



HOTEL BRETAGNE

Lunch from 12noon Monday – Saturday

Lunch board – 165 kr.

Herring in curry, egg and shrimps with herbal mayonnaise, fried fishballs with remoulade, warm danish liver paté with mushrooms and bacon, dark and white bread with butter.

Addition of schnaps – 35 kr.

Cold dishes

Quail egg – smoked cream cheese – potatoes – pickled radish – herbes – 165 kr.

Grilled kingfish yellow tail tuna – avocado – salade – lemon – 165 kr.

Warm dishes

Baked haddock – browned butter – hazelnuts – capers – dark beer – 165 kr.

Moules frites – mussels' sauce – carrots – fennel – aioli – 165 kr.

Rib eye of veal – green asparagus – red wine sauce – fries – 265 kr.

Fries with 2 kinds of dip – 45 kr.

Cheese.

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

Desserts

Yogurt – meringue – lemon – mint – 125 kr.

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

Petit Four 2 pcs. – 55 kr.