



HOTEL BRETAGNE

Lunch

The menu

Tigerprawns poached in white wine, with parsley, garlic & lime

Steak frites, 180g ribeye with sauce bearnaise, fries & green salad

Selection of danish & french cheeses with garniture

Crème Brûlée with raspberry sorbet

The menu:
315,- pr person

The menu without cheese:
225,- pr person

A la carte

Salade chevre chaud, with basilikum pesto & fresh tomatoes	145,-
Beef carpaccio with herb mayo, buckwheat grains & parmasan	110,-
Shellfish toast, served with lemon & herbs	145,-
Fried camembert with compote of currant & toast	95,-

Le Mesnil, Blanc de Blancs

Our selected Champagne of the house, a delicate Blanc de Blancs, the perfect way to start a cosy evening.

75,- per glas / 450,- per bottle