



HOSTRUPS

RESTAURANT

Aperitif & Snacks
148,- per. person

3 Course Menu

Lumpfish Roe – Potato Cream – Herbs

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Pork Breast – Puffed Pork Rinds – Apple – Blackberry – Pommes Anna – Watercress – Glaze

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Caramelized Pear – Pistachio Crunch – Grand Cru Vanilla Ice Cream

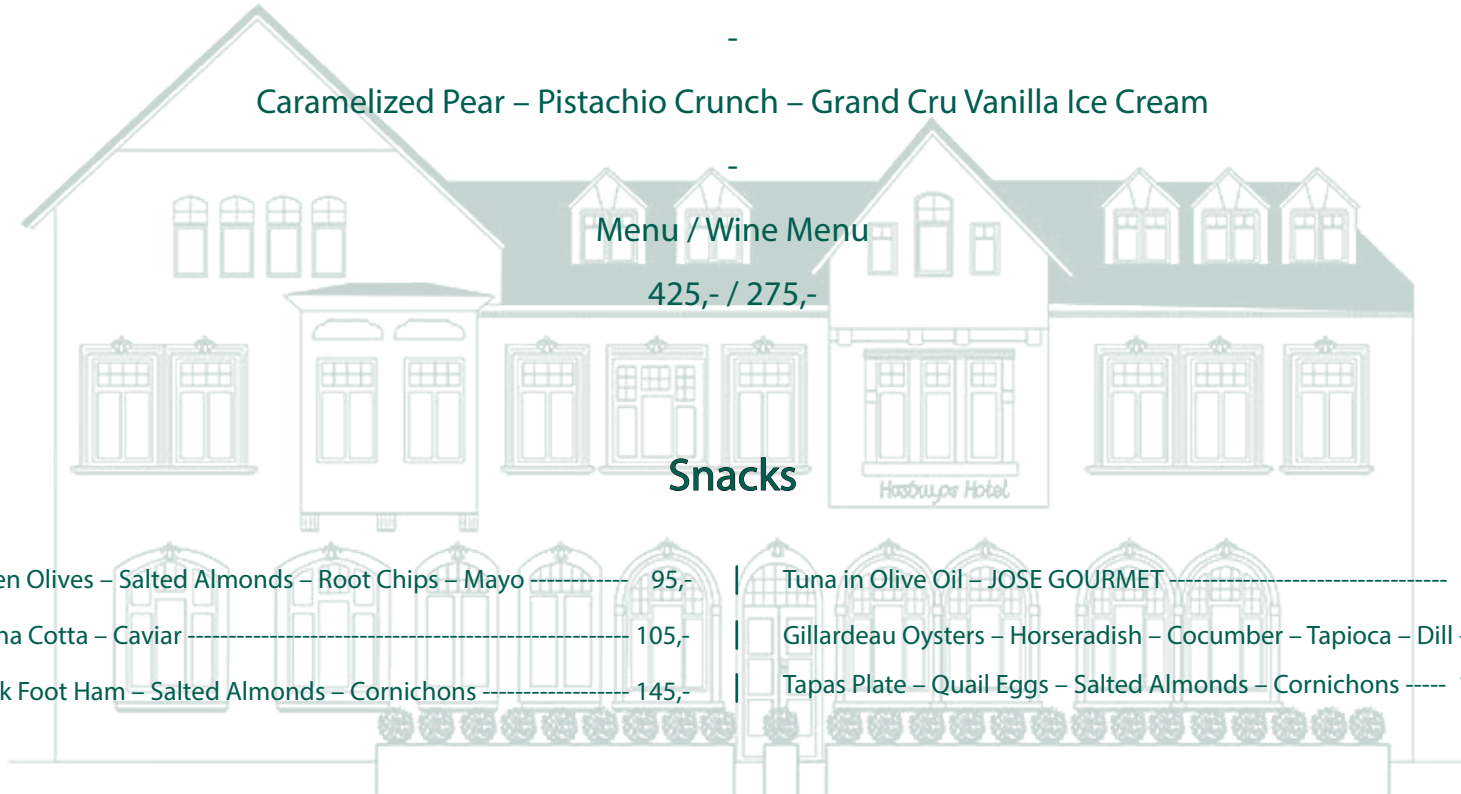
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Menu / Wine Menu

425,- / 275,-

Snacks

Green Olives – Salted Almonds – Root Chips – Mayo -----	95,-		Tuna in Olive Oil – JOSE GOURMET -----	125,-
Panna Cotta – Caviar -----	105,-		Gillardeau Oysters – Horseradish – Cucumber – Tapioca – Dill -- each	45,-
Black Foot Ham – Salted Almonds – Cornichons -----	145,-		Tapas Plate – Quail Eggs – Salted Almonds – Cornichons -----	155,-





Evening

Small Courses

Onion Soup – Deep Fried Egg Yolk – Gruyere	98,-
Scallops – Jerusalem Artichoke – Truffle	145,-
Beef Tartare – Pepper Mayonnaise – Crouton – Tomato	98,-
Beef Carpaccio of Danish Beef Cattle – Bacon – Parmesan – Salad – Balsamic	135,-
Mushroom Ravioli – Parmesan – Parsley – Mushroom Sauce	98,-
Gratinated Escargot – Herb Butter	135,-

Main Courses

Stuffed Cod – Caviar – Panipuri Cauliflower – Parsley – Mussel Foam – Potato	365,-
Tournedos of Danish Beef 200 G – Tomato – Garlic – Sauce Bordelaise – Fries	325,-
Sashi Freygaard Ribeye 300 G – Tomato – Garlic – Sauce Béarnaise – Fries	345,-
Beef Tartare – Quail Egg Yolk – Fries	225,-

Sides

Tomato Salad	45,-	Crispy Mixed Salad – Vinaigrette	45,-
Grated Truffle	55,-	Pan Seared Foie Gras	85,-
Fries	50,-	Macaroni & Cheese	45,-

Desserts

Crème Brûlée	98,-
Tiramisu	98,-
Dark Chocolate Mousse – Grand Cru Vanilla Ice Cream	125,-
Cheese Plate – Sweet – Crisp	125,-



Lunch

Cold/Lukewarm Courses

Beef Tartar – Salad – Fries -----	225,-
Beef Carpaccio of Danish Beef Cattle – Bacon – Parmesan – Salad – Balsamic -----	135,-
Gillardeau Oysters – Horseradish – Cucumber – Tapioca – Dill -----	each 45,-

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 – Danish Meat – Mustard – Ketchup – Mayo – Fries -----	165,-

“Smørrebrød” - 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,-

