



HOTEL BRETAGNE

Lunch from 12noon Monday – Saturday

Lunch board – 165 kr.

*Herrings with capers, 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.

Lunch dishes

Cured salmon with beetroot – horseradish – fennel – dill mayo – 165 kr.

Ox-tail ragout – pickled onions – mashed potato – 165 kr.

Classic French onions soup – grilled cheese bread – 165 kr.

Cheese

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

Desserts

Pear Mazarin pie – vanilla ice cream – 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.