

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 tartare, matured, confit egg yolk, wholegrain mustard, crispy capers	- 15 -
Sirloin carpaccio, 24-month Comté, toasted hazelnuts	- 13 -
Bone marrow, parsley & garlic, toasted garlic bread	- 11 -
Grilled leeks, sauce ravigote	- 11 -
Aquitaine caviar by Sturia, Oscietra (30g)	- 60 -

FROM THE BLOCK

Our aged, carefully selected beef cuts, from well-raised herds. Presented tableside by our team, discover the stories behind exceptional breeds, from a selection that changes with our arrivals.

Wagyu - Japan

Minhota - Portugal

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 -
Seasonal vegetarian option	- 25 -
Kids Menu: 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, butter, garlic and thyme	- 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