



HOTEL BRETAGNE

The Menu

Snack: Lobster – fresh cheese – crispy herbs

winemenu: Le Masnil blanc de blanc Grand Cru

Starter: Mullet – pickled tomatoes – beurre blanc

winemenu: Riesling Juwel, Juliane

Second starter: Confitated quail thighs – corn – chanterelles – Sauce Choron

winemenu: Bourgogne Côte-D'Or Les Changnois, dom. Ardhuy

Maincourse: Lamb crown – grilled padrons – rosemary sauce

Winemenu: El Enemigo Cabernet franc 2013

Cheese: 3 kinds of cheeses with kitchen utensils

Winemenu: Cremant du Jura Fruitere Vinicole D'Arbois

Today's sorbet

Dessert: Raspberry – mascarpone – biscuit crumble

Winemenu: Wissel Brunnen Spätlese, Kaufmaan

Gourmetmenu

Hole menu

595,- pr person

1185,- pr person inkl. vin

Menu de Maison

Menu without second starter and cheese

445,- pr person

840,- pr person inkl. vin

Le Mesnil, Blanc de Blancs

House Champagne

95,- pr glas / 510,- pr bottle