

BRASSERIE OUEST

Menu 1

STEAK TARTARE

with black pepper emulsion, mustard seeds and crispy onion

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ARTIC CHAR

with potato puré, semidried tomatoes and mussel sauce

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LEMON CURD

with Italian meringue, pumpkin seeds and honey ice cream

955,-

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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28 DAY DRY-AGED GALICIAN SIRLOIN

with parmesan fries, grilled broccolini and green pepper sauce

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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 1025,-

4 Courses 1195,-

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