



HOSTRUPS

RESTAURANT

Aperitif & Snacks
148,- pr. person

3 Course Menu

Salmon mousse – Cucumber – Radish – Fresh salads – Croutons

-

Beef tenderloin – Red wine sauce – Beetroot – Parsley root – Potato

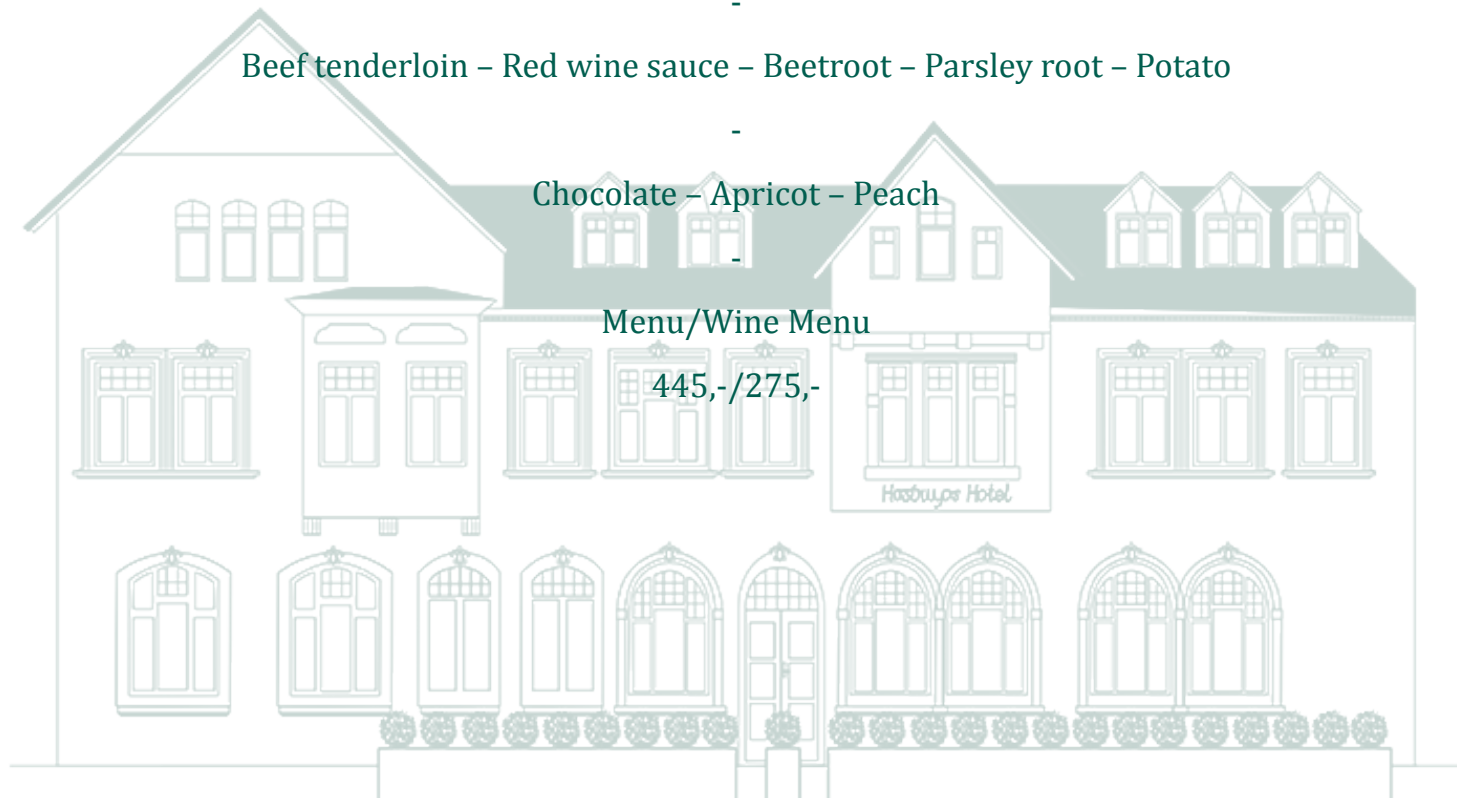
-

Chocolate – Apricot – Peach

-

Menu/Wine Menu

445,-/275,-





Evening

Small courses

Smoked salmon – Celery – Fennel – Noilly Prat -----	145,-
Beef tartar – Truffle – Tomato – Parmesan -----	115,-
Scallops – Radish – Cucumber – Carrot – Sauce nage – Dill -----	145,-
Snails – Garlic – Parsley – Butter -----	125,-

Main courses

Hake – Parsley – Carrot – Potato – Beurre Blanc -----	365,-
Beef tenderloin – Red wine sauce – Beetroot – Parsley root – Potato -----	385,-
Beef Tartar – Salad – Fries -----	265,-

Sides

Mixed salad – Vinaigrette -----	45,-
Fries – Ketchup – Mayo -----	45,-

Desserts

Chocolate – Apricot – Peach -----	115,-
Belgian waffle – Forrest berries – Vanilla -----	115,-
Cheesecake – Digestive – Berries – Berry Sorbet -----	115,-

