

# BRUME

GASTRONOMIE FESTIVE

*Available only for lunch from Tuesday to Friday*

## LUNCH MENU

STARTER	7€
MAIN	19€
STARTER + MAIN / MAIN + DESSERT	24€
STARTER + MAIN + DESSERT	29€

### STARTERS

#### AQUACHILLE

Soft-boiled egg/Coriander/Spring vegetables

#### TUNA

Peas/Feta/Kiwi pickles/Furikake

### MAIN COURSES

#### FISH

Fish brandade/Pimenton fumet sauce/  
Bread crumble/Pickled onions

#### MEAT

Beef Tataki / Mushroom Purée / Grilled Baby  
Lettuce / Lemongrass / Black Mushroom Pickles

#### SIDE OF YOUR CHOICE

Smashed Potatoes  
Roasted Carrots with Soy Sauce  
Crunchy Little Salad

#### DESSERTS \*

€10 if outside the menu

#### HAZELNUTS/JERUSALEM ARTICHOKE

Black garlic cream/Kaffir lime gel/ Hazelnut  
praline/Jerusalem artichoke ice  
cream/Jerusalem artichoke & black garlic powder

#### SMOKED CHOCOLATE/COCOA NIBS

Smoked chocolate cream/Amber beer gel &  
toast/Chocolate crumble/Yogurt sorbet, cocoa nibs  
& toast/Cocoa nib praline/Toasted bread tile

## SUGGESTIONS

The side dish is included in the price

### SLOW-COOKED PORK BELLY-9H **PRICE**

Lemongrass glaze/Pink ginger/White  
sesame/ Peanut/Pickled onions

### BEEF TARTARE **19 €**

Tamarind Sauce/Soy-marinated egg  
yolk /Egg roe/Mustard seeds in  
pickles/Nori

### CRISPY SALAD **16 €**

Caesar Sauce/Gochujang/Katsubushi

### CHEESE PLATTER **10 €**

#### SELECTION OF MATURED CHEESES CHOSEN BY THE CHEF

*Crèmerie des Quais Saint antoine*

Fruity Comté  
Saint-Nectaire  
Fourme de montbrison