



HOTEL BRETAGNE

Lunch from 12noon Monday – Saturday

Lunch board – 165 kr.

*Herring in spices, 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.*

Snacks

Oven grilled Vannamei shrimps – garlic – parsley – 65 kr.

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

Shrimps on toast – mayo – dill – 65 kr.

Cold items

White asparagus – Romo shrimps – hollandaise sauce – 165 kr.

Steak tartare – lovage-mustard – breaded egg – tarragon mayo – cognac – 165 kr.

Fries with 2 kinds of dip – 45 kr.

Warm dishes

“Stjernes kud” a la Bretagne on bread – fried and steamed fish – shrimps – asparagus – 165 kr.

Moules-frites – summer greens – 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

Strawberries – rhubarbs – whole cream – 125 kr.

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

Affogato – espresso – vanilla – 75,-

Petit Four 2 pcs. – 55 kr.