

BRUME

GASTRONOMIE FESTIVE

MENU

ALL OUR DISHES ARE MEANT TO BE SHARED, OR NOT.

At Brume, we work as much as possible with organic, local, and seasonal products.

	PRICE			PRICE
OYSTERS	X3	X6	SLOW-COOKED PORK BELLY	30
Elderflower vinegar/Celery/Ponzu gel/ Shrimp powder	13	26	Lemongrass glaze/Pink ginger/White sesame/ Peanut/Pickled onions	
FRIED EGG		8	CRISPY SALAD 	16
Raw cream/Lumpfish egg/ Green onions			Caesar Sauce/Gochujang/Katsubushi	
FRIED TUNA		24	BEEF TARTARE	19
Seaweed & curry mayonnaise/ Chimichurri/Coleslaw/Coriander			Tamarind Sauce/Soy-marinated egg yolk/ Egg roe/Mustard seeds in pickles/Nori seaweed	
BROCCOLI/PRAWN/CHILI 		24	GRILLED WHITE ASPARAGUS	18
Grilled broccoli & prawns/ Broccoli puree/Prawn puree/ Bisque/Puffed black rice			Candied egg yolk/Croutons/ Mousseline sauce/Sesame/Mirin	
VEAL PANCETTA-250 GR		32	BANH CUON	19
Slow-cooked for 48H with sage & rosemary/Capers/Preserved lemon			Stuffed and Grilled Rice Papers / Mushroom Stuffing / Shimeji Pickles / Cilantro / Fried Shallots	
SMASHED POTATOES		11		
Kimchi/Gochujang Mayo				
CHEESE			DESSERTS	
SELECTION OF MATURED CHEESES CHOSEN BY THE CHEF		14	HAZELNUTS/JERUSALEM ARTICHOKE	14
<i>Crèmerie des Quais Saint antoine</i>			Black garlic cream/Kaffir lime gel/ Hazelnut praline/Jerusalem artichoke ice cream/Jerusalem artichoke & black garlic powder	
Fruity Comté Saint-Nectaire Fourme de Montbrison			SMOKED CHOCOLATE/COCOA NIBS	14
			Smoked chocolate cream/Amber beer gel & toast/Chocolate crumble/Yogurt sorbet, cocoa nibs & toast/Cocoa nib praline/ Toasted bread tile	

Origin of meat: UE

Net prices, VAT and services included