

MENU

FORRETTER | STARTERS

Svinekæber – syltet rødbede – gremolata – flæskesvær kr. 135,-
Pork Jowls – Pickled Beetroot – Gremolata – Pork Rind

Koldrøget laksefilet – rygeostecreme – rimmet agurk – salat – peberrodscreme kr. 135,-
Cold Smoked Salmon Fillet – Cream Of Smoked Cheese – Cured Cucumber Pickles – Lettuce – Horseradish Cream

Cremet jordskokkesuppe – æble – krydderurteolie – jordskokkechips kr. 125,-
Creamy Jerusalem Artichoke Soup – Apple – Herb Oil – Jerusalem Artichoke Chips

Kyllingeterrin – grøn mayonnaise – syltet havtorn – salat kr. 130,-
Chicken Terrine – Green Mayonnaise – Pickled Sea Buckthorn – Salad



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

**Langtidsbraiseret bryst af Duroc gris –
grov rodfrugtmos – æbleglace** **kr. 245,-**

*Slow-Braised Duroc Pork Breast – Mash Of Root Vegetables
– Apple Glaze*

**Frikassé af Gråsten kyllingebryst – årstidens grønsager –
sauce supreme – persillekartofler** **kr. 225,-**

*Fricassée Of Gråsten Chicken Breast – Seasonal Vegetables –
Sauce Supreme – Parsley Potatoes*

**Husets burger (Sashi) – tomat – salat – løgmarmelade –
– salat – Monterey Jack – pommes frites –
mild chilimayonnaise** **kr. 215,-**

*House Burger (Sashi Beef) – Tomato – Pickled Cucumber –
Lettuce – Onion Marmalade – Monterey Jack – French Fries –
Mild Chili Mayonnaise*



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HOVEDRETTER | MAIN COURSES

Fish´n chips – hvidfisk i batter dej – pommes frites – ærtepuré – tatar sauce – grillet citron kr. 205,-

Fish´n Chips – Battered White Fish – French Fries – Pea Purée – Sauce Tartare – Grilled Lemon

Svampe risotto – krydderurteolie – syltede bøgehatter – Jordskokkechips kr. 190,-

Mushroom Risotto – Herb Oil – Pickled Beech Mushrooms – Jerusalem Artichoke Chips



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DESSERTER & OST | DESSERTS & CHEESE

Kirsebær clafoutis – vaniljeis – syltede kirsebær kr. 125,-

Cherry Clafoutis – Vanilla Ice Cream – Pickled Cherries

Syltet pære – mørk chokoladecreme – brændt hvid chokolade – vaniljeis kr. 295,-

Pickled Pears – Dark Chocolate Cream – Burned White Chocolate – Vanilla Ice Cream

Klassisk citrontærte – marengs – syltet citron kr. 135,-

Classic Lemon Tart – Meringue – Pickled Lemon



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