



EVENING MENU

SNACKS

Tapioka chip - kimchi mayo - cress - 65 kr.

Jamon Iberico - fig honey - Havgus - 125 kr.

Smoked trout - ricotta - sesame cracker - 125 kr.

Croquette of the season - sauce parisienne - 65 kr.

GARDEMANAGER

Cured beef carpaccio - salted trout roe - double sourcream - 155 kr.

White Asparagus - smoked cheese mayo - roséshrimps - 175 kr.

Ceviche of zander - Auguachili - cucumber - cilantro - 165 kr.

HOT DISHES

Seared Halibut - Lovage blanquette sauce - horseradish - spinach - 195 kr.

Spaghetti alle puttanesca - 165 kr.

Spaghetti - Tomato - olives - kapers - chili - garlic - anchovies

Secreto Iberico - cauliflower frit - sauce choron - crudité - 185 kr.

Tournedos af Oksemørbrad - chimichuri - asparagus - Sauce bernaice - 295 kr.

Additional purchase pommes pont neuf - 45 kr.

CHEESE

Selected cheeses - jam - rye toast & crackers - 165 kr.

DESSERTS

Variety of rhubarb - ganache - macron - sorbet - 135 kr.

Mascarpone icecream - kahluasirup - ladyfingers - cacao - 125 kr.

Affogato - espresso - vanilla ice cream - 75 kr.

Petit four 2 pcs - 55 kr.



HOTEL BRETAGNE