

## APÉRITIF

<p>SOURDOUGH ..... 8 With Olive Oil And French Butter</p> <p>OLIVES ..... 6.5 Luque Verde</p>	<p>FINE DE CLAIRE OYSTERS... 4.5 P.O Mignonette Sauce Half Dozen ..... 25 Dozen ..... 50</p>	 <p>RILETTE D'CANARD ..... 12 Duck Rilette, Brioche</p>
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## STARTERS

<p>STEAK TARTARE..... 16.5 Cured Egg Yolk, Jerusalem Artichoke Crisps, Mizuna</p> <p>SCALLOPS ..... 18 Apple And Cucumber Salad, Lovage</p> <p>POIREAUX CONFITS (V)..... 14 Leek, Beurre Noisette, Truffle Vinaigrette, Roasted Hazelnuts</p> <p>RAZOR CLAMS ..... 14 White Wine, Garlic, Herbs De Provence, Sourdough</p> <p>PARFAIT DE POULET ..... 15 Chicken Liver Parfait, Brioche Toast, Port And Madeira Gel</p>
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## SIDES

<p>TRIPLE-COOKED CHIPS..... 7</p> <p>GRILLED FRENCH BEANS ..... 9 Hazelnuts &amp; Truffle Mayo</p> <p>CELERIAC DAUPHINOISE..... 7</p> <p>GREEN SALAD ..... 6.5 Lemon Thyme</p> <p>FRENCH FRIES ..... 6.5 Mayo</p>
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## MAINS

<p>TROUT..... 26 Chardonnay Beurre Blanc, Trout Roe, Pickled Fennel</p> <p>GEM HEART CAESAR (V) ..... 14 Baby Gem Lettuce, Radish, Anchovy Dressing, Croutons Add Grilled Chicken Or Smoked Salmon..... 8</p> <p>CAULIFLOWER STEAK (V) ..... 23.5 Caramelised Cauliflower, Cauliflower Purée, Cavolo Nero, Pomegranate</p> <p>SHORT RIB BOURGUIGNON..... 28.5 Slow-Braised In Red Wine, Oyster Mushrooms, Chard Onions, Parsnip</p> <p>BREMAN BURGER ..... 20 Dry-Aged Beef Patty, Onion Lyonnaise, Gruyère, House Mac Sauce, Peppercorn Sauce Add Foie Gras ..... 12 Add Bacon ..... 3</p> <p>CHICKEN SUPRÊME ..... 26 Herb-Roasted, Leek &amp; Hazelnut Purée, Jus De Gras</p> <p>STEAK AU POIVRE ..... 29 Dr-Aged Rib-Eye Steak (250g), Green Peppercorn Add Foie Gras ..... 12</p>
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## À PARTAGER / TO SHARE

<p>CHATEAUBRIAND (500G FOR 2) ..... 87.5 Select Your Sauce: Red Wine Jus, Béarnaise, Green Peppercorn</p>
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## DESSERTS

<p>DARK CHOCOLATE CRÉMEUX..... 11 Roasted Cacao Ice Cream, Black Olive</p> <p>BRIOCHE PERDUE ..... 13 Caramelised Brioche, Salted Caramel Ice Cream, Miso Caramel</p> <p>BREMANTINI..... 13 Espresso Foam, Pear Vodka, Hazelnut Liqueur</p>	<p>CRÈME BRÛLÉE ..... 11 Classic Vanilla, Preserved Blueberries</p> <p>ICE CREAMS &amp; SORBETS (V) ..... 8 House-Made Selection – Ask For Daily Flavours</p> <p>LOCAL CHEESE BOARD ..... 14 Artisanal Dutch &amp; French Cheeses, Honey Bread, Homemade Jam</p>
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