



# Brut!

## VEGGIE TASTING MENU

6 COURSES \$480  
per person

+

### WINE PAIRING

3 glasses \$380

5 glasses \$580

EDEMAME QUICHE  
SHISHITO PEPPERS, YUKARI

ROASTED ZUCCHINI  
FERMENTED CUCUMBERS, BUTTERMILK ALMOND DRESSING

MISO VEGETABLE  
CHICKPEA PANISSE, CASHEW & CORIANDER PESTO

ROASTED CAULIFLOWER  
ZA'ATAR, TAHINI, POMEGRANATE

BARLEY RISOTTO  
HOJICHA BARLEY RISOTTO, SUMMER PRODUCE, MORELS

COMPRESSED PINEAPPLE  
VERMOUTH, MANCHEGO, BLACKBERRIES

### DIGESTIF

*Saison "Fallen Quinces" Vermouth - 80*

*Fernet Hunter X Conspiracy Chocolate Cacao - 80*

*Hibiki "Japanese Harmony" Whisky- 180*

### WINE LIST



### BEVERAGES

UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON

CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS