



HOSTRUPS

RESTAURANT

Aperitif & Snackboard
148,- Per. Person

SNACKS

Green olives - Salted almonds - Root chips - Mayo -----	95,-
30g Baerii caviar - Croffles - Fraiche 38% - Onions - Chives ----	450,-
Black foot ham - Salted almonds - Cornichons -----	165,-
French oysters - Horseradish - Cucumber - Tapioca - Dill -- Each	45,-

3 COURSE MENU

Chicken terrine - Parsley - Carrot - Corn

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Venison fillet - Peas - Chantarelle - Lettuce

Cauliflower puree - Potatoes - Sauce

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Pavlova - Merinque - Vanilla - Cream

Berries - Strawberry sorbet - Mint

MENU / WINE MENU

455,- / 275,-





EVENING

SMALL COURSES

Citrus-marinated Halibut - Basil - Grape - Jalapeños - Hazelnut -----	145,-
Burrata - Raspberry - Pistachio - Tomato - Piment d'Espelette -----	125,-
Beef carpaccio of danish beef cattle - Bacon - Parmesan - Salad - Balsamico -----	135,-
Scallops - Sauce nage - Peas - Radish - Carrot - Cucumber - Dill -----	155,-
Gratinated escargot - Herb butter -----	135,-

MAIN COURSES

White fish - Morel Mushroom - Mussel - Spinach - Cellery - Trout roe -----	365,-
Chicken - Truffle - Romaine Lettuce - Carrot - Hen sauce - Watercress -----	265,-
Tournedos of danish beef 200g - Tomato - Garlic - Red wine sauce - Fries -----	365,-
Uruguay ribeye 300g - Tomato - Garlic - Sauce béarnaise - Fries -----	385,-
Beef tartare - Quail egg yolk - Fries -----	245,-

SIDES

Tomato salad - Parmesan -----	45,-		Crispy mix salad - Vinaigrette -----	45,-
Fries - Ketchup - Mayo -----	45,-		Pan seared foie gras -----	85,-

DESSERTS

Lemon tart - Buttermilk -----	125,-
Dark chocolate mousse - Raspberry sorbet - Blackberries - Hazelnut - Wood Sorrel -----	125,-
Cheese plate - Sweet - Crisp -----	145,-

