

STARTERS

STEAK TARTARE 15 €

BEEF TARTARE WITH CAPER BERRIES, PICKLED SHALLOTS, BAKED EGG YOLK AND GRANA PADANO. SERVED WITH SOURDOUGH CROSTINI AND HERB & TRUFFLE EMULSION. (L, G)

DUO OF BRUSCHETTA 14 €

BUFFALO MOZZARELLA, PESTO, CHIVES, SUN-DRIED TOMATO CREAM, TRUFFLE OIL AND PARMA HAM. (L, G, V)

PERCH CEVICHE 15 €

CEVICHE OF ÅLAND PERCH WITH LEMON, LIME, CHILLI AND GARLIC. SERVED WITH WHIPPED LEMON CREAM AND THE BRASSERIE'S RYE BREAD. (L, G)

SEAFOOD SOUP 14 €

CREAMY SEAFOOD SOUP PREPARED WITH THE HOUSE SEAFOOD STOCK, WHITE WINE, CREAM AND SUMMER HERBS. SERVED WITH WHIPPED SMETANA AND GRATINATED SOURDOUGH BREAD. (L, G)

TROUT ROE & CHIPS 12 €

CRISPY FARMHOUSE CHIPS TOPPED WITH TROUT ROE, RED ONION AND FRESH DILL. SERVED WITH LEMON AND LIGHTLY WHIPPED CRÈME FRAÎCHE. (L, G, V)

MOULES MARINIÈRES

½ 14 €, 1/1 22,50 €

MUSSELS COOKED IN WHITE WINE, SHALLOTS, GARLIC, CREAM, FRESH HERBS
AND BAGUETTE (L, G)

SEAFOOD PLATEAU

THE BRASSERIE'S SEAFOOD PLATEAU FOR 2
89€

1 LOBSTER, 2 CRAYFISH, 2 GRILLED LANGOUSTINES, MOULES MARINIÈRES,
SMOKED & BOILED SHRIMPS, AÏOLI, RHODE ISLAND SAUCE, LEMON &
BAGUETTE (L, G)

MAIN COURSES

ÅLAND PERCH 33 €

BUTTER-FRIED ÅLAND PERCH WITH WHIPPED ANCHOVY BUTTER, MUSSELS AND ASPARAGUS WITH ROASTED POTATOES. SERVED WITH MUSSEL SAUCE AND CHAMPAGNE. (L, G)

LIGHTLY SMOKED SALMON 32 €

LIGHTLY SMOKED SALMON WITH GRILLED SPRING ONION, RADISH, FENNEL AND DILL. SERVED WITH HERB HOLLANDAISE AND ROASTED POTATO SALAD (L, G)

TUNA NIÇOISE 35 €

GRILLED, SLICED TUNA SERVED WITH SPRING ONION, EGG, SUGAR SNAP PEAS, OLIVES, RADISH, SUN-DRIED TOMATO AND NEW POTATOES. FINISHED WITH CAPERS AND CLASSIC NIÇOISE DRESSING. (L, G)

BEEF FILLET 42 €

GRILLED BEEF FILLET WITH DEMI-GLACE, TRUFFLE & THYME BUTTER AND GRILLED BROCCOLI. SERVED WITH HONEY-ROASTED CARROT PURÉE AND FRENCH FRIES. (L, G)

PORK TWO WAYS 37 €

SLOW-COOKED PORK BELLY AND GRILLED IBERICO PORK WITH MELON AND PINEAPPLE SALSA. SERVED WITH JUS, GARLIC CRÈME AND POTATO TERRINE. (L, G)

ARANCINI 28 €

HERB-SEASONED ARANCINI SERVED WITH PARMESAN, ROASTED CARROT AND ONION, BROCCOLI AND GARLIC CREAM. (L, V)

DESSERTS

CRÈME BRÛLÉE 14 €

CLASSIC CRÈME BRÛLÉE WITH FRESH BERRIES. (L, G)

RHUBARB BAVAROIS 14 €

RHUBARB CREAM WITH RASPBERRY SORBET, OAT CRUMBLE AND ROASTED
WHITE CHOCOLATE. (L, G)

CHOCOLATE FONDANT 14 €

CHOCOLATE FONDANT WITH MARINATED STRAWBERRIES AND VANILLA ICE
CREAM. (L)

ICE CREAM 12 €

TRADITIONAL VANILLA ICE CREAM WITH STRAWBERRIES AND SALTED CARAMEL
SAUCE. (L, G)

SORBETTO 12 €

SORBET WITH BERRIES AND OAT CRUMBLE. (L, G, V)

TRUFFLES 8 €

TWO HOMEMADE CHOCOLATE TRUFFLES. (L, G)

KIDS MENU

ALL PLATES FOR KIDS ARE SERVED WITH A SMALL SALAD

MINI STEAK 9,50 €

MINI STEAK WITH JUS, AIOLI & FRENCH FRIES (L, G)

GRILLED SALMON 9,50 €

GRILLED SALMON WITH RHODE ISLAND SAUCE & FRENCH FRIES (L, G)

GRILLED SAUSAGES 8,50 €

GRILLED SAUSAGES WITH POMMES FRITES (L, G)

HAMBURGER 8,50 €

HAMBURGER WITH FRENCH FRIES (L, G)

ICE CREAM 5,50 €

TRADITIONAL VANILLA ICE CREAM WITH SALTED CARAMEL SAUCE. (L, G)