



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

Herring salad - Breaded Plaice - Remoulade

Hand-peeled Shrimps - Egg & Mayonnaise - Bread & Butter

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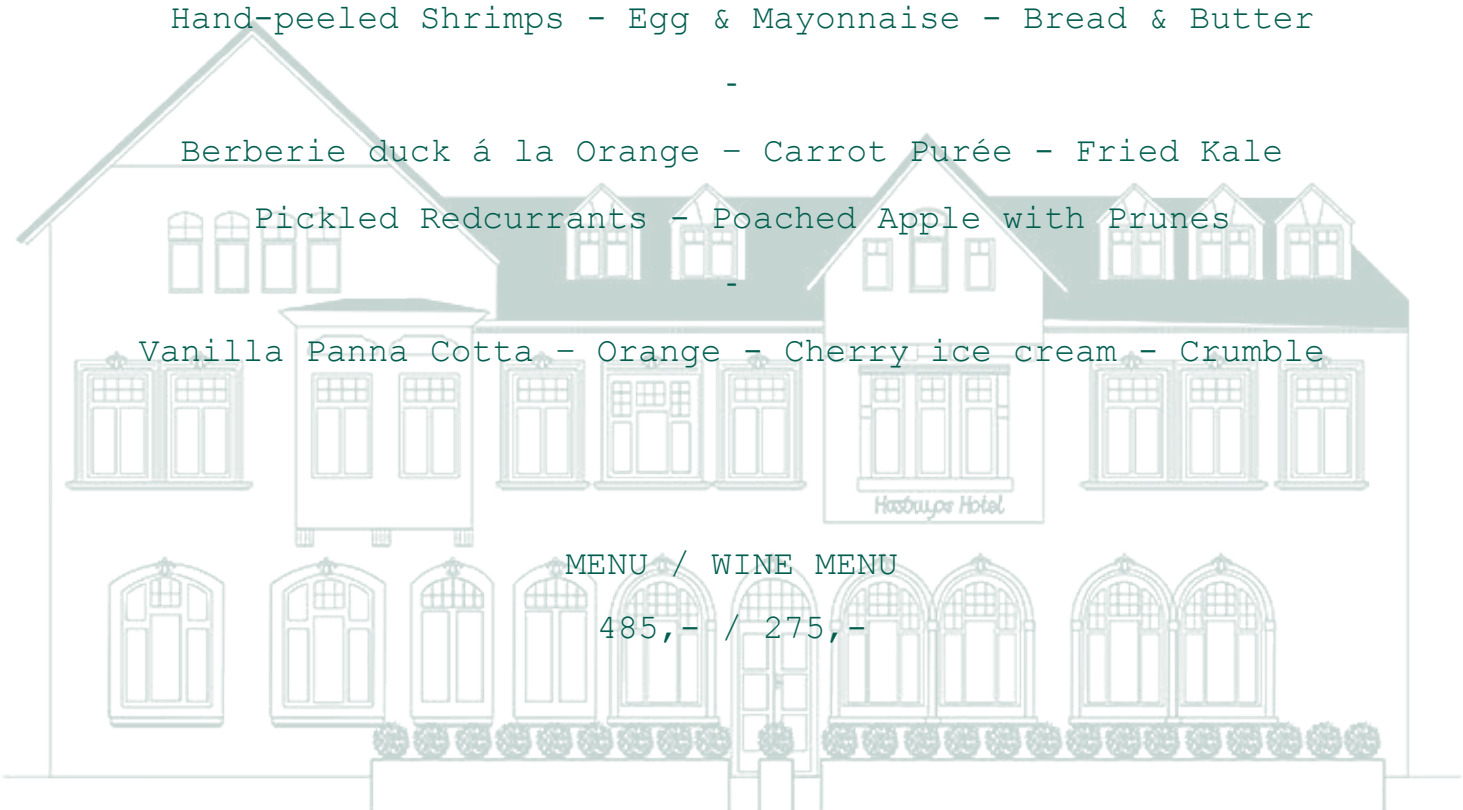
Berberie duck á la Orange - Carrot Purée - Fried Kale

Pickled Redcurrants - Poached Apple with Prunes

Vanilla Panna Cotta - Orange - Cherry ice cream - Crumble

MENU / WINE MENU

485,- / 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,- |





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| 30g Baerii caviar - Croffles - Fraiche 38% - Onions - Chives ---- | 450,- |
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| French oysters - Horseradish - Cocumber - Tapioca - Dill -- Each | 45,- |

SMØRREBRØD - OPEN SANDWICHES

| | |
|---|-------|
| Fish fillet - Hand-peeled schrimps - Beurre blanc - Chives - Onion - Dill ----- | 145,- |
| ``Kartoffelmad`` - Potato - Malt - Mayo - Watercress - Chives ----- | 85,- |
| Eggs & hand-peeled shrimps - Mayo - Lemon - Dill ----- | 125,- |
| Roastbeef - Horseradish - Cocumber - Onion - Pickles - Mayo ----- | 98,- |
| Chicken Salad - Celery - Mushroom - Bacon ----- | 98,- |





LUNCH

COLD/LUKEWARM COURSES

| | |
|---|-------|
| Caesar salad - Chicken ----- | 165,- |
| Beef tartare - Quail egg yolk - Salad - Fries ----- | 245,- |
| Beef carpaccio of danish beef cattle - Bacon - Parmesan - Salad - Balsamico ----- | 135,- |

WARM COURSES

| | |
|---|-------|
| Parisian steak - Beets - Horseradish - Capers - Onion - Pickles - Egg yolk ----- | 225,- |
| ``Stjernes kud'' - Butter-fried bread - Salad - Plaice fillets - Hand-peeled schrimps - Trout roe - White asparagus - Red dressing - Mayo - Lemon - Dill ----- | 245,- |
| Cheeseburger - Danish meat - Brioche - Salad - Tomato - Pickles - Onion - Mustard - Ketchup - Mayo - Fries ----- | 185,- |

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,- |

