BRUME

By Norbert

SET MENU

STARTER + MAIN + DESSERT

€49

STARTERS

LIKE A GRATED CARROT €12
Fermented carrot spaghetti / caraway carrot bavarois / sherry gel / carrot juice vinaigrette

CRISPY PIKE TERRINE €16
Chilled courgette velouté / courgette & pistachio condiment

SLOW-COOKED EGG, PORCINI €12
Porcini mousse / persillade coulis / buckwheat crisp / pan-fried porcini

LEEK & NORI MOSAIC €12
Egg mimosa / herb condiment

MAINS

SLOW-COOKED PORK COLLAR €28
Pommes Anna / soubise / confit onion petals / hay-infused pork jus

CONFIT SALMON €30
Roasted leek / leek vinaigrette / toasted fish-bone jus

WILD MUSHROOM RAVIOLO €26
Confit egg yolk / spinach coulis / brown butter / mushroom broth

AGED BEEF FILLET €44
Pepper sauce
€8 supplement with the set menu

WILD BOAR À LA ROYALE €30
Foie gras stuffing / port reduction / spelt risotto

DESSERTS / CHEESE

SELECTION OF AGED CHEESES €12
Juniper fig compote / whipped brown butter

ESPRESSO MARTINI BABA €12

PINK PRALINE FLAN €11
Almond ice cream

WARM CHOCOLATE MOUSSE €10
Vanilla ice cream

RICE PUDDING €10
Salted butter caramel / puffed rice

MARINATED MANGO €12
Coconut-infused creamy tapioca / mango-ginger sorbet

NORBERT'S PANTRY

HOMEMADE POULTRY TERRINE €12

AGED CÔTE DE BŒUF €98/kg
Pepper sauce

12-HOUR SLOW-COOKED LAMB SHOULDER €89
Rosemary jus / For 2 people

WHOLE ROASTED LOBSTER €119
Américaine sauce / claw meat in tagliatelle / For 2 people

Prices include VAT and service • Allergen information available on request