

BRUMA

LITTLE BITES

PAN CON TOMATE (GLUTEN-FREE OPTION) · GV	3.9 (4.5)
CURED ANCHOVIES (4U.)	8.
DOBLE ANCHOVY GILDA	4.7
JAMON IBERICO 100%	17.
CHEESE PLATTER · VL	17.
SMOKED SARDINE, BRIOCHE, CRÈME FRAÎCHE (2 U.) · GL	6.2

DISHES

CRUNCHY PAELLA BISCUITS WITH SHELLFISH (4U.) · L	11.5
SHRIMP WITH GARLIC CREAM AND CHIPS AND BLACK GARLIC · L (no lingering garlic...)	13.5
PAN-SEARED FOIE-GRAS WITH RED WINE PLUMS, CARAMELIZED ONION ANB BRIOCHE BREAD · GL	19.

L - LACTOSE · F - NUTS · G - GLUTEN · V - VEGGIE

All dishes may contain traces of dried fruit and gluten

VEGGIE

CONFIT LEEK WITH ROMESCO AND HAZELNUTS · VF	9.5
BURRATA WITH PUMPKIN AND SEED CRUMBLE · VGL	16.5
CELERIAC, JERUSALEM ARTICHOKE, BEETROOT AND PUMPKIN WITH SAUCE ROQUEFORT · V	10.

MAIN DISHES

SOMA RIGATONIS STUFFED WITH RAGU · GL	14.5
COD WITH SPINACH AND CITRUS SAUCE · L	18.
VEAL CHEEK WITH TRADITIONAL MUSHROOM STEW AND POTATO PUREE · L	19.
ENTRECÔTE WITH CAFÉ DE PARIS SAUCE AND FRENCH FRIES	19.
STEAK TARTARE WITH TUNA MAYONNAISE · G	16.
DUCK MAGRET, PORCINI PURÉE, ROASTED KING OYSTER MUSHROOM AND BORDELAISE SAUCE · L	25.
BEEF MELLOW WITH HERBS SAUCE AND ONION COMPOTE	15.
EXTRA FRENCH FRIES	5.

DESERTS

THE BEST EGG FLAN · VL	6.
CREPE SUZET WITH VANILLA ICE CREAM (DELACREM) - LG	8.
LEMON SORBET (DELACREM)	6.
CHOCOLATE MARQUISE WITH HAZELNUT ICE CREAM · VFL (DELACREM)	7.

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