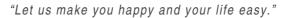
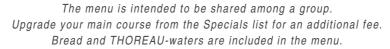


MENU "BRASA" 78 WINES FOR THE MENU 57







SNACKS

OLIVES Gordal olives smoked with hay	7	CACIO E PEPE Fermented black pepper mayonnaise	7
BLACK PORK Brasa's homemade ham	11	VENISON WALLENBERG Brown butter Sancho pepper	8
CULATELLO Zibello Oro 30 months	12	CRUSTADE Fresh tuna Duck liver creme	9

STARTERS

BEETROOT Juniper smoked beetroot Goat cheese cream Malt bread Spruce	17
HAMACHI Dry aged yellow tail Fermented nashi pearl Umami soy	18
OCTOPUS Confit octopus Smoked paprika Pickled plum Shallot onion	19
TARTAR Grilled marble beef Dijon cream Capers Onion	19
SWEET BREAD Glazed sweet bread Port wine poached onions White currant Caramelized onions	19



SPECIALS OF BRASA

"Take your pick from our dry-age cabinet from a separate list to be shared with your group."



MAIN COURSES

ORGANIC CELERIAC Grilled Celeriac Parmesan cheese whey sauce Enoki Chestnut	28
IBERICO Grilled iberico pork neck Saffron risotto Smoked tomatoes Nduja	31
PIKE PERCH Pike perch from Oulunjärvi Grilled parsley root Lardo Fermented white asparagus	33
PEPPER STEAK Finnish marble beef Grilled peppercorns Garlic butter potatoes Crispy potatoes	35

DESSERTS

CHEESE Selection of cheeses Jam of the day	6/piece
ICE CREAM TROLLEY Order Brasa's artisan ice cream trolley to your table	10
TUTTI FRUTTI Passion posset Blood orange sorbet Thai mango	13
CHOCOLATE PIE Chocolate ganache Olive oil ice cream Yuzu cremeaux	13
TARTE TATIN Brasa's apple tarte tatin Umami ice cream (Serves for two) Approximate 20 min	27

COVER CHARGE FOR BREAD AND WATER 5 / PERSON

Through dinner we serve sage black pepper bread with caramelized onion butter and filtered THOREAU-water

Allergy and ingredient information is available on request.