



HOTEL BRETAGNE

Menu

Snack: Salted mackerel – horseradish – apple – buttermilk

Winemenu: Le Mesnil blanc de blanc Grand Cru

Starter: Skin-fried hake – pickled tomatoes – beurre blanc

Winemenu: Albarino Fillaboa Blanco, Galicien 2018

Second starter: Sweetbreads – peas – pickled pearl onions – ‘Hø’ cheese

Winemenu: Bourgogne Pinot Noir La Charriere 2021

Main course: Presa Iberico – butter-fried chanterelles – grilled corn – carrots – sauce choron

Winemenu: L’Orciaia Brunello de Montalcino, Argiano 2016

Cheeses: Selection of cheeses with the kitchen’s garnish

Winemenu: Mas Amiel vintage 2020

Sorbet of the day

Dessert: Summer berrie pie – crème anglaise – crunshed white chocolate – elderflower sorbet

Winemenu: Luigi Einaudi Moscato d’Asti 2021

Menu de Maison

Menu without second starter & cheese

595,- per person

1020,- pr person incl. wine

Gourmet menu

Whole menu

725,- per person

1345,- per person incl. wine

Le Mesnil, Blanc de Blancs

*Has been chosen as the Champagne of the house, a delicious Blanc de Blancs,
the perfect way to start a ‘hyggelig’ night.*

115,- per glass / 640,- per bottle