

BRASSERIE OUEST

APÉRITIF & COCKTAILS

CHARTRON ET TREBUCHET CRÉMANT	175,-
LÉONCE D'ALBE SPECIAL RESERVE CHAMPAGNE	235,-
PIERRE PETERS BLANC DE BLANCS GRAND CRU	295,-
BRASSERIE OUEST GIN TONIC	195,-
STRAWBERRY FIZZ	195,-
BRASSERIE OUEST MOJITO	205,-

Hors d'Oeuvre

 Tell your waiter if you like to share the snacks 

DEEP-FRIED FROG LEGS  	145,-
with garlic dip	
COPPA 50 GRAMS  	175,-
SALAMI 50 GRAMS  	175,-
KING CRAB TOAST    	250,-
with trout roe and cucumber	
LOBSTER ROLL    	250,-
with grilled brioche and clarified butter	
PROFITEROLES   	175,-
with sour cream and bleek roe from Kalix	
OYSTERS  	59,-
with parsley oil and horseradish / or natural	
<i>The consumption of raw oysters are at your own risk</i>	

Soupe

BRASSERIE OUEST FISH & SEAFOOD SOUP
with daily catch, shrimps,
root vegetables and coriander.



Entrée 265,- / Plat Principal 455,-

ENTRÉE

STEAK TARTARE     	275,-
with black pepper emulsion, mustard seeds and crispy onion	
CUCUMBER AND MUSTARD RAVIOLI    	275,-
with Avruga caviar and champagne nage	
BRASSERIE OUEST SALAD  	265,-
with chèvre, bacon and hazelnuts	
POTATO GNOCCHI 	255,-
with chantarelles, leek, garlic and parmesan sauce	
NORWEGIAN LANGOUSTINE BISQUE   	265,-
with winter vegetables and today's catch	

PRIX FIXE
Chef Alex's choice of 3 courses
850,-

PLAT PRINCIPAL

STEAK AU POIVRE VERT 	535,-
with parmesan fries, grilled broccolini and green pepper sauce	
PAN FRIED TURBOT  	535,-
with seasonal vegetables and fermented leek beurre blanc	
CHICKEN BREAST   	455,-
with green asparagus, ramson and velouté sauce	
SKIN FRIED ARCTIC CHAR   	455,-
with spring vegetables, lovage and white asparagus sauce	
BAKED COD   	455,-
with potato puré, poached leek and Noilly-Prat sauce	
MOULES FRITES   	275,- / 375,-
with Pernod-nage, coriander and aioli	

Dessert

LEMON CURD  	205,-
with Italian meringue, pumpkin seeds and honey ice cream	
VANILLA CREMEUX  	205,-
with roasted hazelnuts, cherries and fennel	
WHITE CHOCOLATE GANACHE   	205,-
with rhubarb compote, cardamom ice cream and caramelized lemon	
HONEY MADELEINE   	95,-
with seasonal jam(2 pieces per order)	

FROMAGE

We import the best cheeses from the world's top artisanal producers, then mature them in-house until perfect for serving.

ARTISINAL CHEESE PLATE	225,-
CHEESE AND CHARCUTERIE with bread and olives	475,-

(suitable for 2 guests)



DIGESTIF

GRAPPA NONINO PROSECCO	170,-
CALVADOS DU BREUIL	140,-
DARTIGALONGUE BAS-ARMAGNAC XO	190,-
HENNESSY V.S.O.P	160,-
LAGAVULIN SINGLE MALT, 16 YEARS OLD	195,-

Allergens

 Hvete	 Skaldyr	 Egg	 Fisk	 Pistasj	 Soya
 Melk	 Hasselnøtter	 Selleri	 Sennep	 Sesam	
 Sulfitter	 Valnøtter	 Pistachio	 Bløtdyr	 Mandler	