

BRASSERIE OUEST

Menu 1

STEAK TARTARE

with seaweed emulsion, mustard seeds and crispy onion

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BAKED COD

with potato puré, chantarelles and white asparagus sauce

*

LEMON CURD

with Italian meringue, pumpkin seeds and honey ice cream

895,-

BRASSERIE OUEST

Elisenbergveien 19 – 0265 OSLO – t: 464 33 555 – e: post@brasserieouest.no

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Menu 2

CUCUMBER AND MUSTARD RAVIOLI

with caviar and champagne nage

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SEARED TENDERLOIN

with parmesan fries, grilled broccolini and demi-glace

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ARTISINAL CHEESE PLATE

with classic condiments

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LEMON CURD

with Italian meringue, pumpkin seeds and honey ice cream

3 Courses 955,-

4 Courses 1075,-

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