



HOTEL BRETAGNE

Gourmet menu

7 servings *

875 kr. per person

1500 kr. per person incl. wine

Menu de Maison

4 servings #

595 kr. per person

1050 kr. per person incl. wine

Welcome

Soy roasted almonds – 35 kr.

Big Spanish olives – 35 kr.

Pork rinds – truffle mayo – 55 kr.

Snacks

Oysters au gratin 2 pcs. *# – 75 kr.

Wine suggestion: Le Mesnil Champagne, Blanc de Blanc, Grand Cru. Glass: 120 kr. Bottle: 695 kr.

Croustade – Iberic ham – herb mayo – 2 pcs. – 75 kr.

Wine suggestion: Rosé Reserva Cava ØKO. Glass 110 kr. Bottle: 640 kr.

Cold items

Beetroot – buttermilk – fried leek – faba beans – 165 kr.

Wine suggestion: 2021 Gruner Veltliner, Kies, Østrig Glass: 95 kr. Bottle: 575 kr.

Wine suggestion: 2020 Le Clos Poulsard, Dom. De L'Aigle Glass: 170 kr. Bottle: 795 kr.

Salted halibut – apple cider vinaigrette – tarragon – sour baby leaves *# – 165 kr.

Wine suggestion: 2021 Menetou-Salon Dom. Steve Millet Glass: 115 kr. Bottle: 640 kr.

Steak tartare – pickled beech mushroom – Jerusalem artichoke – aioli – 165 kr.

Wine suggestion: 2020 Spätburgunder Ahr H. 7. Kreuzberg. Glass: 95 kr. Bottle: 575 kr.

Wine suggestion: 2020 Bourgogne Rouge Dom. Charles Audoin. Glass: 145 kr. Bottle: 780 kr.



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Warm items

Cauliflower fried in brown butter – Comté – cream of truffle – salted almonds – 165 kr.

Wine suggestion: 2020 Frederic Magnien Bourgogne Cote D'Or Chardonnay. Glass: 135 kr. Bottle: 765 kr.

Langoustine – caramelized puree of onion – brioche – lobster bisque* – 165 kr.

Wine suggestion: 2021 Chablis Dom. Christian Moreau Père & Fils. Glass: 145 kr. Bottle: 780 kr.

Monkfish – celery – beurre blanc – watercress – 165 kr.

Wine suggestion: 2020 Passobianco Bianco Sicilian. Glass: 145 kr. Bottle: 780 kr.

Braised pork cheek – creamy pasta risoni – spinach – parmesan – 165 kr.

Wine suggestion: Barbera d'Alba Vini Giribaldi DOC ØKO Glass: 95 kr. Bottle: 575,-

Wine suggestion: 2020 Gigondas "Tradition" Dom. De Font-Sane. Glass: 110 kr. Bottle: 635 kr.

Sirloin – beet root – cabbage – pepper sauce*# – 165 kr.

Wine suggestion: 2019 Langhe Nebbiolo Renato Ratti. Glass: 95 kr. Bottle: 575 kr.

Wine suggestion: 2019 Chianti Classico Riserva Castello di Querceto. Glass: 125 kr. Bottle: 700 kr.

Cheese

Selection of cheeses – sweet & warm bread* – 3 / 5 pcs. – 165 kr. / 275 kr.

Wine suggestion: 2019 Les Vignes du Precheur Dom. Weinbach. Glass: 105 kr. Bottle: 625 kr.

Wine suggestion: Sequeirinha White Tawny. Glass: 115 kr. Bottle: 720 kr.

Wine suggestion: Churchill's 10 Years Old Tawny. Glass: 125 kr. Bottle: 780 kr.

Sweet items

Mousse of buttermilk – ganache – condensed milk – picked pear – burnt white chocolate*# – 165 kr.

Wine suggestion: 2015 Barsac-Sauternes Chateau Piada. Glass: 115 kr. Bottle: 760 kr.

Grapes Calvados flambe – champagne sherbet – crusty meringue * – 165 kr.

Petit four 2 pcs. – 55 kr.

Wine suggestion: 2019 Riesling kabinett, Strub. Glass: 105 kr. Bottle: 630 kr.

Wine suggestion: 2020 Vintage MA Mas Amiel, Grenach. Glass: 125 kr. Bottle: 795 kr.