

## MORNING FAVOURITES

FRESHLY BAKED PASTRIES .....	€4
SEASONAL FRUIT SALAD .....	€8
Mint, lime	
QUINOA & SEED GRANOLA .....	€7
Yoghurt or vegan coconut yoghurt, fresh fruit	
HOUSE CURED LOX .....	€16
Everything bagel, charred onion schmear, pickles	
BB CROQUE MADAME .....	€16
Pastrami, reuben sauce, fried egg	
SMASHED AVOCADO .....	€14
Toast, soft egg, pickled shallots, savory granola	
WILD MUSHROOM SCRAMBLED EGGS .....	€14
Sourdough, parmesan, chives	
BUTTERMILK WAFFLE .....	€14
Fruit compote, maple, orange	

## SIDES

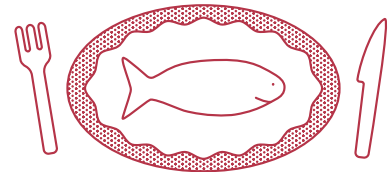
HOUSE-CURED LOX - -	€6
POTATO LATKES - -	€6
STREAKY BACON - -	€6
BEEF MERGUEZ SAUSAGE - -	€6

## APPETIZERS &amp; SALADS

SPICED AUBERGINE BITTERBALLEN - -	€8
Aioli	
GEM HEART CAESAR - -	€14
Radish & anchovy crumb + chicken or salmon	€8
BURRATA - -	€16
Marinated tomatoes, sweet onion	
ROASTED SQUASH - -	€14
Grains, salsa roja, pomegranate	

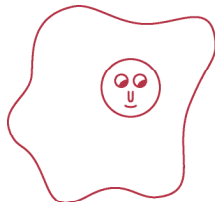
## RAW BAR

ZEELAND OYSTERS .....	€20/38
Half dozen / dozen, crushed corn, tigers' milk, genever Bloody Mary, shallot vinegar	
TUNA CEVICHE .....	€15
Tomatillo, jalapeno	
MUSSELS ESCABECHE .....	€8
Saffron & vermouth	
ICED CRUDITÉ .....	€12
Green goddess	
BREMAN PLATTER .....	€39
2 langoustines, 2 oysters, tuna ceviche	
LOBSTER PLATTER .....	€80
Half steamed lobster, 6 oysters, tuna ceviche, pickled herring, mussels escabeche	



## SIDES

FRIES & AIOLI V - -	€6
TOMATOES & CAPERS VG- -	€6
BIMI & GARLIC VG- -	€6
CELERIAC REMOLADE V - -	€6



## BREMAN SIGNATURES

VODKA POMODORO RIGATONI .....	€20
Pecorino, basil	
BB CHEESEBURGER .....	€18.5
Reuben sauce, pickled cabbage, fries, "friends"	
CRISPY COD SANDWICH .....	€18
Dill tartare sauce, Irish Cheddar + add 30g BB Caviar .....	+€65
SUMMER VEGGIE TOASTIE .....	€16
Green goddess, pecorino	
BB FISH PIE .....	€38
Bisque creme, fries & heering caviar (for 2)	