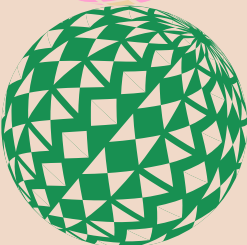
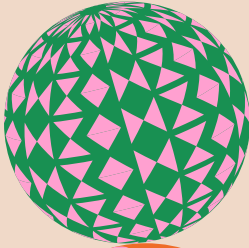


Breman Brasserie - €67.5 per person



TO BEGIN

Zeeland Oysters GF - tomatsu ginger soy, salmon roe

or

Chef's selection of bites - please ask your server for more details

STARTERS

Beef Tartare & Foie Gras - flatbread, burnt leek & whiskey sauce

or

Grilled Peruvian Asparagus v - miso beurre blanc, toasted sesame

or

MAINS

Pan Seared Cod GF - celeriac & snow pea puree, lemon butter foam

or

Confit Duck Leg GF - fennel puree, hoisin demi-glace

or

Mushroom Quinotto v - quinoa, saffron egg yolk emulsion

DESSERT

Chocolate Tart - dulce de leche, quinoa ice cream

or

Roasted Pineapple v - coconut sorbet, rum caramel

(V) Vegetarian (VG) Vegan (GF) Glutenfree - We try to source all of our products from local farmers and vendors with the aim of providing our customers with fresh ingredients. If you have any allergies please speak to a member of staff and we will do our best to accomodate.