

## BRASA LUNCH

### STARTERS

SPRING CABBAGE	14
<i>Grilled spring cabbage   Ricotta   Lemon verbena   White strawberry</i>	
LEEK	16
<i>Grilled leek   Smoked bone marrow   Pike roe   Butter-whey sauce</i>	
TOAST	16
<i>Chicken liver cream   Rhubarb jam   Pecan nuts</i>	
SASHIMI	17
<i>Dry-aged yellow tail   Kohlrabi   Ancho chilli   Yuzu soy sauce</i>	
TARTAR	18
<i>Grilled marble beef   Mustard cream   Capers   Onion</i>	

### MAIN COURSES

SUMMER CARROT	24
<i>Flamed summer carrot   Mushroom polenta   Spring onion   Spruce oil</i>	
CAULIFLOWER	26
<i>Grilled enoch mushroom   Lemon-salt   Sunflower seed praline   Sorrel</i>	
PIKE PERCH	32
<i>Charred pike perch   Spring Frex potatoes   Dulce   Oyster butter sauce</i>	
OCTOPUS	34
<i>Grilled octopus   Nduja   Sweet pepper chutney   French Fries   Yuzu cream</i>	
TENDERLOIN	38
<i>Finnish dairy cow   Charred zucchini   Peas   Smoked meat cream</i>	

### SPECIALS

*Ask staff for lunch specials - shared fish and meat ingredients*

### DESSERTS

PARFAIT	13
<i>Sorrel parfait   Finnish strawberries   Umeboshi</i>	
CHOCOLATE MOUSSE	13
<i>Praline   Cointreau   Espresso ice cream</i>	

### COVER CHARGE FOR BREAD AND WATER 5 / PERSON

*Sage and blackpepper bread & sunflower seed pesto and filtered water by BE WTR.  
Allergy and ingredient information available on request.*