



**WE ARE LOOKING
FORWARD TO WELCOMING
YOU AND YOUR GUESTS AT HUKS FLUKS**

HUKS FLUKS

GROUP MENUS

MENU 1

2 course menu*
Price per guest DKK 270

*Your choice: Starter/main course or main course/dessert

House wine, draught beer
and soft drinks for
3 hours / coffee and tea.

Total price per guest DKK 550

MENU 2

3 course menu
Price per guest DKK 345

House wine, draught beer
and soft drinks for
3 hours / coffee and tea.

Total price per guest DKK 625

MENU 3

3 course menu
Price per guest DKK 345

1 glass of champagne, house wine,
draught beer and soft drinks
for 3 hours, coffee and tea,
2 cl liqueur or brandy.

Total price per guest DKK 725

Extra time for drinks can be purchased, for example one hour for DKK 75 kr. per guest.

STARTERS

Salmon and catfish tartare tossed in lime vinaigrette and served with rye bread crunch and coriander.

or

Mushroom and jerusalem artichoke soup with ibérico ham.

MAIN COURSES

Butter-fried brill with fennel purée, spinach and red wine glaze.

or

Grilled flat iron steak with caramelised shallots, pepper glaze, grilled mini romaine lettuce and French fries.

or

Grilled black Iberian pork shoulder with Spanish padron peppers, sherry reduction and Jerusalem artichoke purée.

DESSERTS

Crème brûlée.

or

Chocolate cake with grand marnier served with sorbet.

SHARING MENU - 10-20 GUESTS

SNACKS - SHARED AT THE TABLE

Traditional Andalusioan tomato bread, croquettes with ibérico ham, Spanish padron peppers, olives, sardines, charcuterie.

MAIN COURSES - CHOOSE BETWEEN:

Beer-braised and glazed short rib with small potatoes in garlic butter and roasted cauliflower.

or

Whole brill with spinach Catalan, small salt-baked potatoes and herb hollandaise.

DESSERT

Tarte tatin.

Price per guest DKK 450

The sharing menu can be combined with any of the drinks menus:

1 glass of champagne, house wine, draught beer and soft-drinks for 3 hours, coffee and tea, 2 cl liqueur or brandy.

Total price per guest DKK 830

House wine, draught beer and soft drinks for 3 hours /coffee and tea.

Total price per guest DKK 730

OTHER OPTIONS

BRUNCH BUFFET

minimum 20 people

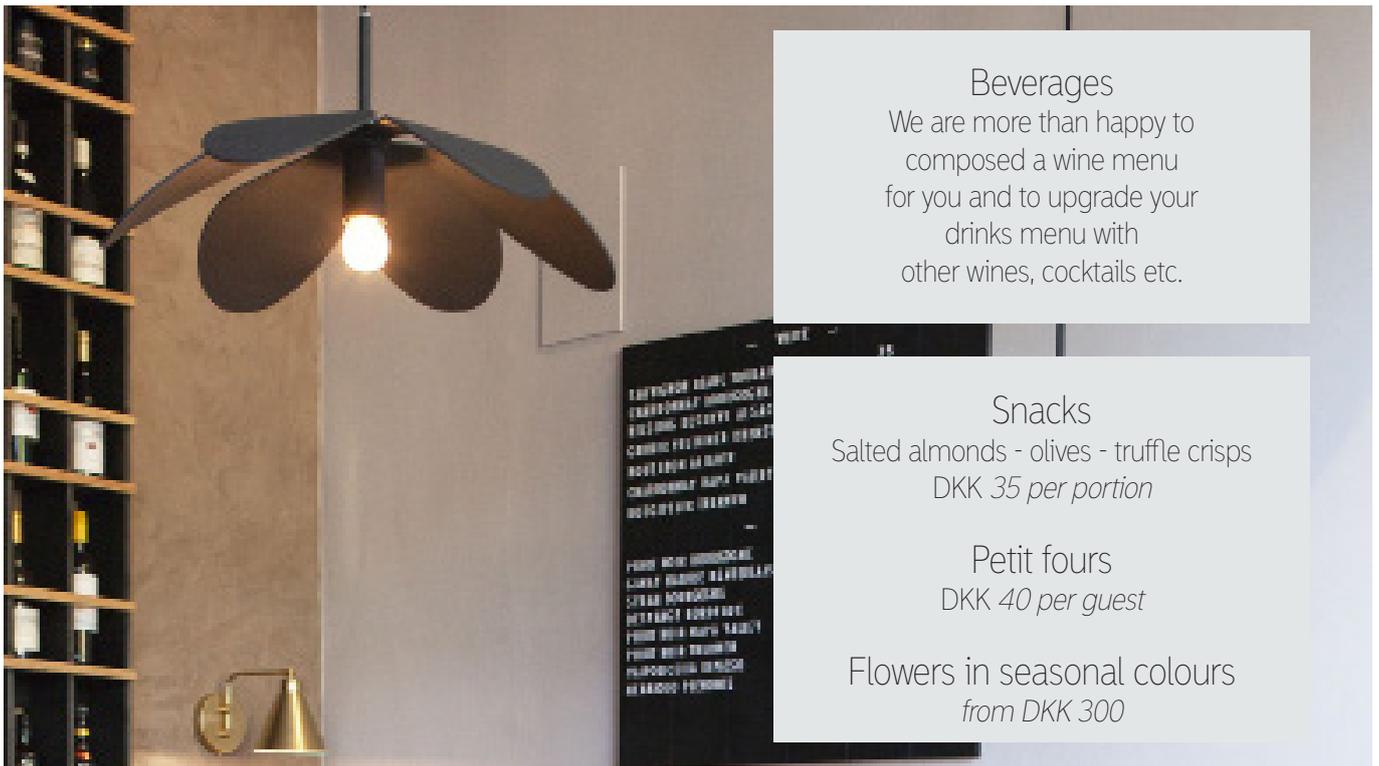
Croissants, French toast with vanilla cream, yoghurt with syrup and crunch, fresh fruit, smoked salmon, poached egg in tomato sauce, scrambled eggs with bacon and small sausages, Spanish charcuterie and matured cheeses. Served with rye bread, farmers bread and butter as well as orange and apple juice, French press coffee and tea.

Adults: DKK 250 / Children age 4-12: DKK 125

HUKS FLUKS LUNCH PLATE

Grilled flat iron steak on sourdough bread with caramelised onions, salmon with smoked cheese, steak tatare with truffle mayonnaise, mature cheese with fruit chutney, mini crème brûlée with vanilla and orange peel.

DKK 190



Beverages

We are more than happy to composed a wine menu for you and to upgrade your drinks menu with other wines, cocktails etc.

Snacks

Salted almonds - olives - truffle crisps
DKK 35 per portion

Petit fours
DKK 40 per guest

Flowers in seasonal colours
from DKK 300

Huks Fluks is part of Tholstrup, a family owned company started in 1972. Tholstrup restaurants are all passionate about quality, love seasonal foods and have deep respect for the value of enjoying a meal in good company.



HUKS FLUKS

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