



HOTEL BRETAGNE

Menuen

Snack

Østers – peberrodsfløde – citron – purløgsolie
Vinmenu: Le Mesnil Champagne, blanc de blanc, Grand Cru

Forret

Torsk – lynstegt fennikel & spinat – tomat – sauce med røget vesterhavsost & æblemost
Vinmenu: Bruno Riesling, Weingut Karthausenhof 2021

Mellemret

Havtaske – syltet græskar – tragt kantareller – brændte perleløg – cremet hummersauce
Vinmenu: Cuvee Terlaner, Cantina Terlan 2019

Hovedret

Gråandebryst stegt på ben – vinterkål – selleripuré – pebersauce
Vinmenu: Scarpa "I Bricchi" Barbera D'Asti 2018

Oste

3 slags oste
Vinmenu: Welsh Brothers, Maderia

Ganerenser

Dessert

"Bretagne cheesecake" – kiksebund – havtornsbet – flødeost sifon – hvidt chokoladestøv
Vinmenu: Eser Riesling Spätlese St. Nikolaus

Gourmetmenu

Hele menuen
725,- pr person
1345,- pr person inkl. vin

Menu de Maison

Menuen uden mellemret & ost
595,- pr person
1020,- pr person inkl. vin

Le Mesnil, Blanc de Blancs

Husets Champagne, en udsøgt Blanc de Blancs, den perfekte måde at starte en hyggelig aften på.

115,- pr glas / 640,- pr flaske



HOTEL BRETAGNE

Menu

Snack

Oysters – horseradish cream – lemon – chives oil

Wine menu: Le Mesnil Champagne, blanc de blanc, Grand Cru

Starter

Cod – stir-fried fennel & spinach – tomato – sauce of cheese & apple juice

Wine menu: Bruno Riesling, Weingut Karthausenhof 2021

Second starter

Monkfish – pickled pumpkin – chanterelle – burnt pearl onions – creamy lobster sauce

Wine menu: Cuvee Terlaner, Cantina Terlan 2019

Main course

Breast of mallard – winter cabbage – puree of celery – pepper sauce

Wine menu: Scarpa "I Bricchi" Barbera D'Asti 2018

Cheeses

Selection of cheeses with the kitchen's garnish

Wine menu: Welsh Brothers, Maderia

Sherbet of the day

Dessert

Cheesecake á la Bretagne – biscuit base – sherbet of sea buckthorn – cream cheese siphon – white chocolate dust

Wine menu: Eser Riesling Spätlese St. Nikoaus

Gourmet menu

Entire menu

725,- per person

1345,- per person incl. wine

Menu de Maison

Menu without second starter & cheese

595,- per person

1020,- per person incl. wine

Le Mesnil, Blanc de Blancs

Our Champagne of the house, a delicious Blanc de Blancs, the perfect way to start a 'hyggelig' evening.

115,- per glass / 640,- per bottle