



HOTEL BRETAGNE

A la carte

Snacks

Lobster – fresh cheese – crispy herbs

125,-

Iberian blackfoot ham – almonds – pickles onions - aioli

135,-

Starters

Mullet – pickles tomatoes – beurre blanc

155,-

Confitated quail thighs – sauce choron

155,-

Maincourse

Lamb Crown – grilled padrons – roasted garlic – rosemary sauce

295,-

Monkfish – spring onion – stewed scallion – chimichurri

295,-

Tournedos of beef tenderloin – french fries – bearnaise

335,-

Cheese

3 kind of cheese – kitchen garniture

135,-

Dessert

Danish Raspberries – mascarpone – raspberry sorbet – biscuit crumble

125,-

Chocolate fondant – caramelized nuts – vanilla ice cream

125,-