



HOTEL BRETAGNE

The Menu

Appetizer of the day

Hake served with a bisque of turbot & grilled tomat

Wine menu: Chenin Blanc 2017, Radford Dale – Stellenbosch, South Africa

Braised chest of pork, beetroot & crisp potato

Wine menu: Tinto Pesquera 2011, Alejandro Fernandez – Ribera del Duero

Selection of Danish and French cheeses with garniture

Wine menu: La Grande Annèe 2007, Bollinger - Champagne

Granité of the day

Tarte Tatin with calvados & vanilla icecream

Wine menu: Beereauslese 2014, Kracher – Burgenland, Austria

The menu:

595,- per person

1090,- per person incl. wine menu

The menu without cheeses:

495,- per person

795,- per person incl. wine menu

Le Mesnil, Blanc de Blancs

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

85,- per glas / 510,- per bottle

La Grande Année 2007, Bollinger

195,- pr glas / 1365,- pr flaske