

BRUME

OUR MENU

ALL OUR DISHES ARE TO SHARE, OR NOT...

FRIED EGG - 8€

RAW CREAM / LUMPFISH EGG / GREEN ONIONS

OYSTERS DUO x4 or x6 - 16€ / 24€

OYSTERS / ELDERBERRY VINEGAR / APPLE-TARRAGON GEL

OYSTERS / WITH BEEF TARTARE / CHIVES / LEMON

BUTTERNUT DIP & FRIED WONTON - 14€

BUTTERNUT SQUASH / YOGURT SAUCE / SESAME / SPRING ONION / LEMON / GOMASIO

BEEF TARTARE - 19€

TAMARIND SAUCE / SOY-MARINATED EGG YOLK / EGG ROE / MUSTARD SEEDS IN PICKLES / NORI SEAWEEED

CRISPY SALAD - 16€

MIXED SALAD / PICKLED RADISH / CAESAR DRESSING / GOCHUJANG / KATSUOBUSHI

GRILLED OCTOPUS - 28€

CORN CREAM / LOBSTER BISQUE / BLACK GARLIC GEL / SPICED POPCORN

GNOCCHIS CREAM CHEESE «MONT D'OR» - 23€

CASHEW PRALINE / CORREL COULIS / TANGY SQUASH / MONT D'OR CREAM WITH «VIN JAUNE»

SLOW-COOKED PORK BELLY - 30€

LEMONGRASS GLAZE / PINK GINGER / WHITE SESAME / PEANUT / PICKLES ONIONS

KIWI FRIED CHICKEN - 24€

SATAY SAUCE / KIWI CONDIMENT / GREENS PICKLES

SMASHED POTATOES - 11€

KIMCHI / GOCHUJANG MAYO

GRILLED SCALLOPS - 26€

SAUCE YASSA / VEGGIE CHILI / PUFFED RICE / ROASTED ONIONS

CHEESE - 14€

SELECTION OF MATURED CHEESES CRÈMERIE DES QUAIS SAINT ANTOINE

SAVANNAH'S DESERTS

CARROT / YOGURT / ARUGULA - 14€

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

CLEMENTINE FLOATING ISLAND / CHESTNUT / QUINCE - 14€

CHESTNUT MOLTEN CAKE / CLEMENTINE FLOATING ISLAND / ROASTED QUINCE AND CHESTNUTS / VIN JAUNE GEL / QUINCE SORBET

ICE CREAM

1 FLAVOR 4€ / 2 FLAVORS 7,50€ / 3 FLAVORS 10,50€...

RHUBARB

PEANUT

ARUGULA

THAI

ORANGE BLOSSOM

QUINCE

Net prices, VAT and services included / Origine meat : UE