



LUNCH CARD

MONDAY – SATURDAY

Lunch from 12

LUNCHBOARD

Old-fashioned matured spiced herring, egg and hand-peeled shrimp with herb mayonnaise, plaice fillet with remoulade and lemon, warm liver pâté with bacon, dark and light bread, and butter..

195 kr.

optional extra of *snaps* – 35 kr.

LUNCH COURSES

Secreto af Iberico – Cauliflower frit – Sauc choron – crudité 185 kr.

Hot smoked trout – ricotta – sesame cracker – 145 kr.

Spaghetti alle puttanesca – 165 kr.

Fresh Spaghetti – tomato – olives – capers – chili – garlic – anchovies

CHEESE

Assorted cheeses – jam – butter toasted ryebread – 165 kr.

DESSERTS

Strawbery – rhubarb trifli* – macron – whiped cream – 125 kr.

Affogato – espresso – vanilla icecream – 85 kr.

Cookies – 35 kr.

Petit Four 2 pcs. – 55 kr.



HOTEL BRETAGNE