

# bröd

PUNAVUORI

## STARTER

ROSEMARY SALMON PASTRAMI (L,G)	
hand-peeled shrimp and purée of peas _____	9,90
GRILLED TIGER PRAWNS (L,G)	
aioli and squashed cherry tomatoes _____	11,90
ROASTED BELL PEPPER TARTAR (L)	
pine nuts and goat cheese (available also as vegan option) _____	9,50
ALDER-SMOKED REINDEER ROAST (M,L,G)	
horseradish and cranberry _____	12,40

## MAIN COURSE

BRAISED PIKE (L,G)	
white wine sauce, hand-peeled shrimp and marble potatoes _____	24,50
12-HOUR BRAISED NECK OF ORGANIC LAMB (L,G)	
dark tarragon sauce and white cabbage _____	25,80
GRILLED BREAST OF MAIZE CHICKEN (L,G)	
truffle sauce with cream of polenta _____	20,50
CRISPY CORN CAKE (L,M,P,V)	
truffle stock and walnuts _____	19,80
ENTRECÔTE OF TAMMINEN PEDIGREE CATTLE (L,G)	
Bröd's seasoned butter and French fries _____	29,50

## DESSERT

NAPUE GIN CHEESECAKE AND CRANBERRY SORBET (L) _____	7,90
VANILLA PARFAIT AND LIQUORICE CREAM (L) _____	6,90
ULLANLINNA WHITE MOLD CHEESE (L,P) (Helsinki Dairy)	
fig jam and roasted brioche _____	9,90
EKBERG'S CHOCOLATE CAKE (P) AND ESPRESSO	
vanilla ice cream _____	10,90

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