

# Brasseriet

## GROUP MENU

590.-

### MENU 1

#### MUSHROOM BROTH

Mushroom done three ways

*Le Mont, Sancerre, France 590.-*

#### BRAISED LAMB

Cauliflower, Fried sourdough, Jalapeno

*Baron de Ley Grand reserva, Rioja, Spain 720.-*

#### BLUEBERRY

Thyme, Lemon, Bay leaf meringues

*Muscadet Beaume de Venice 84.-/6 cl*

### MENU 2

#### STEAK TARTAR

Beef mayonnaise, Chanterelles

*Noble vines 667 Pinot noir, California, USA 490.-*

#### POACHED HADDOCK

Chorizo, Marinated lemon, Fennel, Sauce of blue mussels

*Ocio Pinot noir 2013, Casablanca valley, Chile 890.-*

#### SWEDISH AUTUMN APPLES

Apple terrine, Vanilla, Crumble

*Riesling 1994 Auslese halbtrocken 84.-/6 cl*

If you have any allergies or questions about ingredients,  
please ask our staff.