



## 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

Moules frites - Aioli – 175 kr.

Caesar salad - gambas pil pil - croutons – 165 kr.

Pasta Strozapretti - cream of chantarel - parmesan – 185 kr.

### CHEESE

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

### DESSERTS

Gooseberry melange – salted caramel crumble – vanilla icecream – 135 kr.

Affogato – espresso – vanilla icecream – 85 kr.

Cookies – 35 kr.

Petit Four 2 pcs. – 55 kr.



HOTEL BRETAGNE