



HOSTRUPS

RESTAURANT

Aperitif & Snackboard
148,- Per. Person

SNACKS

Green olives - Salted almonds - Root chips - Mayo -----	95,-
Panna cotta - Caviar -----	105,-
Black foot ham - Salted almonds - Cornichons -----	145,-
Jose Gourmet - Tuna in olive oil -----	125,-
Gillardeau oysters - Horseradish - Cucumber - Tapioca - Dill Each	45,-

3 COURSE MENU

French white asparagus - Poached hen yolk
Hayflower cheese - Smoked blanquette sauce

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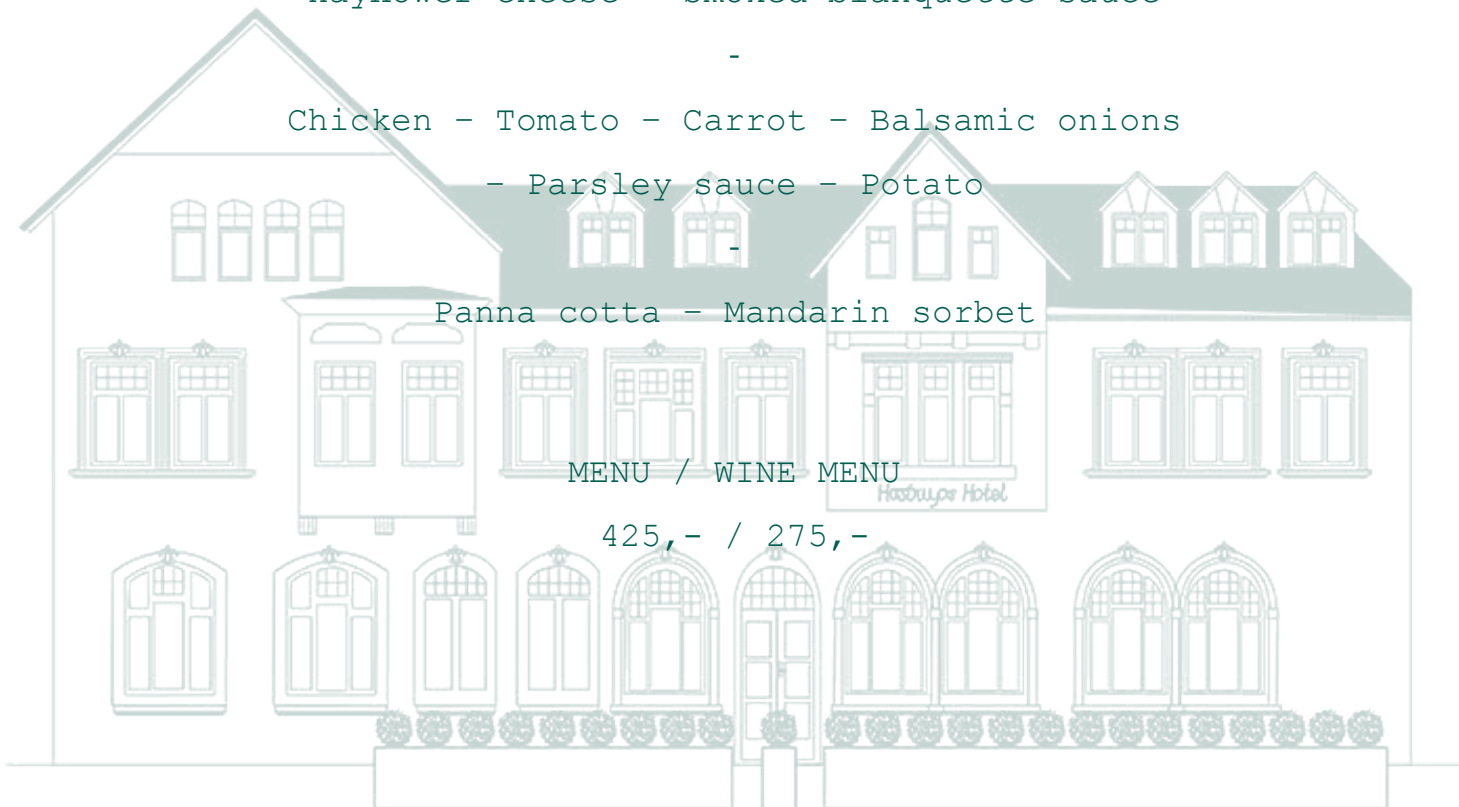
Chicken - Tomato - Carrot - Balsamic onions
- Parsley sauce - Potato

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Panna cotta - Mandarin sorbet

MENU / WINE MENU

425,- / 275,-





EVENING

SMALL COURSES

Onion soup - Deep fried egg yolk - Parmesan -----	98,-
Scallops - Jerusalem artichoke - Truffle -----	145,-
Beef tartare - Pepper mayo - Crouton - Tomato -----	98,-
Beef carpaccio of danish beef cattle - Bacon - Parmesan - Salad - Balsamico -----	135,-
Mushroom ravioli - Parmesan - Mushroom sauce - Parsley -----	98,-
Gratinated escargot - Herb butter -----	135,-

MAIN COURSES

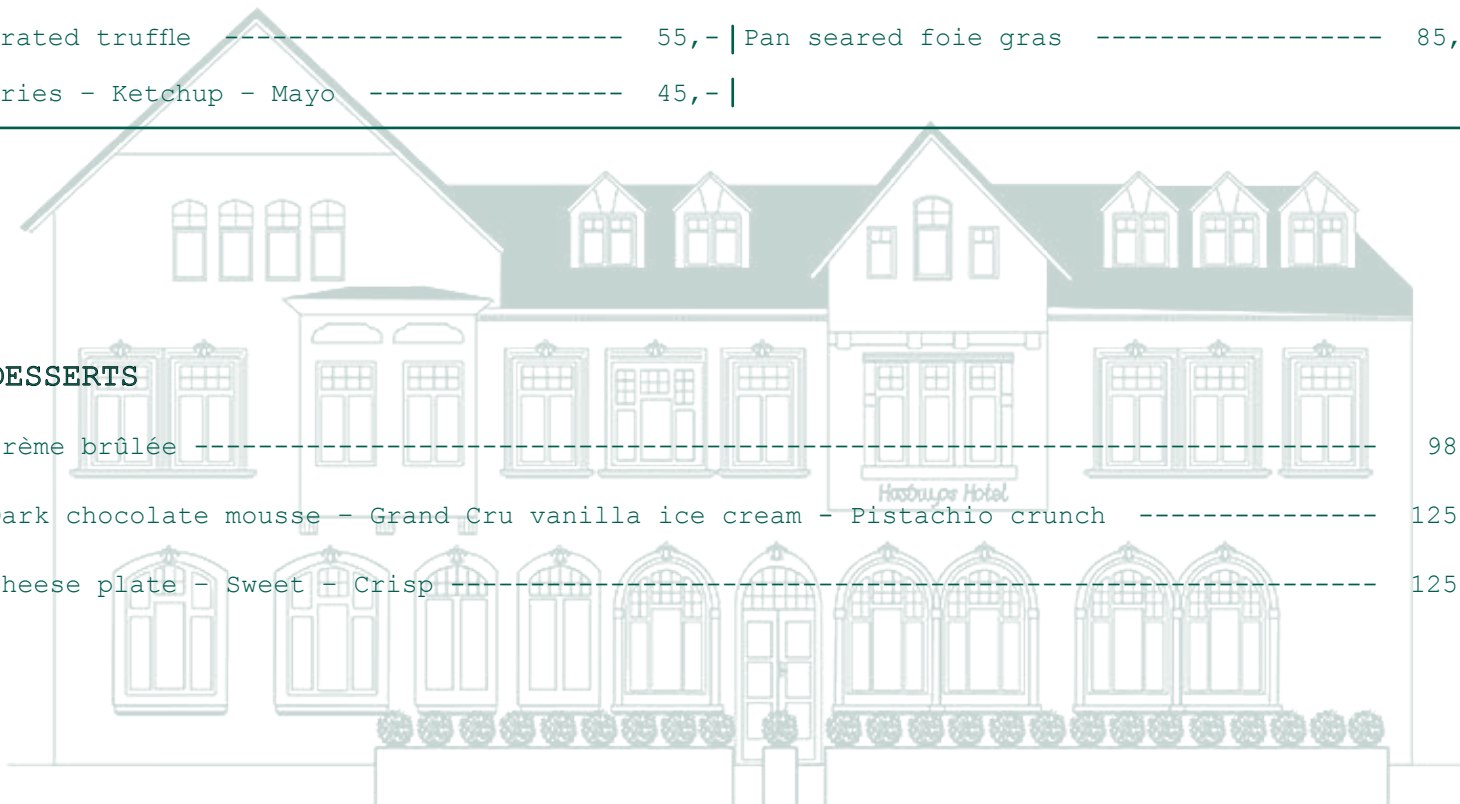
Stuffed cod - Caviar - Panipuri cauliflower - Parsley - Mussel foam - Potato -----	365,-
Tournedos of danish beef 200 G - Tomato - Garlic - Sauce bordelaise - Fries -----	325,-
Uruguay ribeye 300 G - Tomato - Garlic - Sauce béarnaise - Fries -----	365,-
Beef tartare - Quail egg yolk - Fries -----	225,-

SIDES

Tomato salad - Parmesan -----	45,-		Crispy mix salad - Vinaigrette -----	45,-
Grated truffle -----	55,-		Pan seared foie gras -----	85,-
Fries - Ketchup - Mayo -----	45,-			

DESSERTS

Crème brûlée -----	98,-
Dark chocolate mousse - Grand Cru vanilla ice cream - Pistachio crunch -----	125,-
Cheese plate - Sweet - Crisp -----	125,-





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Jose Gourmet - Tuna in olive oil -----	125,-
Gillardeau oysters - Horseradish - Cucumber - Tapioca - Dill Each	45,-

MENU OF THE DAY

The kitchen composes today's menu

(Must be ordered by the entire table)

2 course menu ----- 275,-

3 course menu ----- 325,-

WINE MENU

185 / 275,-





LUNCH

COLD/LUKEWARM COURSES

Beef tartare - Quail egg yolk - Salad - Fries -----	225,-
Beef carpaccio of danish beef cattle - Bacon - Parmesan - Salad - Balsamico -----	135,-
Gillardeau oysters - Horseradish - Cucumber - Tapioca - Dill ----- Each	45,-

WARM COURSES

Parisian steak - Beets - Horseradish - Onion - Pickles - Egg yolk -----	195,-
''Stjernes kud'' - Butter-fried bread - Salad - Plaice fillets - Hand-peeled schrimps - Trout roe - White aspargus - Red dressing - Mayo - Lemon - Dill -----	225,-
Cheeseburger - Danish meat - Brioche - Salad - Tomato - Pickles - Onion - Mustard - Ketchup - Mayo - Fries -----	165,-

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,-

DESSERTS

Crème brûlée -----	98,-
Dark chocolate mousse - Grand Cru vanilla ice cream - Pistachio crunch -----	125,-
Cheese plate - Sweet - Crisp -----	125,-

