

DINNER
MENU

Breman Brasserie

FROM
6PM - 10PM

APÉRITIF

SOURDOUGH8
With Olive Oil And French Butter

OLIVES 6,5
Lucques Verde

ZEELAND OYSTERS4,5 P.O
Mignonette Sauce
Half Dozen 25
Dozen 50



COLD

BEEFHEART TOMATO TARTARE..... 15
Burrata, Dates, Mint

HARENG POMME A L'HUILE.....11
Steamed Potatoes, Pickled Radishes, Mustard
Dressing

STEAK TARTARE.....22
Cured Egg Yolk, Potato Crisps, Green Olives

TUNA CRUDO 18
Antiboise, Dashi, Dill

SALADE NIÇOISE 15
Green Beans, Tomatoes, Black Olives, Soft Boiled Eggs,
Fingerling Potatoes, Anchovy Dressing
Add Grilled Tuna..... 12



HOT

ROASTED POINTED CABBAGE 16
Crispy Chilli, Parmesan, Lemon Sauce

GRILLED OCTOPUS27
Parmentier Potatoes, Café de Paris Sauce

MUSSELS 16
Garlic, Creamy Harrisia Jus

SPELT RISOTTO (V) 18
Wild Mushrooms, Parsley, Mushroom Emulsion

SEARED DUCK MAGRET29
Glazed Carrot, Chocolate, Orange Spiced Reduction

GRILLED LAMB RUMP26
Mung Beans, Mint

TOURNEDOS34
Spinach, Fondant Potatoes, Périgourdine
Make it Rossini 18

SIDES

POLENTA FRITTERS..... 8
Truffle Crème Fraîche

GRILLED BROCCOLI SPROUTS9
Garlic & Chilli

GREEN SALAD 6,5
Lemon Thyme

CREAMY MASHPOTATOES.....7

DESSERTS

DARK CHOCOLATE MOUSSE..... 13
Mint Oil, Sea Salt - Served Table Side

CARAMALIZED CRONUT 13
Crème Brûlée Filling, caramelized nuts

TARTE AU CITRON 13
Meringue, Basil Lemon Sorbet

SEASONAL FRUIT SABAYON 13

ICE CREAM & SORBET (V).....4
House-Made Selection – Ask For Daily Flavours

CHEESE SELECTION 14
Three Cheeses from Fromagerie Abraham Kef,
Bread, Homemade Jam

BREMANBRASSERIE.COM @BREMAN.BRASSERIE

If you have any dietary wishes or allergies, just give our team a shout - we've got you!