



HOTEL BRETAGNE

A la carte

Snacks

Snack: Langoustine – fluffy danish cheese – pickled tomato
155,-

Iberico blackfoot ham – pickled red onion – soy almonds
155,-

Starters

Caramelized onionsoup – onionpure – almonds – raw licorice – cream
145,-

Tatar of beef tenderloin wrapped in a pancake – tarragon – radishes – cress
175,-

Main courses

Grilled monkfish – potatocream – chive beurre blanc – beechhats - truffle
325,-

Ribeye 275 G – bearnaise – french frites
365,-

Cheese

Selection of European cheese with garnish of the day
135,-

Desserts:

Pie – Lemon curd – Italian meringue – dark chocolate icecream
145,-

Tart Tatin – danish apples – caramel sauce – vanilla icecream
145,-