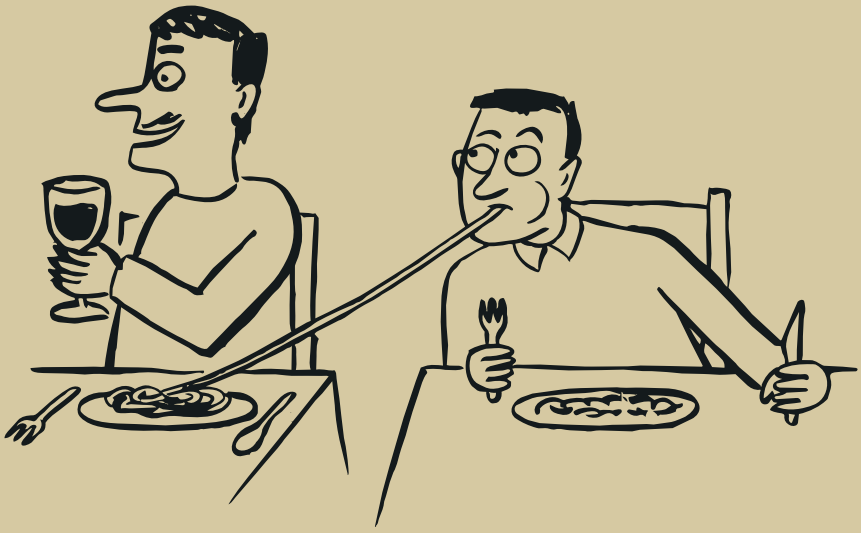
Bruno
BISTRO



Starters

Green Olives €4,5

Sourdough Bread with Whipped Butter and Nori €7

Smoked Tomato Bread €4,5
Coca de Cristal, Smoked tomatoes, Olive Oil, Maldon Sea Salt

Anchovies on crispy brioche with roasted pepper €7
roasted red pepper, anchovies, olive oil, lemon zest, brioche, cream cheese

Beef tartare €17
chopped beef, pickles, spices, mustard, egg yolk, toast

Chicken liver pâté with berry marmalade €12
pâté, berry marmalade, toasted hazelnuts, toast

Red prawn crudo with spicy sauce €16
ed prawn, spicy prawn oil, lime zest, spicy sauce

Three-fish ceviche €18
salmon, tuna, sea bass, lime, cilantro, avocado, red onion, chili

Potato carpaccio with smoked sour cream and red caviar €18
roasted new potatoes, smoked sour cream, red caviar, herbs

Dinner

Sea Bass Fillet with Smoked Tomato Sauce and Fennel Salad €25
sea bass, tomato sauce, fennel and caper salad

Filet Mignon with Baby Asparagus and Truffle Sauce €30
beef tenderloin, blanched asparagus, beurre noisette and truffle sauce

Tagliatelle with Duck Confit and Vegetables €22
pasta, duck confit, vegetables, Parmesan

Beef Tongue with Kimchi Sauce and Coleslaw €22
glazed beef tongue, coleslaw with Korean-style carrots

Beef Stroganoff with Mashed Potatoes and Lightly Pickled Cucumber €26
beef tenderloin with mushrooms, mustard and spices, mashed potatoes, lightly pickled cucumber, herbs

Salad

Broccoli salad with honey-mustard dressing and airy Parmesan €12
blanched broccoli, peanuts, honey-mustard dressing, Parmesan

Desserts

Napoleon €12
Napoleon with vanilla cream and seasonal berries

Profiteroles €8
With vanilla pastry cream and chocolate sauce

Ice Cream €4
Our ice cream with bread crumbs, olive oil and Maldon salt
Chocolate; Vanilla;
Raspberry sorbet

Baked Syrniki with Dulce de Leche and Sour Cream Sauce €16
baked syrniki, dulce de leche and sour cream sauce, fresh berries



Tuesday – Thursday: 14:00–22:30
Friday – Saturday: 14:00–23:00