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PUNAVUORI

STARTERS

GRAVLAX CEVICHE (L,G)	13.50
Hand-peeled shrimp, mango & carrot purée, marinated red onion	
SESAME-MARINATED MARBLED BEEF FILLET (L,G)	14.50
Soy and sesame dip, aioli, spinach, horseradish, parmesan and button mushrooms	
KOHLRABI CARPACCIO (V,G)	13.20
Cashew purée, roasted pine nuts, spinach, rocket and root-vegetable crisps	
TAPAS PLATTER (L,G)	12.80
Manchego, marinated olives, artichoke, serrano ham, chorizo and marinated tomatoes	

MAIN COURSES

COD FILLET AND POTATOES COOKED IN CRAWFISH BUTTER (L,G)	29.80
Beurre blanc sauce seasoned with vanilla, roasted chorizo, tomatoes and vegetables	
GRILLED MARBLED BEEF FILLET AND POLENTA FRIES (L,G)	36.80
Truffle sauce, horseradish butter, aioli and spinach	
FRIED BROILER CHICKEN BREAST AND GOAT CHEESE (L,G)	24.80
Gnocchi, cream sauce and vegetables	
ROASTED CAULIFLOWER AND TARATOR (V)	24.80
Roasted chickpeas, pomegranate seeds, roasted caraway seeds and pickled lemon zest	
BACON AND CHEESE BURGER (L)	23.60
Marinated red onion, cheddar, BBQ mayonnaise, tomato and pickled cucumber, served with french fries	
BRÖD VEGAN BURGER (V)	23.60
Quinoa and black-bean patty, marinated red onion, tomato, pickled cucumber, mayonnaise and cheese, served with french fries	

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SALADS

CAESAR SALAD (L)	21.40
With broiler chicken fillet or smoked salmon Romaine lettuce, parmesan and croutons	
CAESAR NATUREL (L)	15.80
Romaine lettuce, parmesan and croutons	
SHRIMP SALAD À LA BRÖD (L)	21.40
Marinated artichoke, tomato, pomegranate seeds, aioli and croutons made of Scandinavian malt and rye bread	

DESSERTS

CHOCOLATE BROWNIE AND VANILLA ICE CREAM À LA BRÖD (L,G)	12.50
Passion sauce and berries	
LIME POSSET (L,G)	10.90
Berries	
ICE CREAM/SORBET À LA BRÖD (G)	7.80
Chocolate and vanilla ice cream, passion sorbet	