day – peber sauce

– crispy fries

Svinemørbrad af Duroc gris – to selleri tilberedning **kr.275,-**

– stegt kartoffel – flødesauce

Pork tenderloin of Duroc pig – two celery servings – fried potato – cream sauce

Dagens fisk – Tagliatelle **kr.265,-**

– friske grøntsager i hvidvinsflødesauce

Fish of the day – Tagliatelle

– fresh vegetables in a creamy white wine sauce.



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Wienerschnitzel af kalv – klassisk garniture – skysauce **kr.245,-**
Wiener schnitzel of Veal – classic garnish – gravy

Husets burger – smørbolle – hakket oksekød – ost – salat **kr.215,-**
– syltede løg – pickles – tomat – hjemmelavet burgerdressing
Serveres med sprøde friter & hjemmerørt mayo
Homemade Burger –butter bun – minced beef – cheese – lettuce
– pickled onion – pickles – tomato – homemade burger dressing.
Served with crispy fries & homemade mayo

Kan også serveres vegetarisk/vegansk - Can be served vegetarian/vegan

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 oste – garniture

4 types of cheese – garnish

kr.145,-

Husets islagkage

Homemade ice cream cake

kr.105,-

Chokolademousse – syltet appelsin

Chocolate mousse – pickled orange

kr.95,-



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