



HOTEL BRETAGNE

## *Menu*

Snack: *Langoustine – fluffy danish cheese – pickled tomato*

*Winemenu: Le Mesnil blanc de blanc Grand Cru*

Starter: *Tatar of beef tenderloin wrapped in a pancake – tarragon – radishes – cress*

*Winemenu: 2018 Moulin á Vent “La Belle Coudriere”*

Second starter: *Caramelized onionsoup – onionpure – almonds – raw licorice – cream*

*Winemenu: 2017 Chateau Villa Bel Air Blanc*

Main course: *Grilled monkfish – potatocream – chive beurre blanc – beechhats – truffle*

*Winemenu: 2019 Le Clous Nature Dom. De LAigle á Deux Têtes*

Cheese: *Selection of European cheese with garnish of the day*

*Winemenu: Mas Amiel Maury Vintage 2020*

Sorbet of the day

Dessert: *Pie – Lemon curd – Italian Meringue – dark chocolate icecream*

*Winemenu: 2015 Beerenauslese Schmitt Söhne*

Gourmetmenu  
All of the above  
725,- pr person  
1345,- pr person incl. vin

Menu de Maison  
Without second starter & cheese  
595,- pr person  
1020,- pr person incl. vin

### *Le Mesnil, Blanc de Blancs*

*Is selected as the Champagne of the house, a wonderful Blanc de Blanc.*

*The perfect way to start your evening.*

*105,- pr. Glass / 600,- pr. Bottle*