

# BRASSERIE

# 1519

## STARTERS

- Red Tuna Crudo** 29.-  
Crushed tomatoes, olives, anchovies, basil, spring onions (4)
- Melon & Ajo blanco** 27.-  
Parma ham, ricotta, pine nuts, arugula (1, 5, 7, P)
- The classic beef tartare** 90 gr. 28.- | 200 gr. 48.-  
Pickles, capers, mustard, ketchup, Worcestershire sauce, shallots, parsley (1, 4)  
200 gr. tartare is served with fries and salad
- Greek salad** 22.-  
Tomatoes, feta, Kalamata olives, cucumber, peppers, mint, extra virgin olive oil, croutons, red onions (1, 5, V)
- Niçoise salade** 29.-  
Confit tuna, lettuce, French beans, peppers, hard-boiled egg, potatoes, red onions, olives, lemon vinaigrette (3, 4)

## PASTA

- Linguine alle vongole** 40.-  
Clams, prawns, garlic, chili, olive oil, parsley, white wine (1, 2, 6, A)
- Ricotta ravioli** 37.-  
Lemon butter, baby spinach, sage, pine nuts (1, 3, 5, 7, V)

## FLAME-GRILLED SKEWERS

### A SAUCE OF YOUR CHOICE

Salsa verde (1,3,4,5)

Tzatziki (5,V)

Tomato & Green pepper (1,5,A)

- Salmon** 32.-  
Zaatar, lemon, cherry tomatoes, red onions, parsley oil (4)
- Prawns** 33.-  
Zucchini, cherry tomatoes, red onions, garlic parsley oil (2)
- Lemon-Marinated Chicken** 36.-  
Curry, yogurt, cherry tomatoes, zucchini (5)
- Beef with Herbes de Provence** 40.-  
Smoked paprika, peppers, cherry tomatoes, red onions

## SIDES

- 10.-
- French fries (7,V)
- Provençal tomatoes (1,V)
- French beans (1,5,V)
- Green salad with raspberry vinaigrette (V)

## DESSERTS

- Traditional Vacherin, rhubarb & strawberry** 17.-  
Swiss meringue, double cream, poached rhubarb, fresh strawberries and strawberry sorbet (3, 5, V)
- Apricot & Almond Tart** 17.-  
Apricot sorbet, basil, bitter almond custard (1, 3, 5, 7, V)
- Seasonal fruit salad, white peach sorbet** (V) 15.-

Please inform us of any allergies or specific dietary requirements