



HOTEL BRETAGNE

Menuen

Snack

Jomfruummer – friskost – agurk – dild
Vinmenu: Champagne Le Mesnil, blanc de blanc

Forret

Tuntatar – urter – sesam – avocado – pankovaffel
Vinmenu: Tement Blanc 2020

Mellemret

Svampe toast – pocheret æg – comte
Vinmenu: Bourgogne Blanc Côte d'Or 2020, Frédéric Magnien

Hovedret

Lammeryg vendt i persillecrust – kartoffelcreme – glaseret rødbeder – rosmaringlace
Vinmenu: Tenuta di Petrolo 2016

Oste

3 slags oste
Vinmenu: Welsh Brothers, Madeira

Ganerenser

Dessert

Kokos – mælkechokolade – ananas – rom
Vinmenu: Riesling Kabinett – Trittenheimer 2020

Gourmetmenu

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

Menu de Maison

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

Le Mesnil, Blanc de Blancs

*Er valgt som 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

Lobster – fresh cream cheese – cucumber – dill

Winemenu: Le Mesnil blanc de blanc Grand Cru

Starter

Tuna tartare – herbs – sesame – avocado – panko waffle

Winemenu: Tement Blanc 2020

Second starter

Mushroom toast - poached egg - comte

Winemenu: Bourgogne Blanc Côte d'Or 2020, Frédéric Magnien

Main course

Lamb loin turned in parsley crust - potato cream - glazed beetroot - rosemary glaze

Winemenu: Tenuta di Petrolo 2016

Cheeses

Selection of cheeses with the kitchen's garnish

Winemenu: Welsh Brothers, Madeira

Sorbet of the day

Dessert

Coconut – milk chocolate – pineapple – rum

Winemenu: Riesling Kabinett – Trittenheimer 2020

Gourmet menu

Whole 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

*Has been chosen as the Champagne of the house, a delicious Blanc de Blancs,
the perfect way to start a 'hyggelig' night.*

115,- per glass / 640,- per bottle