

BRASSERIE OUEST

MENU 1

STEAK TARTAR

with mustard seeds, seaweed emulsion and crispy onion

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LOW TEMPERATURED SKREI BALLOTINE

with potato purée, mussel, pointed cabbage and white wine sauce

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LEMON CURD

with Italian meringue, pumpkin seeds and honey ice cream

3 courses 795,-

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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 CHEESES

with bread and condiments

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LEMON CURD

with Italian meringue, pumpkin seeds and honey ice cream

3 courses 845,-

4 courses 965,-

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