SALADS

CAESAR SALAD 165

CHICKEN – ROMAINE LETTUCE – PARMESAN –CROUTONS – DRESSING

CHÈVRE CHAUD 165

GOAT CHEESE – MIXED SALAD – WALNUTS – FIGS – BLUEBERRIES

BURGER

CHEESEBURGER 185

BUTTERMILK BUN – NORTH JUTLAND NATURAL BEEF – CHEDDAR – LETTUCE – TOMATO – ONION – PICKLES – MUSTARD – KETCHUP – MAYO – FRIES

LUNCH DISHES

STJERNESKUD 275

PLAICE FILLET – SHRIMPS – TROUT ROE – ASPARAGUS – LEMON – RED DRESSING – MAYO – BREAD

PARISERBØF 245

NORTH JUTLAND NATURAL BEEF – BEETROOT – HORSERADISH – CAPERS – ONION – PICKLES – EGG YOLK – BREAD

BEEF TARTARE 245

CAPERS – CORNICHONS – MUSTARD – EGG YOLK – FRIES – SALAD

DESSERTS & CHEESES

CRÈME BRÛLÉE 95

PASSION FRUIT SORBET

PROFITEROLES 95

VANILLA ICE CREAM – ALMONDS – CHOCOLATE SAUCE

CRÈPE SUZETTE 95

ALMONDS – VANILLA ICE CREAM – ORANGE SAUCE

CHEESECAKE 95

DIGESTIVE BISCUIT – BERRIES – BERRY SORBET

ARLA UNIKA CHEESES 145

CRISP – SWEET

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MENU

SNACKS & SMALL STARTERS

BUBBLES AND SNACK BOARD
148

OYSTERS WITH PONZU
45

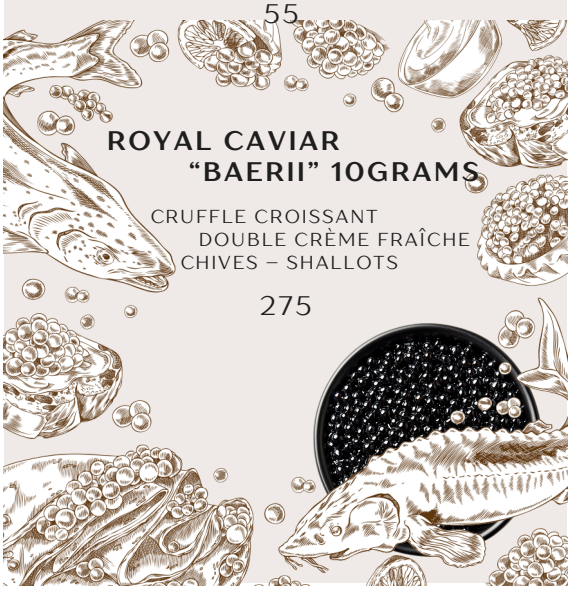
GREEN OLIVES – SALTED ALMONDS – VEGETABLE CHIPS
95

IBERICO
SALTED ALMONDS – CORNICHONS – PUNTARELLE
165

CARPACCIO
NORTH JUTLAND NATURAL BEEF – PARMESAN TRUFFLE MAYO – WALNUTS – BALSAMIC – ARUGULA
135

SMALL GREEN MIX SALAD
45

SAN MARZANO TOMATO SALAD
SHALLOTS – PARMESAN – OLIVE OIL
55



HOSTRUPS SMØRREBRØD

FISH FILLET 145
REMOULADE – LEMON – HERBS

FISH FILLET 165
HAND-PEELED SHRIMPS – BEURRE BLANC – HERBS

SPICED HERRING 145
DANISH "SKRÆDDERDUELSE" – HERBS

EGG AND SHRIMPS 125
HERB-MAYO – LEMON – DILL

POTATO 85
LOVAGE MAYO – AIRY CHIPS – NORTH SEA CHEESE

CHICKEN SALAD 95
MUSHROOMS – CELERY

ROASTBEEF 105
HORSERADISH – ONION – PICKLES – MAYO

OUR WINES BY THE GLASS ARE IDEAL WITH A GOOD PIECE OF SMØRREBRØD

ASK THE STAFF FOR RECOMMENDATIONS

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