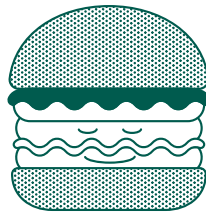


RAW BAR

ZEELAND OYSTERS	€20/€38
Half dozen / Dozen	
- - Crushed corn	
- - Tigers' milk	
- - Genever Bloody Mary	
- - Shallot vinegar	
TUNA CEVICHE GF	€15
Tomatillo, jalapeño	
MUSSELS ESCABECHE GF	€8
Saffron, vermouth	
ICED CRUDITÉS v	€12
Green goddess	
BREMAN PLATTER	€39
2 langoustines, 2 oysters, tuna ceviche	
LOBSTER PLATTER	€80
Half steamed lobster, 6 oysters, tuna ceviche, mussels escabeche	
+ 30g <i>BB caviar</i>	€65

BREMAN SIGNATURES

CRISPY COD SANDWICH	€18
Dill tartar sauce, American cheese	
+ 30g <i>BB Caviar</i>	€65
BB CHEESEBURGER	€18.5
Reuben sauce, pickled cabbage, fries, "friends"	
VODKA POMODORO RIGATONI v	€20
Pecorino, basil	
SUMMER VEGGIE TOAST v	€16
Green goddess, pecorino	
BB FISH PIE.	€38
Bisque, crème fraîche, fries, Herring caviar (for 2)	



APPETIZERS & SALADS

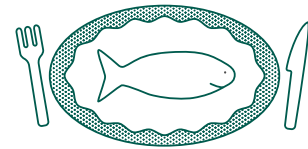
FORT NEGEN BREAD **v** - - €6

SPICED AUBERGINE
CROQUETTE **v** - - €8
Chipotle aioli

GEM HEART CAESAR - - €14
Radish, anchovy crumb
+ *smoked chicken, or salmon* €8

BURRATA **v** - - €16
Marinated tomatoes, sweet onion

ROASTED SQUASH **vg** - - €14
Grains, salsa roja, pomegranate



FISH & SEAFOOD

GRILLED SALMON **GF** - - €22
Bimi, sauce vierge

MUSSELS **GF** - - €18
Vermouth cream, herbs, fries

GRILLED TIGER PRAWNS **GF** - - €22
Lemon, parsley, chilli

MARKET FISH **GF** - - M.P.
Preserved lemon
& caper butter

SIDES

FRIES & CHIPOTLE AIOLI v - - €6
CELERIAC REMOULADE v - - €6
TOMATOES & CAPERS vg - - €6
BIMI & GARLIC vg - - €6

THE GRILL

PICANHA STEAK GF	€24
Green peppercorn sauce	
GLAZED PORK CHOP	€20
Hot honey	
BEEF MERGUEZ SAUSAGE	€18
Grilled peppers, chimichurri	