

# BRUME

- LUNCH MENU -  
TUESDAY TO FRIDAY

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

## **STARTERS - 7€**

### **LOW-TEMPERATURE COOKED PARSNIP**

RAW AND COOKED PEAR / FOURME D'AMBERT CHEESE / HAZELNUT BREAD CRUMBLE

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### **BEETROOT VARIATIONS**

TARAMA / GRANNY SMITH APPLE / LEMON VINAIGRETTE

## **MAIN DISHES - 19€**

### **SMOKED VEAL BAVETTE**

CHARCUTIÈRE SAUCE / CHLOROPHYLL COULIS

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### **LIGHTLY COOKED TROUT**

RED CURRY SQUASH CREAM / GRENOBLOISE GARNISH AND GRAPEFRUIT

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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)**

OUR DESSERTS MAY CHANGE FROM DAY TO DAY DEPENDING ON THE AVAILABILITY OF FRESH PRODUCE