

# BRUTUS

- AMOUR DE VIANDES -

## OUR SELECTION OF HAM

2 months matured cow Cecina - Spain	- 15 -
20 months refined Serrano - Spain	- 14 -
Traditional Coppa matured for 2 months - Italy	- 14 -
Saltufo, truffle and parmesan saucisson - Italy	- 15 -
Fenalår, cured lamb ham - Norway	- 16 -
Jamón de Bellota 100% Ibérico - 30 months matured - Spain	- 23 -
The Grand Board	- 35 -

## STARTERS

Beef carpaccio, aged olive oil	- 15 -
Head cheese pâté, herb vinaigrette	- 13 -
Bone marrow, parsley & garlic, toasted garlic bread	- 11 -
Artichoke "barigoule style"	- 12 -
Aquitaine caviar by Sturia, Oscietra (30g)	- 60 -

## FROM THE BLOCK

Our aged, carefully selected beef cuts, from well-raised herds. Discover the story behind each of our exceptional breeds, presented on the chalkboard and shared by our team.

Wagyu - Japan | Spain

Angus - Argentina | Italy

Normande - France

Swami - Denmark

Baltic Black - Germany

- From €10 per 100g -

Sirloin



-100g

L-Bone



-600g

Beef Rib



800g and over

## MAIN COURSES

Large beef carpaccio, aged olive oil	- 25 -
Grilled romaine lettuce, Caesar-style dressing, country bread croutons and Parmesan	- 25 -
<b>Kids Menu:</b> Beef hanger steak, fries and salad - Ice cream scoop	- 18 -

*All our meats and dishes are served with homemade French fries and a green salad, both available for additional servings upon request.*

## EXTRA SIDES

Homemade mashed potatoes	- 6 -
Truffled homemade mashed potatoes	- 12 -
Pan-fried mushrooms, garlic & parsley, chives	- 7 -
Guanciale - Pork jowl cured for 2 months, quickly grilled	- 8 -

## DESSERTS

Milk ice cream, seasonal fruits macerated in fruit brandy	- 11 -
Rum baba, served tableside, vanilla whipped cream	- 11 -
Royal chocolate entremets	- 12 -
Signature Cocktail - Elixir n°3 - Sweatness	- 15 -

*Rum, pear, cocoa, Sauternes*