



# 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,-

## 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 - Cucumber - 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,-

