



HOTEL HANSTHOLM ★★☆☆

# MENUKORT

## *Forretter*

### SKINDSTEGT RØDFISK

Med æbler, nødder  
Serveret med brunet smør

**Kr. 108,-**

### CREMET SVAMPESUPPE

Perlehøne terrin, persille olie og sprøde rodfrugtechips

**Kr. 92,-**

### CARPACCIO AF RØGET DYREKØLLE

Pesto, tranebær og sprøde salater

**Kr. 98,-**

## *Starters*

### PAN FRIED RED MULLET

With apples, nuts and burnt butter

**108 Danish Kroner**

### CREAMY MUSHROOM SOUP

Served with guinea fowl terrine, parsley oil and root vegetable crisps

**92 Danish Kroner**

### SMOKED VENISON CARPACCIO

Served with pesto, cranberries and salad

**98 Danish Kroner**



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## *Hovedretter*

### HAVNENS FRISKE FISK

Med smørstegt savojkål, tyttebær, balsamico bagte gulerødder  
Serveret med fiskecremesauce m/ hvide kartofler

**Kr. 278,-**

### BRAISERET SVINEKÆBE

Mos af kartoffel/rodfrugtemix, syltede bøgehatte frisk hakket persille

**Kr. 268,-**

### PEBERBØF AF ENTRECOTE

Flamberet i cognac med syltede rødløg, ristede svampe  
Pebersauce m/ råstegte kartofler

**Kr. 298,-**

### HOTELLET'S VEGANER

Spørg tjeneren for yderlige info

**Kr. 298,-**

## *Main Course*

### CATCH OF THE DAY

served with buttered savoy cabbage, berries, carrots baked with balsamic vinegar, boiled potatoes  
and a creamy fish sauce

**278 Danish Kroner**

### BRAISED PORK CHEEKS

served with mashed potatoes and root vegetables, pickled mushrooms and parsley

**268 Danish Kroner**

### PEPPERED "HIMMERLAND" SIRLOIN STEAK

flambéed with cognac & served with pickled red onions, roasted mushrooms, roast potatoes and  
pepper sauce

**298 Danish Kroner**

### VEGAN DISH OF THE DAY

Ask your waiter for details

**248 Danish Kroner**

Spørg personalet om allergener - Ask staff about allergens



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## *Dessert*

### ISROULADE MED MARCIPAN OG NOUGAT

Kirsebærs coulis og friske bær

**Kr. 98,-**

### CHOKOLADE FONDANT

Passions coulis, marinerede brombær og hjemmelavet vanilje is

**Kr. 108,-**

### TALLERKEN MED 3 SLAGS OSTE

Fra nordjyske gårdmejerier

**Kr. 118,-**

## *Desserts*

### ICE CREAM ROULADE WITH MARZIPAN AND NOUGAT

Served with cherry coulis and fresh berries

**98 Danish Kroner**

### CHOCOLATE FONDANT

Served with passion fruit coulis, marinated black berries and homemade vanilla ice cream

**108 Danish Kroner**

### CHEESE SELECTION, 3 CHEESES FOR LOCAL DAIRIES

**118 Danish Kroner**