



HOTEL BRETAGNE

Lunch from 12noon Monday – Saturday

Lunch Platter- Chef's choice – 195 kr.

Addition of schnaps – 45 kr.

Cold dishes

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

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

Warm dishes

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

Jerusalem artichokes – baked onions – cress – 165 kr.

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

Fries – 2 kinds of dip – 45 kr.

Cheese selection – 165 / 275 kr.

3 – 5 cheeses – garnish

Sweet dishes

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

Summer berries – vanilla ice cream – baked white chocolate – 165 kr.

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

Petit Four 2 pcs. – 55 kr.