

MENU "BRASA" 74 WINES FOR THE MENU 54

"Let us make you happy and your life easy."

*The menu is intended to be shared among a group.
Upgrade your main course from the Specials list for an additional fee.
Bread and BE WTR-waters are included in the menu.*

SNACKS

OLIVES	6	TROUT	8
<i>Gordal olives smoked with hay</i>		<i>Flamed trout Spruce oil</i>	
SALAMI PAVÈ	8	CRISPY BRISKET	8
<i>Maison Loste</i>		<i>Smoked brisket Gremolata</i>	
CULATELLO	12	PORTOBELLO	7
<i>Zibello Oro 30 months</i>		<i>Swiss cheese Togarashi</i>	

STARTERS

PITHIVIER	15
<i>Forest mushrooms Puff pastry Ramsons Pear chutney</i>	
LEEK	16
<i>Grilled leek Smoked bone marrow Pike roe Butter whey sauce</i>	
TOAST	16
<i>Poultry liver cream Caramelized plum Pecan nuts</i>	
HAMACHI	17
<i>Dry-aged yellow tail Umami soy Kombu seaweed Damsons</i>	
TARTAR	18
<i>Grilled marble beef Dijon cream Capers Onion</i>	

SPECIALS OF BRASA

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

MAIN COURSES

PUMPKIN <i>Grilled pumpkin Ricotta Pecorino Kale</i>	25
SWEETBREAD <i>Glazed sweetbread Smoked celeriac Watercress</i>	29
TIGER PRAWN <i>Grilled tiger prawn Nduja Juniper smoked beetroot</i>	32
PIKE PERCH <i>Charred pike perch Brussels sprouts Smoked butter Dulce</i>	34
TENDERLOIN <i>Finnish dairy cow Grilled tomatoes Onions Red Bearnaise sauce</i>	39

DESSERTS

CHEESE <i>Selection of cheeses Jam of the day</i>	6 / piece
ICE CREAM KIOSK <i>Brasa's artisan ice creams</i>	10
PARFAIT <i>Spruce parfait Sake lingonberries Umeboshi</i>	13
CHOCO CARAMEL <i>Chocolate creme Five Spice caramel Banana milk gelato</i>	13
TARTE TATIN <i>Brasa's Tarte Tatin Galanga ice cream (Serves for two) (20 min)</i>	25

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.*