

BRUME

OUR MENU

TO SHARE

PÂTÉ-CROÛTE €12

FETA & PISTACHIO DIP €14

BEEF CUT OF THE MOMENT
Subject to availability

EVENING MENU

STARTER + MAIN + DESSERT
€42

STARTERS

EGG - €9

*Hard-boiled egg /
sesame mayonnaise /
corn salad*

BEEF - €14

*Beef tartare /
soy-sesame sauce /
shiso / garlic / cassava*

SALMON - €15

*Salt-cured salmon /
seaweed confit /
verbena / puffed rice*

MAINS

PORK SHOULDER - €26

*Thinly sliced pork shoulder /
tonnato sauce / panisse fries /
capers / black garlic aioli*

SWORDFISH - €25

*Marinated swordfish /
fermented carrots / escabeche jus /
gomasio*

EGGPLANT - €23

*Pressed & grilled eggplant /
sesame yogurt sauce /
shiso pesto / puffed buckwheat*

DESSERTS

ESPRESSO MARTINI - €11

*Baba / vodka-coffee syrup /
coffee whipped cream /
coffee crisp*

PEACH - €11

*Roasted peach /
almond praline / almond financier /
vanilla-gochujang ice cream*

STRAWBERRY - €11

*Vanilla whipped cream /
strawberries / confit rhubarb /
geranium gel / strawberry sorbet*

SIDES INCLUDED WITH THE BEEF CUT OF THE MOMENT

Panisse fries • Ratatouille • Crunchy salad

OUR SORBETS

1 FLAVOR €4 • 2 FLAVORS €7.50 • 3 FLAVORS €10.50

PEANUT
SHISO
LIME / BASIL
GREEN APPLE