

# 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. 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. (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

GRILLED SALMON 9,50 €

GRILLED SALMON WITH RHODE ISLAND SAUCE & POTATO PURÉE (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)