



HOTEL BRETAGNE

Welcome

Beer nuts – 35 kr.

Olives – 35 kr.

Homemade Pork rinds – garlic mayo – 65 kr.

Snacks

Croustade – salmon rilette – 2 pcs. – 65 kr.

Croquette – salted ham – 65 kr.

Oysters – Hendricks gin – cucumber – tonic – 2 pcs. – 95 kr.

Cold items

Summer tomatoes – pickled tapioca – burrata cheese – 165 kr.

Scallops – rhubarb – dill – 165 kr.

Tatar of ox – potato chips – pickled cucumber – lemon thyme mayo – 165 kr.

Warm items

Pappardelle – padron – salsiccia – piment – 165 kr.

Fried duck liver – raspberries – elderflower sauce – 165 kr.

Baked lemon sole – sauce bisque – new onion – 165 kr.

Poussin – corn – mushrooms – red onions – sour cream with herbes – 165 kr.

Moules frites – fries – aioli – 165 kr.

Cheese

Selection of Cheeses – sweets & warm bread – 3 / 5 pcs. – 165 kr. / 275 kr.

Sweet items

Strawberries – buttermilk sorbet – crunchy oats – 165 kr.

Lemon cake – chocolate sorbet – 165 kr.

Petit four – 2 pcs. – 55 kr.

Our menu consists of smaller dishes, we recommend 2 to 4 dishes depending on your appetite.

*Groups of 8 or more adults must order the same dishes**

**allergies / vegetarians are excluded*

**please ask your waiter for information about allergies*



HOTEL BRETAGNE

Menu de Maison

Snack

Croquette – salted ham
Pair with a glass of Champagne at your leisure

First serving

Tatar of ox – potato chips – pickled cucumber – lemon thyme mayo

Second serving

Summer tomatoes – pickled tapioca – burrata cheese

Third serving

Poussin – corn – mushrooms – red onions – sour cream with herbes

Dessert

Strawberries – buttermilk sorbet – crunchy oats

*Addition of snacks, cheese etc. is possible,
please ask your waiter*

600 kr. a person

(changing of a dish, 45 kr. a dish*)

1075 kr. a person incl. wine menu

** allergies excluded*

**please ask the staff for information about allergies*