



HOTEL BRETAGNE

Lunch from 12 noon

Monday – Saturday

Lunch board: 165 DKK

Bretagnes spiced herring with red onion, egg and hand-peeled shrimp with herb mayonnaise, fish cake with remoulade and lemon, Danish liver pâté with bacon dark and light bread, and butter.

Additional purchase of schnapps – 35 kr.

Lunch dishes:

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

Onion soup – cheese bread – 165 kr.

Ravioli – braised beef – leek – parsley 165 kr.

Cheese

3 types of cheese – sweet & toasted ryebread – 165 kr.

The sweet

Old-fashioned apple cake – crushed macaroons – raw cream – 125 kr.

Affogato – espresso – vanilla ice cream – 75 kr.

Cookies – 35 kr.

Petit Four 2 pcs. – 55 kr.