

Bruno's
Restaurant & Wine Bar

Fredi's 30 Years Anniversary



Saturday, 14th October 2017

Bht. 1,200.- Net

Menu

Amuse bouche

Baked spinach-bacon dumplings
in cepe cream sauce

h { g

Home cured salmon on truffled potato salad
honey-mustard-dill sauce
and herb focaccia

h { g

Pumpkin cream soup
with quail egg, croutons & parma ham

h { g

Ragout of veal cheeks, portobello mushrooms
and goose liver baked in puff pastry
served with light marsala sauce

h { g

Pineapple sorbet with sweet basil pesto

h { g

Australian Angus beef tenderloin & marinated
crispy pork short ribs on grilled broccoli
and carrots in spicy tomato salsa, fried onion
and potato wedges

Or

John Dory fillet wrapped in prosciutto
with fresh garden herbs on a bed of
butter spinach, potato and chive puree
with white wine cream sauce

h { g

Hazelnut parfait, caramel sauce
served with forest fruit compote
and fresh berries

h { g

Coffee or Tea
Friandises & Chocolates