

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

BEETROOT VARIATIONS

TARAMA / GRANNY SMITH APPLE / LEMON VINAIGRETTE

MAIN DISHES - 19€

SMOKED VEAL BAVETTE

CHARCUTIÈRE SAUCE / CHLOROPHYLL COULIS

LIGHTLY COOKED TROUT

RED CURRY SQUASH CREAM / GRENOBLOISE GARNISH AND GRAPEFRUIT

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