



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

Braised pork jaws with beetroots, puffed crackling and
cress, for this our homemade sourdough bread and butter.

MAIN COURSE

Grilled beef tenderloin with Jerusalem artichoke puree,
baked Jerusalem artichokes and truffle sauce,
and our crushed potatoes with herbs and butter.

DESSERT

Vanilla parfait with nougat foam,
hazelnut crumble and dark chocolate.

PRICE!

3 courses 350 DKK per person.

MENU 2!

STARTER

Mushroom pate on sourdough bread with lingonberries,
pickled mushrooms and walnuts, for this our homemade
sourdough bread and butter.

MAIN COURSE

Braised beef chuck with sweet potato puree, pumpkin
seeds, black garlic and garlic sauce and our crushed
potatoes with herbs and butter.

DESSERT

Dark chocolate mousse with fluffy vanilla creme,
sea buckthorn sauce and crumble.

PRICE!

3 courses 310 DKK per person.

SNACKS!

"Start the evening with some crispy snacks..."

Additional charge + 45 DKK pr person.

CHEESE!

"Enjoy a delicious cheese board with 3 pieces before dessert..."

Additional charge + 75 DKK pr person.

WINE MENU!

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

WINE

1 glass of bubbles, 1 glass of white and 2 glasses of red.

Additional charge +255 DKK 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!