

BRUME

OUR MENU

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

FRIED EGG - 8€

RAW CREAM / LUMPFISH EGG / GREEN ONIONS

SWORDFISH, CARROTS & CITRUS – €23

MARINATED AND LIGHTLY SEARED SWORDFISH / CARROT CREAM / ORANGE GEL / DILL, LEMON, GARLIC & WASABI PESTO

AJOBLANCO DIP – €14

ALMOND CREAM / FRESH GOAT CHEESE COULIS / MINT OIL / MINT TEA JELLY / CUMIN & PAPRIKA WONTON

BEEF TARTARE - 19€

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

CRISPY SALAD - 16€

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

SPRING GNOCCHI – €23

WILD GARLIC CHLOROPHYLL / CONFIT EGG YOLK WITH PECORINO & PEPPER / BREAD CRUMBLE / PICKLED GREEN VEGETABLES

SLOW-COOKED PORK BELLY - 30€

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

CRISPY PIKE QUENELLES - 26€

COCONUT RICE CREAM / PEAR KIMCHI / THAI GREEN CRAB SOUP

KIWI FRIED CHICKEN - 24€

SATAY SAUCE / KIWI CONDIMENT / GREENS PICKLES

SMASHED POTATOES - 11€

KIMCHI / GOCHUJANG MAYO

SPICY WHITE ASPERGUS – €22

INFUSED WITH CHILI OIL / ALMONDS / GREEN PEA COULIS & YUZU KOSHO

CHEESE - 14€

SELECTION OF MATURED CHEESES CRÈMERIE DES QUAIS SAINT ANTOINE

SAVANNAH'S DESERTS

SQUASH AND DIRTY CHAI CHEESECAKE - 14€

DIRTY CHAI ICE CREAM (COFFEE) / GINGER GEL / PECAN PRALINE

HERBAL CHOCOLATE - 14€

HERBAL CHOCOLATE / SHISO SORBET / CHARTREUSE GEL

ICE CREAM

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

GOCHUJANG & VANILLA

PEANUT

SHISO

DIRTY TCHAI

JERUSALEM ARTICHOKE