



HOTEL BRETAGNE

Welcome

Beer nuts – 35 kr.

Oliven – 35 kr.

Snacks

Onion rings – chipotle – 65 kr.

Jamon Iberico – fig honey – “Havgus” – 125 kr.

Oven-grilled Vannamei shrimp – parsley/garlic – 65 kr.

Croquette – confit duck leg – pickled red onion mayo – 65 kr.

The garde manger

Beetroot rimmed salmon – fennel – dill mayo – horseradish – 165 kr.

Duck liver pâté – apple – pancetta – bitter salads – 165 kr.

Graved red deer – pickled blackberries – smoked mayo – potato chips – 165 kr.

Hot dishes

Winter fish soup – herbs in julienne – catch of the day – 165 kr.

Risotto – mushrooms – parmesan – 165 kr.

Oxtail ragout – pickled pearl onions – crushed potato – 165 kr.

Duck breast – orange sauce – confit potato – cabbage – 165 kr.

Cheese

Selected cheeses – sweet & warm bread – 3 – 165 kr.

The sweet

White chocolate mousse – plum – chocolate sorbet – 125 kr.

Pear mazarin tart – vanilla ice cream – 125 kr.

Affogato – espresso – vanilla ice cream – 75 kr.

Petit four 2 pcs – 55 kr.

We recommend 2 to 4 courses depending on appetite.

*Tables with more than 8 people must order the same menu**

**allergies and vegetarians excluded*

** please contact the staff for infoVelkomst*



HOTEL BRETAGNE

Menu de Maison

Snack

Croquette – confit duck leg – pickled mayo
Additional purchase of a glass of Champagne

Starter

Graved red deer – pickled blackberries – smoked mayo – potato chips

Snack

Winter fish soup – catch of the day- season vegetables

Main course

Berberi duck breast – orange sauce – confit potato – cabbage

Dessert

White chocolate mousse – plum – chocolate sorbet

*Additional purchase of snacks, cheeses etc. is possible,
please ask the waiter*

600 kr. per person

1075 kr. per person incl. Wine menu

*Change of dish, per dish - 45 kr.**

*Tables with more than 8 people, must order the same menu**

**allergies and vegetarians excluded*

**please contact the staff for information about allergens*