

BRASSERIE OUEST

ENTRÉE

Steak tartar

with bone marrow, mustard seeds and onion

or

Cucumber and mustard ravioli

with dill, caviar and champagne nage

or

Brasserie Ouest salad

with chevré, bacon and hazelnuts

PLAT PRINCIPAL

Grilled pork neck

with porchetta mashed potatoes, flower sprout and mustard juice

or

Oven baked skrei

with ratatouille, roasted potatoes and sauce espagnole

DESSERTS

Chocolate and almond grillotte

with chocolate cream and cherry sorbet

2 courses 475,-

3 courses 595,-

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