BRASSERIE OUEST

Menu 1

STEAK TARTARE
with black pepper emulsion, mustard seeds and crispy onion
*
BAKED COD
with white asparagus, winter cabbage and white wine sauce
*
LEMON CURD
with Italian meringue, pumpkin seeds and honey ice cream

955,-

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Menu 2

CUCUMBER AND MUSTARD RAVIOLI
with caviar and champagne nage

*

STEAK AU POIVRE VERTE
with parmesan fries, grilled broccolini and demi-glace

*

ARTISINAL CHEESE PLATE
with classic condiments

*

LEMON CURD
with Italian meringue, pumpkin seeds and honey ice cream

3 Courses 1025,-
4 Courses 1195,-

Upgrade to Galician dry-aged rib-eye
150,-

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