



SUMMER 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 *Summer menu* is from April to September.

MENU 1!

STARTER

Veal carpaccio with pear compote, hazelnut mayo, fresh pear
and malt, for this our homemade sourdough bread and butter.

MAIN COURSE

Long-roasted beef filet with grilled green and white asparagus
and an oxglacé (when asparagus is in season),
and our crushed potatoes with herbs and butter.

DESSERT

Strawberry parfait with strawberry coulis,
marinated strawberries and dark chocolate.

PRICE!

3 courses 350 DKK per person.

MENU 2!

STARTER

Steamed white asparagus with hand-peeled shrimp,
sauce hollandaise and asparagus crudité,
(when asparagus is in season) and our homemade
sourdough bread and butter.

MAIN COURSE

Long-fried veal culotte with gratinated cauliflower,
pickled cucumbers and sauce, including crushed
potatoes with herbs and butter.

DESSERT

Cold rhubarb soup with white chocolate cream,
crystallized chocolate, and mint (When rhubarb is in season).

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.

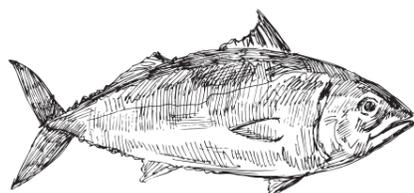
WINE MENU!

*"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!