

BRUME

- LUNCH MENU -
TUESDAY TO FRIDAY

Starter + Dish or Dish + Dessert – €24

Starter + Dish + Dessert – €29

STARTERS - 7€

OINION TART

ONION SORBET / BACON POWDER / PIZZA DOUGH

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GLOSSY VEGETABLES

DATE & GINGER CONDIMENT / LEMONGRASS MEAT SAUCE

MAIN DISHES - 19€

PORK TENDERLOIN

SQUASH KETCHUP / PUMPKIN SEED PRALINE / SMOKED VINAIGRETTE

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HADDOCK RAVIOLI

BEURRE BLANC SAKÉ MISO / LEEK & WASABI OIL

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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 - 5€ (outside set menu €10)

SELECTION FROM LA CRÈMERIE DES QUAIS SAINT ANTOINE

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

CARROT / YOGURT / ARUGULA

ARUGULA MERINGUE / CARROT CAKE / YOGURT SIPHON / ARUGULA SORBET / CARROT LOUKOUM

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CHOCOLATE / PANDAN / PONZU

CHOCOLATE CREAM / NORI & PONZU GEL / CHOCOLATE BROWNIE / RICE & NORI TUILE / NORI CRUMBLE