



HOTEL BRETAGNE

Lunch from 12noon Monday – Saturday

Cold dishes – 165,- pr. serving

Addition of schnaps – 35 kr.

Smoked salmon – creamy mustard-potatoes – dill oil – herbes

”Christians Ø pigens sild”- red onions – capers – sour creme – new potatoes

Bretagne’s “snapsemad” – spiced herring – new potatoes – mayo – egg

Toast Skagen – shrimp salad – asparagus – lemon

Steak tartare – lovage-mustard – breaded egg – tarragon mayo – cognac

Addition of fries with aioli – 45 kr.

Luke warm dishes – 165 kr. pr. serving

”Stjernes kud” ala Bretagne – fried breaded plaice – shrimp salad – lemon

Fried fishballs – new peas – remoulade – potatoes with dill

”Pariserbøf” (red) – capers – horseradish – beetroot – onions – pickles – egg yolk

Moules Marinières – urter – grillet lime – persille – citron

Addition of fries with aioli – 45 kr.

Cheese

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

Desserts

Gateau Marcel – raspberry sorbet – salted caramel – 125 kr.

Hotel Bretagne’s selection of homemade ice crème - 3 kinds – 125 kr.

Affogato – espresso – vanilla – 75 kr.

Petit Four 2 pcs. – 55 kr.