



# HOSTRUPS

RESTAURANT

Aperitif & Snacks  
148,- pr. person

## 3 Course Menu

Salmon mousse – Cucumber – Radish – Fresh salads – Croutons

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

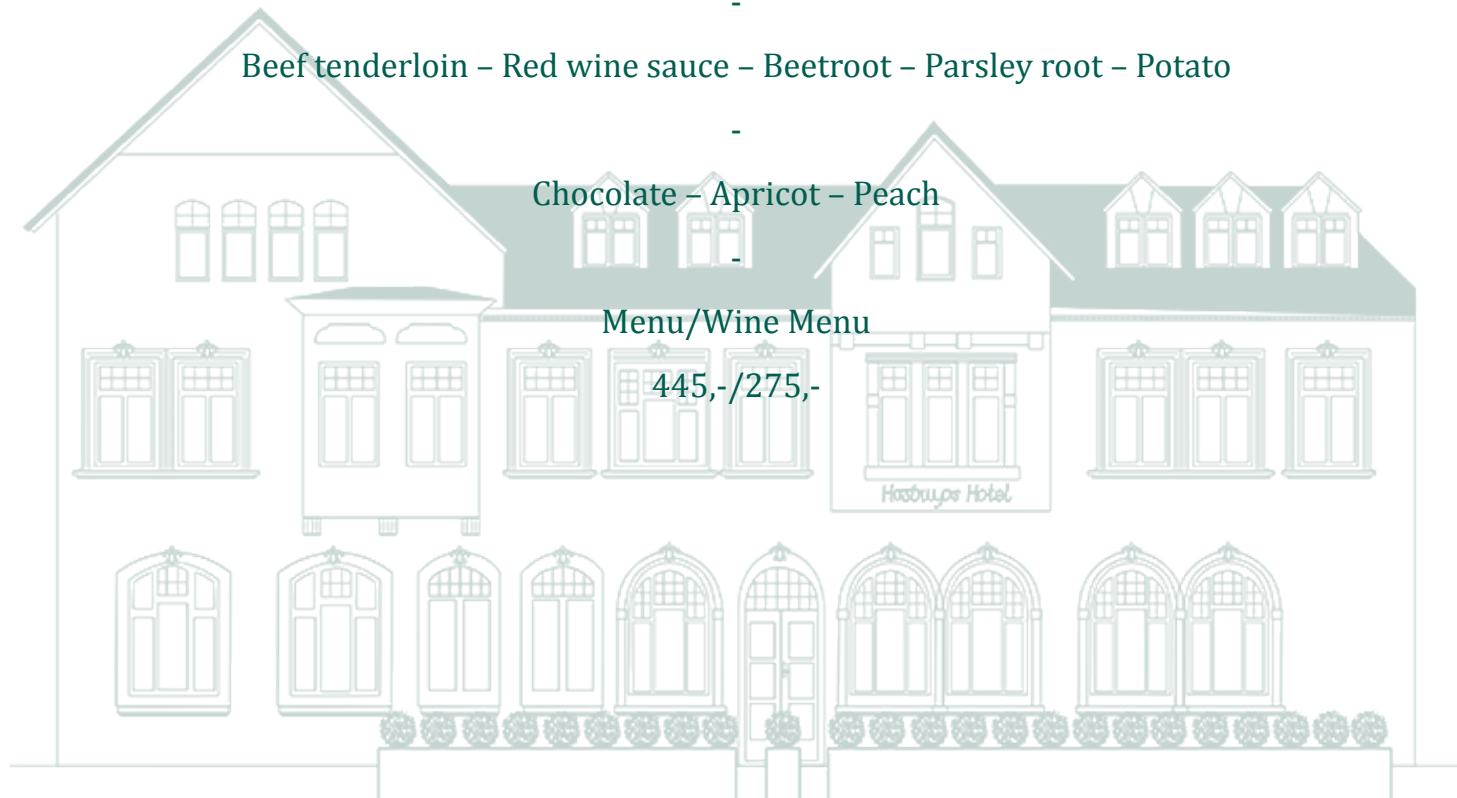
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Chocolate – Apricot – Peach

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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,-





## Lunch

### Cold/Lukewarm courses

Smoked salmon – Celery – Fennel – Noilly Prat -----	145,-
Caesar salad – Romaine – Chicken – Parmesan -----	145,-
Salad Chevre Chaud – Fresh Lettuce – Mustard Vinaigrette -----	145,-
Beef Tartar – Salad – Fries -----	225,-

### Warm courses

“Pariser bøf” – Beef patty – Beets – horseradish – Capers – Onion – Pickles – Egg yolk -----	195,-
“Stjernes kud” – Plaice fillets – Hand-peeled shrimps – Red dressing – White asparagus – Trout roe – Lemon -----	225,-
Cheeseburger – Brioche – Salad – Tomato – pickles – Onion – Natural meat – Mustard – Ketchup – Mayo – Fries -----	165,-

### Open sandwiches

Fish fillet – Hand-peeled shrimps – Beurre blanc – Chives – Onion – Dill -----	145,-
“Kartoffelmad” – Potato – Onion – Malt – Karse – Mayo – Chives -----	85,-
Eggs & hand-peeled shrimps – Lemon – Mayo – Dill -----	125,-
Roastbeef – Horseradish – Cucumber – Onion – Pickles – Mayo -----	98,-
Chicken salad – Potato – Celery – Mushrooms – Onion -----	98,-

