

BRUME

- LUNCH MENU -
TUESDAY TO FRIDAY

Starter + Dish or Dish + Dessert – €24
Starter + Dish + Dessert – €29

STARTERS - 7€

BREADED TUNA WITH SEAWEED

CANDIED CARROTS / YUZU KOSHO / CLEMENTINE

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RAVIOLI STUFFED WITH SQUID

CELERIAC CREAM / SHELLFISH FOAM / GREEN APPLE GEL

MAIN DISHES - 19€

CONFITED PORK CHEEK

BAO BUN / BLACK SESAME PRALINE / CORIANDER

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CONFITED JERUSALEM ARTICHOKES

SOURDOUGH BREAD CREAM / TRUFFLED MUSHROOM MOUSSE / MUSTARD SHOOTS

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SIDES (CHOICE OF) :

PRESSED POTATOES WITH YUZU MAYONNAISE AND PEPPER

SAUTED MUSHROOMS

CABBAGE SALAD WITH POMEGRANATE PICKLES AND FRESH CORIANDER

CHEESES - 10€

SELECTION FROM LA CRÈMERIE DES QUAIS SAINT ANTOINE

SAVANNAH'S DESSERTS – €5 (Outside set menu €7)

SQUASH AND DIRTY CHAI CHEESECAKE

DIRTY CHAI ICE CREAM (COFFEE) / GINGER GEL / PECAN PRALINE

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HERBAL CHOCOLATE

HERBAL CHOCOLATE / SHISO SORBET / CHARTREUSE GEL