



HOTEL BRETAGNE

## *Lunch from 12noon Monday – Saturday*

*Lunch board – 165 kr.*

*Fried pickled herring, egg and shrimps with herbal mayonnaise, fried fish filet with remoulade, Danish meatballs with pickled red cabbage, dark and white bread with butter.*

*Addition of schnaps – 35 kr.*

### *Cold dishes*

*Cured salmon – cress – daikon – sunflower seeds – 165 kr.*

*Tatar of venison – smoked mayo – lingonberries – onion – potato crisps – 165 kr.*

### *Warm dishes*

*Jerusalem artichokes – onion bouillon – cress – 165 kr.*

*Baked cod – leek – sauce bisque – 165 kr.*

*Iberico pork in cognac – carrot – grilled romaine – 165 kr.*

*Fries with 2 kinds of dip – 45 kr.*

### *Cheese.*

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

### *Desserts*

*Sweet nougatpie – passionfruit and kaffir lime sorbet – 125 kr.*

*Poire Belle Helene – chocolate sorbet – oats – 125 kr.*

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

*Petit Four 2 pcs. – 55 kr.*