



## HOTEL BRETAGNE

### *Welcome*

Beer nuts – 35 kr.

Olives – 35 kr.

Homemade Pork rinds – garlic mayo – 65 kr.

### *Snacks*

Croustade – salmon rilette – 2 pcs. – 65 kr.

Croquette – boar – 65 kr.

Oysters – Hendricks gin – cucumber – tonic – 2 pcs. – 95 kr.

### *Cold items*

White Asparagus – Romo Shrimps – lovage – herbs – 165 kr.

Marinated Scallops – rhubarb – dill – 165 kr.

Oxtail – port – bitter salad – pickled mustard – 165 kr.

### *Warm items*

Papperdelle – grilled Argentine shrimp – garlic – parsley – 165 kr.

Beer-braised Duroc – sesame – spring onion – black garlic – 165 kr.

Baked Lemon sole – sauce bisque – new onion – 165 kr.

Stuffed Quail – butter braised morels – morel sauce – Brussels sprout – 165 kr.

### *Cheese*

Selection of Cheeses – sweets & warm bread – 3 / 5 pcs. – 165 kr. / 275 kr.

### *Sweet items*

Tarragon Sorbet – poached pear – yogurt / vanilla custard – malt crumble – 165 kr.

Pie with nuts – passion sorbet – salty caramel – 165 kr.

Petit four 2 pcs. – 55 kr.

*Our menu consists of smaller dishes, we recommend 2 to 4 dishes depending on your appetite.*

*Groups of 8 or more adults must order the same dishes\**

*\* allergies / vegetarians are excluded*



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## *Menu de Maison*

### *Snack*

Croquette – boar

*Pair with a glass of Champagne at your leisure*

### *First serving*

Marinated Scallops – rhubarb – dill emulsion

### *Second serving*

White Asparagus – Romo Shrimps – lovage – herbs

### *Third serving*

Stuffed Quail – butter braised morels – morel sauce – Brussels sprout

### *Dessert*

Tarragon Sorbet – poached pear – yogurt / vanilla custard – malt crumble

*Addition of snacks, cheese etc. is possible,  
please ask your waiter*

**600 kr. a person**

(changing of a dish, 45 kr. a dish\*)

**1075 kr. a person incl. wine menu**

*\* allergies excluded*