



HOTEL BRETAGNE

Starter

Beer nuts – 35 kr.

Olives – 35 kr.

Homemade pork rinds – lemon – star anis – 65 kr.

Snacks

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

Croquette – venison – tarragon – 65 kr.

Oysters – “Bloody Mary” – 2 pcs. – 95 kr.

Oysters au naturel with lemon – 6 pcs. – 195 kr.

Cold items

Cured trout – pickled beech – chive – 165 kr.

Ceviche of halibut – lime – cilantro – 165 kr.

Tatar of venison – smoked mayo – apples – pickled onion – potato chips – 165 kr.

Warm items

Jerusalem artichokes – bouillon of onions – cress – 165 kr.

Cod – endive – white beurre blanc – roe of trout – 165 kr.

Iberico Abanico – beetroot – quince – brussels sprouts – 165 kr.

Cannette – chestnut – red kale – szechuan pepper sauce – 165 kr.

Cheese

Brillat Savarin – truffel – brioche – 165 kr.

Selection of Cheese – sweets & warm bread – 3 pcs. – 165 kr.

Sweet items

Cherries – mazarin cake – vanilla icecream – dark chocolate – 165 kr.

Poire Belle Helene – chocolate sorbet – oats – 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 – leg of venison – tarragon
Pair with a glass of Champagne at your leisure*

First serving

Cured trout – pickled beech – chive

Second serving

Cod – endive – white beurre blanc – roe of trout

Third serving

Cannette – chestnut – red kale – szechuan pepper sauce

Dessert

Cherries – mazarin cake – vanilla icecream – dark chocolate

*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*