



WINTER MENU!

Are you getting married? Do you have a birthday coming up?
Are you planning a company conference? Or are you just in the mood
for hosting a great party, then let *Madindustrien* provide the setting.

Madindustrien will look forward to welcoming you in our rustic surroundings
in the old Vejle Brewery.

Our menus follow the season and our *Winter menu* is from October to Marts.

MENU 1!

STARTER

Steamed white fish with smoked cheese, dill mayo
and malt crumble.

MAIN COURSE

Roasted beef cuvette with sauce of beef, baked celery,
red kale salad and crushed potatoes.

DESSERT

Apple cake with white chocolate, yoghurt cream
and brown sugar.

PRICE!

3 courses 275 per person.

MENU 2!

STARTER

Tatar of veal with beetroot, yolk and capers.

MAIN COURSE

Roasted beef filet with salt baked onion and apples,
parsley sauce and crushed potatoes.

DESSERT

Chocolate cake with grape and caramel.

PRICE!

3 courses 350 per person.

EXTRA!

"When you need that extra little something..."

3 DELICIOUS PIECES OF CHEESE

Enjoy a tasty cheese plate before dessert.
Additional charge + 75 pr person.

WINE MENU!

"The right wine is always ready for the menu you choose..."

WINE

1 glass of bobbles, 1 glass of white wine and 2 glasses of red wine.
Additional charge +240 pr person.



See more on: madindustrien.dk

OR FOLLOW US AND GET TEMPTED ON



If you have allergies, grab our lovely staff and the kitchen will talk to you and take care of your wishes!