



HOTEL BRETAGNE

Menuen

Snack

Rørt Krabbe med dild & lime - malttærte - tomatgele - karse

Vinmenu: Le Mesnil Champagne, Blanc de blanc, Grand Cru

Forret

Pocheret Helleflynder - luftig kartoffelcreme - revet Gammelknas - friteret porre

Vinmenu: Pinot Grigio, Alto Adige, Cantina Terlan 2021

Mellemret

Hummersouffle med cognac & fløde- sauce bouillabaisse - smørstegt toast - grillede gulerødder

Vinmenu: 2020 Bourgogne, Les Ursulines Jean-Claudes Boisset

Hovedret

Mørbrad af Dansk Gastrokalkv farseret med unghane & shiitake svampe - karamelliseret løgpure - stegte jordskokker - rødvinsglace

Vinmenu: Barolo DOCG "Barbadelchi" 2018, Diego Pressenda

Oste

Udvalg af europæiske oste - køkkenets behørig garniture

Vinmenu: Welsh Brothers, Maderia

Ganerenser

Dessert

"Hvid Chokolade mousse" med hasselnødder fra Piemonte - syltede appelsiner - sprød vaffel - kærnemælk is

Vinmenu: Scarpa Moscato D'Asti 2021

Gourmetmenu

Hele menuen

725,- pr person

1345,- pr person inkl. vin

Menu de Maison

Menuen uden mellemret & ost

595,- pr person

1020,- pr person inkl. vin

Le Mesnil, Blanc de Blancs

Husets Champagne, en udsøgt Blanc de Blancs, den perfekte måde at starte en hyggelig aften på.

115,- pr glas / 640,- pr flaske



HOTEL BRETAGNE

Menu

Snack

Stirred Crab with dill & lime – malted crust – tomato jelly – watercress

Wine menu: Le Mesnil Champagne, blanc de blanc, Grand Cru

Starter

Poached Halibut – airy potato cream – grated Gammelknas – deep fried leek

Wine menu: Pinot Grigio, Alto Adige, Cantina Terlan 2021

Second starter

Lobster souffle with cognac & cream – sauce bouillabaisse – fried toast – grilled carrots

Wine menu: 2020 Bourgogne, Les Ursulines Jean-Claudes Boisset

Main course

Tenderloin of Danish gastro Calf stuffed with young rooster & shiitake mushrooms – caramelized onion puree – fried Jerusalem artichoke – red wine glaze

Wine menu: Barolo DOCG "Barbadelchi" 2018, Diego Pressenda

Cheeses

Selection of European cheeses with the kitchen's garnish

Wine menu: Welsh Brothers, Maderia

Sherbet of the day

Dessert

“White Chocolate mousse” with hazelnuts from Piemonte – pickled oranges – crisp waffle – buttermilk ice cream

Wine menu: Scarpa Moscato D'Asti 2021

Gourmet menu

Entire menu

725,- per person

1345,- per person incl. wine

Menu de Maison

Menu without second starter & cheese

595,- per person

1020,- per person incl. wine

Le Mesnil, Blanc de Blancs

Our Champagne of the house, a delicious Blanc de Blancs, the perfect way to start a 'hyggelig' evening.

115,- per glass / 640,- per bottle