



HOTEL BRETAGNE

Lunch from 12 noon

Monday – Saturday

Lunch platter

*Orange-pickled herring with red onion, egg and hand-peeled prawns with herbal mayonnaise, fish fillet with remoulade and lemon, Danish Christmas medister with coarse mustard and red cabbage,
dark and light bread, as well as butter.*

Dkk. 165,-

Additional purchase of schnapps - DKK 35.

Lunch dishes:

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

Winter fish soup - catch of the day - herbs in julienne - DKK 165.

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

Cheese

3 types of cheese – roasted ryebread – season sweet jam DKK 165.

The sweet

Pear mazarin tart – vanilla ice cream – DKK 125.

Hotel Bretagne mulled wine and “æbleskiver” with homemade marmalade – DKK 120.

“Æbleskiver” with jam and icing sugar - 3 pcs. – DKK 55

Affogato – espresso – vanilla ice cream – DKK 75.

Christmas cookies – 4 pcs – DKK 35

Petit Four 2 pcs. – DKK 55