



# 20th Anniversary

**Dear Friends and Patrons,**

*Amazingly, it's now 20 years since Bruno's first opened its doors in 1996.*

*Our Set Lunch menus and Weekly Dinner specials are growing in popularity as we continue to create new culinary specials to delight your taste buds.*

*If you have not tried them already then please drop by to enjoy these gastronomic delights.*

*Remember, Remember the 5th of November - this is Guy Fawkes Day for the British so do come and celebrate both occasions with us.*

*Twenty years of Fine Dining and Guy Fawkes Day –this could be described as a potentially explosive combination. There will be no gunpowder but we promise a tasting menu bursting with flavour for this special occasion.*

*I would like to take this opportunity to thank our staff and, especially, you our valued customers for supporting us over the last two decades. Your loyalty and patronage have been tremendous and I would like to thank you in the only way I know how. I would personally like to invite you to join us to celebrate our*

**20th Anniversary Dinner  
on Saturday, 5th November 2016**

*Warmest regards,*

*Fredi & Staff*

## Dinner

*Cocktail Reception with Prosecco  
Hot & Cold Canap•s*

"Gravlax" marinated Norwegian salmon with dill-mustard sauce and tartar of boiled shrimps with mango & avocado

h { g

Ragout of fresh chanterelles mushrooms and chicken fillet in white wine cream sauce served in crispy pastry tart topped with seared goose liver

h { g

Rhubarb & star anise sorbet with vodka

h { g

"Duo of meats"

Baked Angus tenderloin & braised boneless lamb shank in there sauces served with spinach, cherry tomatoes and fried shallot-mash

h { g

"Fred's cheese creations"

Dates filled with goat cheese wrapped in prosciutto  
Mini mozzarella and grilled pineapple on a rosemary spring  
Seasme grissini in blue cheese mousse

h { g

Raspberry & Blueberry "Mille feuille"  
layers of caramelized puff pastry  
filled with berries & chocolate mousse  
accompanied by home made vanilla ice cream

h { g

Freshly brewed Coffee or Tea  
Friandises & Swiss chocolates

**Bht. 1,500.- Net**