



*The Setting for  
Your Special  
Occasion*

Parties & Events

HOSTRUPS  
Hotel & Restaurant  
Tønder EST. 1850

# Hostrups Hotel & Restaurant

Choose your menu, for your next event.  
Prices include table cloth, napkins, candles and flowers.

## WINTER

### December - January - February

#### Starters

Baked Cod – Kale – Clam Sauce	145 DKK
Smoked Salmon – Cauliflower – Noilly Prat Sauce	145 DKK
Lobster Soup – Lobster Syrup – Herbal Veil	125 DKK
Chicken Terrine – Egg – Herb Mayo – Salad	125 DKK

#### Main Courses

- All main courses includes potatoes of the season

Beef Brisket – Cauliflower – Mushrooms – Parsnip	285 DKK
Veal Culotte – Parslet Root – Onion – Red Wine Sauce	285 DKK
Roast Beef Tenderloin – Winter Greenery – Thyme Sauce	385 DKK

#### Desserts

Apple Trifle	115 DKK
Chocolate Cake – Caramel – Saved Berries – Vanilla Ice Cream	115 DKK
Cheese Plate – Sweet – Biscuits	125 DKK

## SPRING

### March - April - May

#### Starters

Asparagus – Shrimps – Hollandaise	145 DKK
Smoked Salmon – Cauliflower – Noilly Prat Sauce	145 DKK
Chicken Terrine – Egg – Herb Mayo – Salad	125 DKK

#### Main Courses

- All main courses includes potatoes of the season

Pan Fried Hake – Young Vegetables – Beurre Blanc Sauce	365 DKK
Veal Culotte – Celery – Onion – Red Wine Sauce	285 DKK
Roast Beef Tenderloin – Seasonal Vegetables – Thyme Sauce	385 DKK

#### Desserts

Lemon Curd – Berries – Cream	115 DKK
Rhubarb – Oat Crumble – Crème Anglaise	115 DKK
Chocolate Cake – Caramel – Berries – Vanilla Ice Cream	115 DKK
Cheese Plate – Sweet – Biscuits	125 DKK



# SUMMER

## June - July - August

### Starters

White Fish Ceviche – Herb mayo – Croutons – Salad	125 DKK
Smoked Salmon – Fennel – Celery – Noilly Prat Sauce	145 DKK
Chicken Terrine – Egg – Herb Mayo – Salad	125 DKK

### Main Courses

- All main courses includes potatoes of the season

Pan Fried Hake – Young Vegetables – Beurre Blanc Sauce	365 DKK
Chicken Balottine – Carrot – Mushroom	285 DKK
Veal Culotte – Cauliflower – Onion – Red Wine Sauce	285 DKK
Roast Beef Tenderloin – Seasonal Vegetables – Thyme Sauce	385 DKK

### Desserts

Cheesecake – Digestive – Berry Sorbet	115 DKK
Licorice – Raspberry – Crisp	115 DKK
Panna Cotta – Apple – Berries	115 DKK
Cheese Plate – Sweets – Biscuits	125 DKK

# AUTUMN

## September - October - November

### Starters

White Fish Ceviche – Herb Mayo – Croutons – Salads	125 DKK
Smoked Salmon – Fennel – Celery – Noilly Prat Sauce	145 DKK
Chicken Terrine – Egg – Herb Mayo – Salad	125 DKK
Lobster Soup – Lobster Syrup – Herb Veil	125 DKK

### Main Courses

- All main courses includes potatoes of the season

Baked Cod – Chanterelle – Spinach – Sauce Nage	365 DKK
Chicken Balottine – Carrot – Mushroom	285 DKK
Veal Culotte – Cauliflower – Onion – Red Wine Sauce	285 DKK
Roast Beef Tenderloin – Seasonal Vegetables – Thyme Sauce	365 DKK

### Desserts

Cheesecake – Digestive – Berry Sorbet	115 DKK
Rhubarb – Oat Crumble – Creme Anglaise	115 DKK
Panna Cotta – Apple – Berries	115 DKK
Cheese Plate – Sweets – Biscuits	125 DKK



## COFFEE & SWEETS

Coffee & tea	35 DKK
Avec 4 cl. - Cognac & Bailey	65 / 95 DKK
Cookies	45 DKK
Marzipan Wreath Cake	55 DKK

## RECEPTION

Snacks	35 DKK
Aperitif & beverages - Sparkling Wine, Coffee, Water, Soda & Beer	195 DKK
Canapé - Tuna Mousse, Chicken Salad & Pork Salad	30 DKK

## BEVERAGES

Soda & Beer	35/40 DKK
Winemenu - Included Water, Soda & Beer ad libitum	295 DKK
House Wine	295 DKK

## LATE NIGHT SNACK

Build self Hotdogs	75 DKK
Build self Burger	125 DKK
Traditionel Cold Sausages	145 DKK
Soup	125 / 145 DKK
Filled Croissants	125 DKK

## BAR

Bar Setup - 3 kinds of Cocktails, 2 kinds of Beer and Soda	From 175 DKK
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## ACCOMMODATION

Room included Breakfast	From 995 DKK
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# Terms & conditions

## Persons

Minimum 15 paying guests

## Rent of premises

Events with fewer than 20 guests have to pay 1495.00 DKK to rent a premises

## Prices

All prices are incl. 25% moms and applies until 31.12.2024

All prices are pr. person

We reserve the right for typos, tax and price increases.

## Cancellation

“The entire event can be canceled free of charge no later than 30 days before arrival. If the event is canceled after this deadline, Hostrups Hotel will charge 50% of the agreed amount. (Only valid upon receipt of confirmation).

If the arrangement is canceled less than 7 days before arrival, 100% of the event price must be paid.

Rooms in connection with an event must be booked by name before 14 calendar days before the event takes place. As long as the rooms are not booked under a specific name, they will be released for sale, regardless of whether the reservation initially included all of the hotel's rooms.

The number of guests is binding for the last 7 days before the event takes place. Changes during this binding period may be subject to a fee.

Meals and drinks for musicians or other performing persons are settled according to current prices.

Read more in our terms and conditions: <https://hostrups-hotel.dk/wp-content/uploads/2023/01/Booking-terms-DA.pdf>