



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

Smoked salmon with cucumber, cottage cheese and malt.

MAIN COURSE

Roasted veal sirloin cap with veal sauce,
crushed potatoes, green and white asparagus.

DESSERT

Panna cotta with strawberry and coulis.

PRICE!

3 courses 275 per person.

MENU 2!

STARTER

Tatar of lemon cured scallops with kohlrabi and dill.

MAIN COURSE

Grilled flap meat with ratatouille, tomatoes,
garlic sauce and crushed potatoes.

DESSERT

Chocolate cake with fresh berries and crispy chocolate.

PRICE!

3 courses 350 per person.

EXTRA!

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

3 DELICIOUS PIECES OF CHEESE

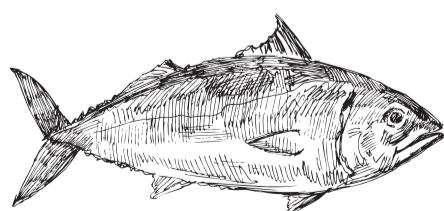
Enjoy a tasty cheese plate before dessert.
Additional charge + 75 pr person.

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!