



HOTEL BRETAGNE

Welcome

Beer nuts – 35 kr.

Olives – 35 kr.

Homemade Pork rinds – garlic mayo – 65 kr.

Snacks

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

Croquette – leg of Venison – tarragon – 65 kr.

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

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

Cold dishes

Cured trout – pickled beech – chive – 165 kr.

Terrine of Hare – lingonberries – pepper mayo – walnuts – 165 kr.

Tatar of Venison – smoked mayo – blackberry – pickled onion – potato chips – 165 kr.

Warm dishes

Brioche – mushrooms – “Gammel knas” (cheese) – 165 kr.

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

Fried Torbay Sole – butternut – browned butter – spring onion – 165 kr.

Wild Boar – baked celery – Tuscan kale – sherry sauce – 165 kr.

Cheese

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

Sweet dishes

Plum in Madeira – cocoa mazarine – rosemary sorbet – 165 kr.

Summer Berries – vanilla ice cream – baked white chocolate – 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 the staff 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

Terrine of Hare – lingonberries – pepper mayo – walnuts

Second serving

Tatar of Venison – smoked mayo – blackberry – pickled onion – potato chips

Third serving

Wild Boar – baked celery – Tuscan kale – sherry sauce

Dessert

Plum in Madeira – cocoa mazarine – rosemary sorbet

*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*