

# BROMS

## DINNER

### small dishes

noir de bigorre 165:-  
24 months

mortadella favola palmeira 95:-

sobrasada 110:-  
chestnut honey | toasted levain bread

lobster roll 145:-  
chili | coriander

anchovies 125:-  
toasted bread | parsley

potato crisps 95:-  
lumpfish roe | chives | sour cream

freshly baked sourdough bread 45:-  
churn butter

### starters

red shrimps 195:-  
garlic | chili | toasted levain bread

white asparagus 185:-  
lumpfish roe | sandefjordsauce

panzanellasalad 185:-  
gardentomatoes | burrata | strawberries

steak tartar parisienne 185/255:-  
dijonnaise | green salad

salmon sashimi 215/275:-  
soy beans | mango | cashew | avocado  
coriander | sesame | ponzu

if you have any food allergies, please inform us

### mains

falafel 225:-  
grilled vegetables | ajvar | mint | yoghurt

wild caught cod 365:-  
crab | harissa | orange | primeurs

ramson stuffed veal sausage 295:-  
pork belly | morels | creamed cabbage

rôtisserie grilled chicken 265:-  
dijonnaise | green salad | french fries

meatballs 225:-  
cream sauce | lingonberry | pickles

veal ribeye "vitello tonnato" 355:-  
tuna mayonnaise | parmesan | fennel  
lemon | caper

### sweet

rhubarb pie 125:-  
cardamom ice cream

newly baked madeleine cookies 95:-  
coconut | punsch cream

crème brûlée 95:-

36 month comté cheese 115:-  
pear marmalade | fruit- & nut bread

chocolate truffle 30:-

