



HOTEL BRETAGNE

Lunch from 12noon Monday – Saturday

Christmas Plate – 155 kr.

Herring in curry, egg and shrimps with herbal mayonnaise, lukewarm fish filet with remoulade, pork roast with pickled red cabbage, dark and white bread with butter.

Addition of schnaps – 35 kr.

Cold dishes

Brown trout – pickled beech hat – chive cream – 165 kr.

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

Warm dishes

Jerusalem artichokes – onion boullion – cress – 165 kr.

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

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

Fries with 2 kinds of dip – 45 kr.

Cheese.

Brillat Savarin – truffel – brioche – 165 kr.

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

Desserts

Cherries – mazarin cake – vanilla ice cream – dark chocolate – 165 kr.

Poire Belle Helene – chocolate sorbet – oats – 165 kr.

2 scoops of ice cream – crystalized chocolate – 75 kr.

Petit Four 2 pcs. – 55 kr.