

BRASSERIE OUEST

Steak tartar

with bone marrow, mustard seeds and onion

*

Cucumber and mustard ravioli

with dill, caviar and champagne nage

*

PLAT PRINCIPAL

Grilled veal sirloin

with rosemary-garlic rub and chanterelle-butternut squash ragu

or

Oven baked cod

with smoked celery, apple and wild garlic velouté

*

Artisanal cheeses

with bread and condiments

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Pavlova

with strawberries and crème anglaise

3 courses 575,-

4 courses 665,-

5 courses 755,-

Menu Dégustation

Our chef de cuisine creates a new menu daily, inspired by the season's freshest ingredients. Enjoy peak flavours intensified by chef's pure creativity.

495,-

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