



## HOTEL BRETAGNE

### *A la carte*

#### *Snacks*

*Mackerel – horseradish – apple – buttermilk – dill - 145 kr.*

*Black-footed ham of Spanish Iberico pig – pickled red onions – soya almonds - 155 kr.*

#### *Starters*

*Fried Foie gras – cream stewed mushrooms – toast - 185 kr.*

*Sweetbreads – peas – green asparagus – pickled pearl onions – ‘Hø’ cheese - 155 kr.*

*Creamy fish soup – seafood of the day – fine herbs – 155 kr.*

#### *Main courses*

*Presa Iberico – butter-fried chanterelles – grilled corn – carrots – sauce choron - 275 kr.*

*Pepper steak – salate – pommes frites - 365 kr.*

*Hake – pickled tomatoes – beurre blanc – new potatoes – 275 kr.*

#### *Cheese*

*Selection of cheese – garniture – crunchy - 145 kr.*

#### *Desserts*

*Summer berrie pie – creme anglaise – crunshed white chocolate – elderflower sorbet - 145 kr.*

*Creme brulé – chocolate ice cream – lemon-marinated strawberry - 145 kr.*

*Sweets for the coffee 2 pieces - 55,-*